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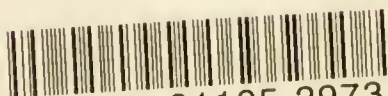


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THE
COOK'S DICTIONARY,
AND
HOUSEKEEPER'S DIRECTORY.

C. WHITING, BEAUFORT HOUSE, STRAND.



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Rubens & Snyders

F. 11

Blanche L. Terry.

THE

COOK'S DICTIONARY,

AND

HOUSEKEEPER'S DIRECTORY:

A NEW FAMILY MANUAL OF

COOKERY AND CONFECTIONERY,

ON

A PLAN OF READY REFERENCE

NEVER HITHERTO ATTEMPTED.

BY RICHARD DOLBY,

LATE COOK AT THE THATCHED HOUSE TAVERN, ST. JAMES'S STREET.

NEW EDITION, CAREFULLY REVISED;

INCLUDING NUMEROUS NEW RECEIPTS, THE MOST APPROVED MODERN BILLS OF FARE,
AND FASHIONABLE PLANS FOR LAYING OUT THE TABLE.

LONDON:

HENRY COLBURN AND RICHARD BENTLEY,
NEW BURLINGTON STREET.

1833.



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ADVERTISEMENT

TO

SECOND EDITION.

THE present edition of THE DICTIONARY OF COOKERY AND CONFECTIONARY has been carefully revised, and improved by many valuable corrections and additions.

As complaints have been made that there were no Bills of Fare, nor Plans for laying out the Table, in the first edition, the Editor has now supplied two or three specimens of each for the use of those who may be inexperienced.

London, May 1832.

SINCE the publication of the first edition of this work, the Editor has tried the various sauces and flavouring condiments manufactured by Mr. Lopresti (many years principal cook to his Royal Highness the Duke of Gloucester), and begs to recommend them to the notice of families, economists, and culinary practitioners.

The Editor would suggest that in all the Receipts throughout this Dictionary, in which Essence of Anchovies is ordered, Lopresti's "Dissolved Anchovies" should be substituted, as it is more genuine, more economical, and of a much finer flavour than the generality of Anchovies; the latter, being sold in small jars, are seldom free from rancidity, especially after having once been exposed to the air.

Lopresti's Portable Sauce, Sauce Nonpareil, and Duke of Gloucester's Sauce, are also excellent substitutes for Cavice or Cavici and all the other old sauces generally employed; and his various seasonings are likewise well calculated to save much trouble, expense, and waste in imparting a fine flavour to force-meats, stuffings, pies, &c. These may be used with great advantage and economy in the place of spices, peppers, herbs, &c. commonly used in the kitchen.

Convinced, therefore, by experience, of the very great utility and superiority of the above named sauces, &c. on which Mr. Lopresti has bestowed twelve years incessant application, aided by twenty years practice in the culinary art, the Editor, wishing to make them more extensively known, has undertaken to superintend the sale of them at the Arcade, Pantechnicon, Belgrave-square, where they may be obtained in a genuine state

ADVERTISEMENT TO FIRST EDITION.

IN presenting this system of Cookery to the Public, the Editor begs leave to state, that the Work is not only substantially new, but composed upon a plan entirely original. The arrangement is alphabetieal, at once the simplest and best for reference; yet it has never hitherto been adopted by writers on Cookery. To all other arts and sciences this mode of arrangement has been successfully applied; and Dictionaries of these have been found to be the most convenient and popular compendiums of knowledge. Perhaps of all works that teach the arts of civilized life, Cookery Books most require to be easy of reference; the preparation of a single dish will often compel a cook to turn to a dozen receipts; and the plan of all the systems hitherto existing is so confused, that when this is the case, much time must be lost in searching for them. The difficulty of finding, with sufficient dispatch, the various receipts which are often required, has long been complained of; and it is therefore singular that the plan of the present Work, apparently so obvious, and certainly so well calculated to save time and abridge labour, should not have been sooner adopted.

With regard to the *contents* of this volume, apart from its *plan*, the Editor begs to state, that he has enriched his Dictionary of Cookery and Confectionary with numerous excellent receipts, most of which have seldom or never appeared in print before; and these have a star (*) prefixed to note them. The number of asterisks throughout the Work will abundantly prove that novelty of matter, as well as of plan, may be claimed for this volume. To the important subject of CONFECTIONARY, so much neglected in other Cookery Books, much attention has been paid; and upon the whole, the Editor ventures to hope that he will be allowed to have given to the Public a valuable Work.

Among other novelties, will be found an alphabetieal list of the various kinds of Fish, Flesh, Fowl, Fruits, and Vegetables, with the months when each is in season; and original instructions for choosing the several kinds of food.

The Editor has only further to observe, that so far from arrogating too much to himself of the credit which may be thought due to the Work, he is free to confess himself largely indebted to the talents and labours of numerous friends in the profession, to whom he takes this opportunity of returning his grateful acknowledgements.

London, May 30, 1830.

BILL OF FARE FOR EIGHTEEN PERSONS.

JANUARY.

[First Course.

Potage
de Purée de Gibier,
relevé
par une Tête de Veau
à la béchamelle

Un
Volau
Vent de
Homards

Des Casso-
lettes d'un
Salpicon
de Palais
de Bœuf

Perdrix
aux
Choux à
l'essence

Côtelettes
de
Mouton à la
Soubise

Une
Matelote
de Carpes
relevée
par une
Langue de
Bœuf en
Châtinaise

Tranches
de Cabilleau,
garnies
d'éperlans,
relevées
par un Din-
don à la
financière

Filets de
Volaille
piqués, sauce
à la reine

Tendrons
de
Veau à
la purée de
chicorée

Turban de
Filets de
Lapereau
à l'Espa-
gnole

Un Paté
d'alonettes
aux
truffes

Potage
à l'Allemande
relevé
par du Bœuf
rôti

PIÈCE MONTÉE

P L A T E A U

PIÈCE MONTÉE

BILL OF FARE FOR EIGHTEEN PERSONS.

JANUARY.

[Second Course.

Quatre
Bécasses rôties, relevées
par des Petits
Ramaquins de Fro-
mage

Petite Pa-
tisserie
garnie de
conserves

Une
Crème
d'Oranges

Des
Salsifis à l'Es-
pagnole

Une
Friture
d'Huitres.

Des
Perdrix
rôties, rele-
vées par
une Tourte
de
Conserves
aux
Prunes

Un
Chapon garni
de
cresson, relevé
par
un Boudin
aux
Citrons

Des
Champignons
à la
poêlée

Des
Œufs pochés
aux épi-
nard à la
crème

Des
Gâteaux
de
Ponche.

Des Sué-
doises
de
Pommes

Deux
Faisants rôtis, relevés
par
Une Soufflée de
Vanille





BILL OF FARE FOR TWENTY PERSONS.

JUNE.

[First Course.

Des
Cailles
aux
truffes

Un
Potage à la Tortue,
relevé
par une Hanche
de Venaison

Des Escal-
lopes de
Poulardes
aux filets
de con-
combres

Un Doré,
relevé par
une
Croustard de
Mouton
aux pommes de
terre à
l'Italienne

PIÈCE MONTÉE

Des
tranches de
Saumon à la
Génoise, re-
levées par des
Quenelles en
Casserole garnies
de filets des
Lapreaux
piqués

Trois Ris
de Veau,
pois
piqués à la
française

P L A T E A U

Des
Timbales
de Lai-
tances de
Maque-
reau

Filets
de Soles sur
un Boudin garni
avec du Cham-
bord, relevé
par trois petites
Poulettes aux
choux-fleurs
sauce ve-
loutée

PIÈCE MONTÉE

Des
Merlans frits,
relevés
par une poitrine
de
Bœuf à la Ma-
cédoine

Des Côte-
lettes
d'Agneau
glacées aux
épinards

Potage
à la Tortue, relevé
par une
Longe de Veau farcie
à la crème

Filets des
Cannetons
au jus
de
Bigarade

BILL OF FARE FOR TWENTY PERSONS.

JUNE.

[Second Course.

Un Levraut
Rôti au cresson,
relevé
par une Fondue au
Parmesan

Une
Gelée de Vin
garnie
avec des
fraises

Une
Tourte
aux
Cerises

Une
Salade
Italienne

Petits Pois
à la
Française

Des
Cailles rôties,
relevées par
un Panier de
Chantilly

Deux
Canards rôtis,
relevés par
Un Panier de
Bougat au petits
choux

Des
Haricots
verts à la
poulette

Des
Artichauts
à la
barigoule

Une
Crème
de
Custarde

Une
Gelée
de
Mosaic

Des
Dindonneaux rôtis
au cresson,
relevés par un Gâteau
à la Crème

PIÈCE MONTÉE

P L A T E A U

PIÈCE MONTÉE



THE
JOURNAL
OF
THE
ROYAL ANTHROPOLOGICAL INSTITUTE
VOLUME 10
PART 1
1880

BILL OF FARE FOR TWELVE PERSONS.

OCTOBER.

[First Course.

Potage à la
Reine, relevé par un
Turbot,
relevé par deux Poulets
garnis
avec une Langue de
Bœuf

Un
Fricandeau
de Veau
à la
Macedoine

Côtelettes
d'Agneau
glacées,
sauce
tomate

Une
Timbale
de
Napolitaine

Petits Pâtés
aux
Huitres

Escallopes
de
Faisants,
à la sauce
suprême

Attelettes
de Ris de
Veau
à l'Italien, &c

Potage à la
Jardinière, relevé
par une
Truite Saumonée, relevée
par une
Selle de Mouton

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BILL OF FARE FOR TWELVE PERSONS.

OCTOBER.

[Second Course.

Trois
Grosses rôties,
relevées
par une Soufflée de
Chicoumbre

Une Salade
de Gibier
en
Mayonnaise

Des
Artichauts
à
l'Espannole

Une Tourte
aux Fruits
garnie avec
du caramel

Un Panier
de
Meringues

Des
Haricots
verts à la
Poulette

Une Gratiné
d'Homard
en coquilles

Quatre
Perdreaux rôtis,
relevés
par un Boudin de
Cabinet

P L A T E A U



BILL OF FARE FOR SIX OR EIGHT PERSONS.

DECEMBER OR JANUARY.

[First Course.

Potage de Giblotte,
relevé par un
Gigot d'Agneau bouilli
aux épinards
et aux navets

Quenelles
de Lape-
reau au
velouté

Une
Fricassée
de Poulets
à la
Polonoise

Un Salmi
de
Bécasses
aux
croutons

Un Doré garni avec
des filets de
Soles frites, relevé par
une Langue
de Veau farcie à
la belle vue

Emincé de
Mouton
en petite
timbales

SECOND COURSE.

Des
Sarcelles
Rôties, relevées
par
une Fondue

Des
Truffes
entières

Une
Corbeille
d'Oranges à
la crème

Une
Gelée de
Maras-
chino

Perdreau rôti,
relevé par
des Petits Gâteaux
de
Crème glacée

Des Cham-
pignons
étuvés





BILL OF FARE FOR SIX OR EIGHT PERSONS.

(See Plate).

FIRST COURSE.

DECEMBER OR JANUARY.

Potage de Giblotte	Giblet Soup
Doré garni avec des filets de Soles frites.	John Dorey with fillets of Soles fried.

RELEVÉS

Gigot d'Agneau bouilli, &c.
Longe de Veau farcie, &c.

REMOVES

Leg of Lamb with Spinach
Loin of Veal stuffed, &c.

ENTRÉES

Quenelles de Lapereau
Salmi de Bécasses
Emincé de Mouton
Fricassée de Poulets

ENTRÉES

Quenelles of Rabbit, velouté sauce
Salmi of Woodcocks with croutons
Emince of Mutton in small timbals
Fricassée of Chickens, Polonaise fashion

SECOND COURSE.

Sarcelles rôties
Perdreaux
Truffes entières
Gelée de Maraschino
Champignons étuvés
Corbeille d'Orange, &c.

Teal roast
Partridges
Whole Truffles
Maraschino Jelly
Stewed Mushrooms
Basket of Orange quarters, and whipped cream

RELEVÉS

Fondue
Petits Gâteaux de Crème glacée

REMOVES

Fondue
Cream Cakes glazed

BILL OF FARE FOR TWELVE PERSONS.

(See Plate).

FIRST COURSE.

OCTOBER.

Potage à la Reine
Potage à la Jardinière

Soup à la Reine
Soup à la Jardinière

RELEVÉS

Turbot
Truite Saumonée
Selle de Mouton
Deux Poulets garnis avec une Langue de
Bœuf

REMOVES

Turbot
Salmon Trout
Saddle of Mutton
Two Chickens boiled, served with a Tongue

ENTRÉES

Un Fricandeau à la Macédoine
Timbale de Napolitaine
Escallopes de Faisants, &c.
Côtelettes d'Agneau glacées, &c.
Petits Pâtés aux Huitres
Attelettes de Ris de Veau

ENTRÉES

Fricandeau of Veal, Macédoine sauce
Neapolitan Timball
Scallops of Pheasants, sauce suprême
Lamb Cutlets glazed, and tomato sauce
Oyster Patties
Attelets of Sweetbreads, Italiane sauce

SECOND COURSE.

Trois Grousses
Quatre Perdreaux
Salade de Gibier en Mayonnaise
Une Tourto de Fruits et caramel
Haricots verts à la Poulette
Artichauts à l'Espagnolo
Panier de Meringues
Gratiné d'Homards en coquilles

Three Grouse roast—Cogs de bruyère
Four Partridges
Salad of Game in Mayonnaise
Tart of Fruit decorated, and caramel cover
French Beans in Poulette sauce
Artichoke bottoms, Espagnole sauce
Basket of Meringues
Lobsters gratinée in the shells

RELEVÉS

Soufflé de Gingembre
Boudin de Cabinet

REMOVES

Soufflé of preserved Ginger
Cabinet Pudding

BILL OF FARE FOR EIGHTEEN PERSONS.

(See Plate).

FIRST COURSE.

JANUARY.

Purée de Gibier
Potage à l'Allemande
Tranches de Cabilleau, &c.
Matelote de Carpes

Purée of Game
Consommé with Nouilles
Slices of crimped Cod and Smelts
Matelote of Carp

RELEVÉS

Tête de Veau à la béchamelle
Bœuf rôti
Dindon à la financière
Langue de Bœuf en chartreuse

REMOVES

Calf's Head, bechamel sauce
Roast Beef
Turkey with financier sauce
Tongue en chartreuse

ENTRÉES

Vol au Vent d'Homard
Perdrix aux Choux
Filets de Volaille piqués
Turban Filets de Lapereau, &c.
Cassolettes d'un Salpicon, &c.
Côtelettes de Mouton à la Soubise
Tendrons de Veau, &c.
Pâté d'Alouettes aux Truffes

ENTRÉES

Patty with ragout of Lobster
Partridges with Cabbage, &c.
Fillets of Fowl larded
Turban of Fillets of Rabbit, Espagnole sauce
Cassolettes of Salpicon of Beef Palates
Mutton Cutlets, Soubise sauce
Tendrons of Veal puree of Endive
Lark Patty with Truffles

SECOND COURSE.

Quatre Bécasses
Deux Faisants
Un Chapon au cresson
Perdreux rôtis
Petits Pâtés garnis de conserves
Salsifis à l'Espagnole
Champignons à la poulette
Gelée de Ponche
Suédoise de Pommes
Œufs pochés aux épinards
Friture d'Huitres
Crème d'Orange

Four Woodcocks roast
Two Pheasants
Capon garnished with cresses
Partridges roast
Fancy Pastry garnished with conserves
Salsify Espagnole sauce
Mushrooms poulette sauce
Punch Jelly
Suedois of Apples
Poached Eggs on dressed Spinach
Friture of Oysters
Orange Cream

RELEVÉS

Petits Ramaquins do Fromage
Vanillo Soufflée
Boudin do Citron
Tourte de conserves do Prune

REMOVES

Small Ramaquins of Cheese
Vanilla Soufflee
Lemon Pudding
Tart of preserved green gages

The Soups and Fish to be served first, the Entrées and Removes next, and after the Second Course the four Removes in place of the Roasts.

BILL OF FARE FOR TWENTY PERSONS.

(See Plate).

FIRST COURSE.

JUNE.

Though the Soups, Fish, and Entrées appear here to be on table at the same time, it is preferred to send the Soups and Fish first, shortly after them the Entrées, and then the Removes for the Soups and Fish. The last course being served, the four Removes will take the places of the Roasts as seen above.

When Turtle is served, it is well to have a plain Soup on the side table.

The Plateau remains down the middle of the table throughout the dinner. There must be plenty of plain boiled vegetables on the side table.

Deux Terrines de Potage à la Tortue
Un Doré, sauce aux homards
Filets de Soles avec du Chambord, &c.
Merlans frits, sauce de cbeyyettes
Tranches de Saumon à la Génévoise

Two Tureens Turtle Soup
Dorey boiled, lobster sauce
Fillets of Soles, Chambord sauce
Whittings fried, shrimp sauce
Slices of Salmon, Genevoise sauce

RELEVÉS

Une Hanche de Venaison

REMOVES

Haunch of Venison, sauce of port wine and currant jelly

Une Longe de Veau farcie à la crème
Poitrine de Bœuf à la Macédoine

Loin of Veal stuffed, sauce à la crème
Stewed Beef, Macédoine sauce

Trois Petites Poulettes aux choux-fleurs, &c.
Croustarde de Mouton aux pommes de terre, &c.

Three Chickens, cauliflowers, sauce velouté
Raised Pie, sauté Mutton, potatoes, sauce Italienne

Quenelles en Casserole garnies de filets de Lapereaux, &c.

Quenelles of Rabbit in Casserole of Rice, with fillets larded

ENTRÉES

Cailles aux truffes
Trois Ris de Veau piqués aux pois français
Côtelettes d'agneau, glacées aux épinards
Filets de Cannelons au jus de Bigarade
Petites Timbales de Laitances de Maquereau
Escallopes de Poularde aux filets de concombres

ENTRÉES

Quails with truffes
Sweetbreads larded, stewed peas
Lamb Cutlets sauté, with spinach stewed
Fillets Ducklings, with Seville orange
Timbales, or Patties, of soft roes of mackarel
Escallops of Fowl, with Fillets of Cucumbers

SIDE TABLE.

Soupe Julienne
Turtle Soup

Saddle Mutton
Cold Raised Pie of Pheasant

Shrimp Patties
Ham braised

SECOND COURSE.

Levraut rôti au cresson
Dindonneaux, &c.
Deux Canards, &c.
Des Cailles rôties
Gelée de vin avec des fraises
Crème de Céderatte
Gelée de Mosaic
Tourte de Cerises
Artichauts à la harigoule
Haricots verts à la poulette
Une Salade Italienno
Petits Pois à la française

Leveret roast, with cresses
Turkey Poults, ditto
Ducklings, ditto
Quails, ditto
Jelly garnished with strawberries
Cederatte Cream
Mosaic Jelly
Cherry Tart
Artichokes à la barigoule
French Beans, sauce poulette
Italian Salad
Stewed Peas

RELEVÉS

Fondue au Parmesan
Gâteaux du Crème
Panier de Chantilly

REMOVES

Fondues of Parmesan
Cream Cakes
Chantilly Basket

DICTIONARY OF COOKERY, CONFECTIONERY,

&c. &c.

ALM

ACID Sauce.—Pound the yolks of three hard eggs, one anchovy, with a pinch of salt and spices, half a glass of vinegar, and butter rolled in flour; add a little veal gravy, and thicken it like white sauce.

ADMIRAL'S Sauce.—Chop an anchovy, seven or eight green rocamboles, simmer them on the fire with a little *consommé*, salt, pepper, nutmeg, and butter rolled in flour. When ready, add a little lemon juice, or verjuice.

ALMOND Biscuits.*—Blanch and pound a quarter of a pound of sweet almonds, sprinkling them occasionally with fine sugar; then beat them up for a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding afterwards the whites of four eggs whipped to a froth: have ready some paper moulds made like boxes, about the length of two fingers square; butter them within, and put in the biscuits, throwing over them equal quantities of flour and powdered sugar: bake in a cool oven, and when the biscuits are done of a good colour, take them out of the papers. Bitter almond biscuits are made in the same manner, with this difference, that to two ounces of bitter almonds must be added one ounce of sweet almonds.

ALMOND Biscuits.*—Take eight ounces of sweet, and as many bitter almonds, fifteen whites, and eight yolks of eggs, two ounces of flour, and two pounds of powder sugar, pour boiling water on your almonds, and almost immediately after turn that away and pour cold water on them; rub off the skins one by one with a napkin, then pound them to a paste in a mortar, moistening them with the whites of two eggs.

ALM

Beat the fifteen whites to a snow, and the eight yolks with half the quantity of the sugar, and then mix them with the almond paste; put the remainder of the sugar into a basin; sift some flour over it; stir the mixture till all the ingredients are thoroughly incorporated, and pour it into small paper cases, glaze them with the sugar and flour sifted over them. Bake them in a pretty warm oven.

ALMOND Biscuits (small).*—Beat up the yolks of three eggs for ten minutes, with four ounces of powder sugar and one ounce of bitter almonds well pounded; then add a whole egg, and beat it up five minutes longer. Whip the whites to a strong froth; mix them and an ounce and a half of fine sifted flour with the yolks; work this paste well, and then pour it into small well-buttered copper moulds melon-shaped; glaze them; sprinkle them with powder sugar, and bake for eighteen or twenty minutes in a moderate oven.

ALMOND Biscuits (soufflés).*—Blanch half a pound of sweet almonds, cut them into dice and dry them in the oven. Make a glaze with the whites of two new-laid eggs and powder sugar; mix the almonds and a pinch of crisped orange-flowers into this, and put it into very small paper cases; do not fill them above half full, as they rise considerably in the oven, and would otherwise fall over and spoil their appearance; bake them in a moderately heated oven. As soon as they are pretty firm, they are done.

ALMONDS (blown).—Scald a few almonds, and pound them to about half as fine as for biscuits, beat them with lemon juice, whites of eggs and powder sugar;

drop them on paper, about the size of almonds, and dry them in a stove or gentle oven.

ALMONDS (blown) à la Royale.*—Choose four ounces of small thick almonds, and put them into an oven until they are slightly coloured. Whilst they are cooling, mix four ounces of sugar with an egg; beat them up for ten minutes; add a little carmine to make it a fine rose colour; dip the almonds into this; take them out; disengage them from the egg, so that they may be only just covered with it; lay them two and two on a sheet of strong paper; three quarters of an inch between each pair; they may also be placed in threes to form the trefoil, on which may be added a fourth. Bake them in a cool oven.

ALMOND Bread.—Take a pound of the best almonds, slice them the round way, beat and sift a pound of double-refined sugar, and strew it over the almonds as you cut them, stirring them frequently to prevent their sticking together; when all the sugar is used, put them into an earthen basin, with a few caraway seeds, a little gum dragon (dissolved in rose water and strained), three grains of musk and ambergris dissolved in fine sugar, and the whites of two eggs beaten to a very light froth, and two spoonsful of fine flour: when well mixed, lay them on wafers the size of macaroons; open them with a knife or bodkin, lest two or three pieces stick together; the quicker you lay them, the better they will look; put them into a well-heated oven, taking care they do not scorch; when half baked, take them out, wash them with the white of an egg beaten to a froth, grate a little fine sugar over them, and bake them about half an hour longer.

ALMOND Butter.—To a quarter of a pound of blanched almonds, well beat, put some new milk and rose water; take a quart of thick cream, and the yolks of twelve eggs, beat well, with a little of the cream; then add the rest of the cream; put a quarter of a pint of new milk to the almonds, and strain them into the cream till there is no strength left; strain altogether into a skillet, set it over a charcoal fire, and stir it till it becomes a tender curd; put it into a strainer, and hang it up till the whey is drained out; then take six ounces of fine-sifted sugar and a little rose water, and heat it all into butter with a spoon.

ALMOND Cake.*—Blanch a quarter of a pound of sweet, and two large bitter almonds, pound them very fine, with a little white of egg; add to them about a quarter

of a pound of fine powdered sugar, two ounces of butter, a macaroon, the yolks of two eggs, two spoonsful of whipped cream: mix these ingredients well together with a little salt. Make an under crust of puff paste, and after having rolled it seven or eight times, cut it round, and put it in a cake-tin; moisten the edges slightly, and pour on it the almond paste, and cover it with the puff paste, and join them closely. Wash it over with a very clear *dorure*, and with the point of your knife mark what ornament you please on the surface. Let it bake in a moderately hot oven for about an hour; take it out and sprinkle it with sugar.

ALMOND Cake.—Take eight ounces of Jordan, and one ounce of bitter almonds, blanch and pound them very fine; then beat in with the almonds the yolks of eight eggs, and whisk up the whites to a solid froth. Then take eight table-spoonsful of sifted sugar, five spoonsful of fine flour, a small quantity of grated lemon peel and pounded cinnamon, and mix all the ingredients. Rub the inside of a mould with fresh butter, fill it with the mixture and bake it of a light colour.

ALMOND Cake.*—Put a quarter of flour upon a pie-board, and make a hole in the middle to receive a piece of butter the size of an egg, a little salt, a quarter of a pound of fine sugar, and six ounces of sweet almonds pounded very fine; knead the whole, and form it into a cake; bake, and glaze it with sugar and a hot salamander.

Another way.—Weigh three eggs in their shells, take the same weight of flour, of the finest fresh butter, and of grated loaf sugar. Pound with these ingredients three ounces of sweet almonds blanched; add a little grated lemon peel, or orange-flower water, and the whites and yolks of three eggs. Continue pounding till the whole forms a smooth paste. Butter the bottom of a baking-pan, and put in the cake with fire above and below. This cake may be served either hot or cold, with grated sugar over it.

ALMOND (bitter) Cake.*—Pound three ounces (half bitter and half sweet) of almonds, put them into an earthen pan with six ounces of powder sugar; the same of sifted flour, two whole eggs, and six yolks, a spoonful of brandy, and a grain or two of salt; work these up together for five minutes, and then add six ounces of fresh butter which is slightly warmed, work that in for four minutes longer. Then, having whipped the whites of two eggs, mix them into the paste. Butter a well-tinned copper mould or paper case, ten inches long,

five wide, and two high; pour in your preparation, and bake it in a cool oven. While baking, whip the whites of two eggs, and mix two ounces of powder sugar with them, and cut four ounces of sweet almonds into slips (shortwise); mix them also with two ounces of powder sugar and a spoonful of white of egg whipped. In three quarters of an hour take out the cake, and if it be firm and well coloured, cover it with the whipped egg and sugar, and on that strew the almonds equally, pressing them in, that all may be coloured alike. This operation must be performed as quick as possible, and when done, turn the cake out and cut it in four slips (lengthwise), and then divide each into six parts lozenge-shaped; this will give you twenty-four cakes, which must be arranged in stars on your dish, six to every star. They may also be cut in two lengths instead of four, and these divided into fifteen small pieces, and then, with a paste-cutter, formed into crescents. The ingredients, and the proper quantities for this cake, are as follows:—six ounces of flour, the same of powder sugar, three ounces of sweet and bitter almonds, six yolks, and two whole eggs, six ounces of butter, two of sugar mixed with the whites of two eggs whipped, four ounces of cut almonds added to the sugar and eggs, a spoonful of brandy and a grain of salt.

ALMOND Small Cakes. (Spanish).*—Two ounces of bitter almonds blanched and beaten to a paste with a little white of egg; add to them one pound of flour dried, one pound of sugar pounded fine, and five ounces of butter, mix them well together and let it stand some time before the fire: then add three eggs, the yolks and whites beaten separately; drop them on a tin in small lumps with a fork, to bake them.

ALMOND (small) Cakes.*—Blanch half a pound of almonds, pound them to a paste with white of egg, add three quarters of a pound of powder sugar, one of orange flowers *pralinée*, and about two ounces of *crème pâtissière*; take some puff paste, roll it out very thin, cut it into small square pieces, lay them on a baking-plate, and put some of the above mixture on each, moisten the edges, cover them with the puff paste, *dorez*, prick and bake them in a hot oven, when done, ice them with sugar.

ALMOND (solid) Cake.*—Take two pounds of sweet almonds, blanch and pound them with the whites of four eggs; then add the *zestes* of two lemons sliced,

two pinches of orange flowers *pralinée*, a little salt, two pounds of powder sugar, a quarter of a pound of potato flower, and twelve whole eggs; mix all together well, and put it into a buttered mould, and bake it in a slow oven.

ALMOND Candy.*—Blanch a pound of new Jordan almonds, and cut them very thin, lengthwise, put them into a pound of clarified sugar to crisp them, stir them over the fire till boiled to *soufflé*; then take them off and keep stirring till the sugar is dry like sand; then sift it, so that the almonds may be left, divide them into four parts to colour them differently, one part red, the second yellow, the third green, and the fourth left white as they come from the sugar. To colour the first, soak a small quantity of carmine in clarified sugar, and lay your almonds in it; do the same with a little tincture of saffron for the yellow, and spinach juice for the green. Place the coloured almonds on a sieve in a stove; when dry, mix all together, adding the white ones. Boil nearly as much sugar as your mould will require to *soufflé*, put it in, and when the almonds are quite dry, garnish the surface of the sugar with them; do not, however, lay them too thick, and just press them down with a fork; put the mould into a moderate oven for five hours, then drain it well, and in another two hours it may be taken from the mould.

ALMONN Cheesecakes.*—Take half a pound of Jordan almonds, lay them in cold water all night; the next morning blanch them in cold water; then take them out and dry them on a clean cloth, beat them very fine in a little orange-flower water; then take six eggs, leave out four whites, with a little beaten mace; heat them well in a marble mortar; take ten ounces of fresh butter, melt it, add a little grated lemon peel, and put them in the mortar with the other ingredients; mix all well together and fill your patty-pans, having lined them with thin puff paste.

Another way.—Blanch and pound four ounces of almonds, and a few bitter, with a spoonful of water; then add four ounces of sugar pounded, a spoonful of cream, and the whites of two eggs well beaten; mix all as quick as possible; put into very small patty-pans, and bake in a pretty warm oven twenty minutes.

ALMONDS (Cinnamon).*—(Spanish).* Blanch your almonds, then with a bit of butter tied in a piece of cloth, rub the pan and brown them. Have ready some

clarified sugar, with powdered cinnamon stirred in it, put in the almonds, and when well covered with the sugar and cinnamon, lay them separately on tins, and dry in a slow oven.

ALMONDS (To COLOUR).*—ALMONDS (*rose coloured*).—Blanch and cut sweet almonds in small pieces, put them on a baking-plate, and pour on them a little of any vegetable liquid, of an infusion of cochineal, or carmine; then rub them in your hands, to mix them well with the colour; when all are so done, dry them in a stove or in the oven.

ALMONDS (*violet*).—Are done in the same way, the colouring ingredients are cochineal, and a little indigo dissolved in water, put but a small quantity of the latter at a time, as it is very powerful.

ALMONDS (*green*).—The same proceeding: the colour is made with two handfuls of fresh spinach, well washed, drained, and then pounded; when very fine, press it through a napkin; let the juice drop on a dish, which place on a hot stove; as soon as it begins to boil, take it off, stirring it constantly, till the green curdles, then pour it through a horsehair sieve, and when well drained rub it through a silk sieve or tammy; the juice thus obtained, will give the almonds (which must be put in a few at a time) a clear and even green colour.

ALMONDS (*blue*).—Dissolve a little indigo in water, strain it through a cloth and use it as above mentioned.

ALMONDS (*orange coloured*).—Mix a little liquid red, and a little infusion of saffron together, and proceed with the almonds as usual.

ALMONDS (*lemon coloured*).—Infuse a small quantity of saffron in nearly boiling water for a few minutes; strain and follow the above direction.

ALMONDS (*chocolate coloured*).—Are dyed with chocolate dissolved in water and strained.

The almonds may be cut in slips, dice, &c. according to fancy. Observe that the colour of your almonds should be light and delicate; when done, place them, either separately or mixed together, in paper cases.

ALMONDS (*burnt*) *Conserve of*.*—Blanch and cut six ounces of sweet almonds into small strips, lay them on paper and put them into an oven; when they are brown, take them out, and throw them into two pounds of sugar boiled to *petit cassé*; stir the mixture well until it begins to blow,

and then pour it into paper cases or moulds.

ALMOND *Coupeaux*.*—Blanch and pound half a pound of sweet almonds, with the whites of three eggs, into a very fine paste, add to it six ounces of powdered sugar and the rind of a lemon grated; when thoroughly mixed together, pour over it about four spoonfuls of orange-flower water: stir up the paste (which ought to be rather thin) once more, and then lay it with a spoon on a plate of bright copper, in an oval form, about three or four inches in length. The plate being quite full, take it up by both bands, and strike it steadily upon a table, so that the paste may be extended, but not much; then bake them until they become of a deep yellow. Take them from the copper with a knife, and whilst hot put them on a wooden roller, about the thickness of an arm, and press them with your hand, that they may acquire the form of the wood, and when cool place in a box, and keep them dry. These *coupeaux* are very brittle.

ALMOND *Cream*.*—Blanch six ounces of sweet almonds and pound them very fine; whip up the whites of two eggs with a pint of milk and four ounces of powder sugar; boil the milk over a gentle fire till reduced to a quarter, then add the almonds, let it boil a minute or two; pour in a spoonful of orange-flower water. When cold, garnish it with almonds *au caramel*.

ALMOND *Cream*.—Put a pint of milk and a pint of cream, with a small bit of lemon peel, into a stewpan, to boil very gently for twenty minutes; in the mean while, blanch and pound very fine, three ounces of sweet almonds and half an ounce of bitter almonds; then take the milk and cream from the fire, into which (while hot) stir the pounded almonds with the yolks of two or three eggs and clarified sugar (boiled to caramel height) enough to sweeten it; then put the whole into a tammy, and, with a wooden spoon, well rub and squeeze it through; do this a second time, then squeeze into the cream two ounces of well-clarified isinglass, the whole being together in a basin, have your mould ready in ice, into which put the cream; when set, turn it out as any other jelly.

ALMOND *Cream*.*—Take six ounces of sweet almonds, a pint of good milk, and five ounces of sugar; blanch the almonds and throw them into cold water; when well drained, pound them with a little water. Beat up in the milk the whites

of two eggs, in which dissolve the sugar, and then boil it on a slow fire; when about a quarter of the quantity is wasted away, add to it the almond paste, boil these together once, put in a little orange flower, and strain it. Let it stand, and when cold serve it, garnish it with almonds *au caramel* hroiled, disposed according to your taste.

ALMONDS (Crisped).*—Rub a pound of the best sweet almonds in a cloth to take off all the dust, and then put them, with a pound of sugar, half a glass of water and a little carmine, into a preserving-pan; put them on a fire, and let them remain; when the almonds crackle take them off and work them about until the sugar is detached from the almonds, then take away part of the sugar, put the almonds on the fire again, and stir them lightly with a spatula (be careful that the fire be not too quick); and when they have taken the sugar, add that which had been removed, and continue to burn them till they have imbibed that also. Place a sheet of paper on a sieve, throw your almonds on it, separate those which adhere together, and let them cool.

ALMOND Custards.—Blanch and beat four ounces of almonds fine with a spoonful of water; beat a pint of cream with two spoonfuls of rose water, and put to them the yolks of four eggs, and as much sugar as will make it pretty sweet, then add the almonds; stir it all over a slow fire till it is of a proper thickness, but not to boil. Pour it into cups.

Another way.—Add to a pint and a half of cream a small stick of cinnamon, a blade of mace, a bit of lemon peel, some nutmeg and sugar to the taste; boil them together ten minutes, and strain it; then blanch and pound three ounces of Jordan and eight single hitter almonds; after which rub through a hair sieve, add the fine pulp to the cream, likewise a little syrup of roses and the yolks of six eggs beaten up, and put the mixture into small cups; or it may be baked in a dish with a rim of puff paste round it.

ALMONDS (Devilled).—Blanch half a pound of Jordan almonds, and wipe them dry; then put into a fryingpan two ounces of fresh butter, make it hot, add the almonds, fry them gently till of a good brown colour, drain them on a hair sieve, strew over cayenne pepper and salt, and serve them up hot.

ALMOND Dragées.—Take of the best and largest almonds what quantity you please,

and having washed them in cold water, let them drain and dry on a sieve for twenty-four hours. The next day weigh them, and for each pound of almonds take three pounds of sugar; clarify the latter and boil it to the degree *petit lissé*; then let it cool a little. Have your tossing-pan ready; on your right hand, a chafing-dish to keep your pan containing the syrup constantly warm; and on your left hand, a table with a mixture of powder and flour (of each half a pound to a pound of almonds). All being ready, put the almonds into the pan, and pour over them one or two large spoonfuls of the syrup, and shake them so that all the almonds may be wetted with syrup; then take a handful or two of the flour and powder, and strew it over the wet almonds; shake them again, that the flour may adhere all round the almonds. After this, swing the pan backwards and forwards, by which means the almonds roll about in every direction; continue this motion until they become dry; then moisten and powder them as before; swing the pan again, and when dry, repeat the process a third, fourth, and fifth time, or more, until they are of proper size; then pour over them the syrup for the last time, without the powder, and, having swung and dried them, take them out and place them on sieves in a warm place, that they may dry perfectly before you put them by for use.

Observe, that after a few layers of the syrup, the superabundant parts of that and the powder form a white crust at the bottom of the pan; as soon as it acquires any degree of thickness, the pan must be taken from the fire, the almonds carefully removed with an iron spatula, and the crust broken off; when the pan has been well washed and dried, replace the almonds and proceed with your work. This must be strictly attended to, not only with this, but in making all kinds of sweetmeats. The sugar thus cleared away may be made useful for many purposes.

Common Almond Dragées are made in the same manner; the only difference consists in having ingredients of an inferior quality.

ALMONDS, English Fashion.—Mix almonds and filberts scalded in equal quantities; chop one half very fine, cut the rest each into two or three slices; put the whole in double their weight of sugar, prepared *à la grande plume*, with some lemon peel rasped; stir the almonds very

well in the sugar, taking it off the fire, and add one or two whites of eggs; pour it in paper large enough to contain the whole, and cut it in slices for use as you think proper, when baked as usual.

ALMONDS (*Milk of*) *Fanchonnettes*.*—Blanch and pound eight ounces of sweet and one of bitter almonds, and when the paste is very fine, add to it three glasses of nearly boiling milk, then press this mixture through a napkin to draw out the milk. Put into a stewpan four yolks of eggs, three ounces of powder sugar, one of sifted flour, and a grain of salt, mix them well together, and add by degrees the almond milk, put this on a moderate fire, stirring it constantly. Line about thirty tartlet moulds with thin puff paste, and put on them a little of the above preparation, and bake them in a moderate oven. When properly done, take them out and let them cool. Mix with the whites of three hard eggs, four ounces of powder sugar, stir it well to soften the egg, and make it work easily; put some of the remainder of your preparation on each of the *fanchonnettes*, and cover them lightly with the egg; put some white of egg on the blade of a large knife, and with a small one as quick as possible take off seven *meringues* about the size of a filbert, and arrange them in the form of a crown on each *fanchonnette*; when you have done five or six, cover them with powder sugar very equally, and then bake them in a cool oven. When of a reddish brown they are done and may be served.

ALMOND Flummery.—Boil three ounces of hartshorn in two quarts of spring water; let it simmer six or seven hours, till half the water is consumed; strain it through a sieve; beat half a pound of almonds very fine, with a quantity of orange-flower water; mix a little of the jelly and some fine sugar with it; strain it with the rest of the jelly, stirring it till it is a little more than blood warm; pour it into basins or cups, and stick in almonds cut small.

ALMOND Frase.—Blanch a pound of Jordan almonds, and steep them in a pint of cream, ten yolks, and four whites of eggs; take out the almonds and pound them fine in a marble mortar; then mix them again in the cream and eggs, put in sugar and grated bread, and stir them all together; then put some fresh butter into the pan, let it be hot and pour it in, stirring it in the pan till they are of a sufficient consistence; and when enough, turn it

into a dish, strew sugar over it, and serve it up.

ALMOND Fritters.—Pound half a pound of sweet almonds, and six or eight bitter ones, orange flowers, chopped lemon peel, sugar in proportion, a handful of flour, and two or three whites of eggs; pound all together some time, adding a few drops of water, or more whites of eggs, to make it of a proper suppleness to roll into little balls; roll them in flour to fry as forcemeat balls; strew a little fine sugar powder upon them when ready to serve.

ALMONDS (*bitter*) *Fromage Bararois of*.*—Peel, wash, and drain, three ounces of sweet, and one ounce of bitter almonds, pound them to a paste, moistening with two spoonfuls of water. Put them into an earthen pan, with two glasses of nearly boiling milk, in which eight ounces of sugar have been dissolved; let this stand an hour, then strain it through a fine sieve, and put to it six drachms of isinglass lukewarm; place the whole in ice, and when it begins to set, add some whipped cream; pour it into a mould which has been kept in ice, put it in ice again for half an hour, and then take the *fromage* from the mould.

ALMOND Garlands.—Take half a pound of marchpane paste, the whites of two or three eggs, some powdered cinnamon and a little flour, knead them into a paste, and roll them into the form of sausages with your hand on the table, first strewing the table with almonds minced, but not very fine; so that they may adhere to the sausages, which ought to be about the size of your finger; then form them into rings or garlands of what size you please, fixing the ends together with water: place them on paper, and bake them in a quick oven until they are of a clear brown colour.

ALMOND (*bitter*) *Petits Gâteaux royaux*.*—Pound six drachms of bitter almonds, strain them through a sieve, and mix them in an earthen vessel, with nearly the white of an egg, and six ounces of sugar; stir these with a silver spoon for a few minutes. Take three quarters of a pound of puff paste, roll it to the thickness of a quarter of an inch, and cut out of it thirty oval cakes (two inches and a half long by two and a quarter wide) pointed at the ends; put on each a quarter of a spoonful of the almond glaze, and with the blade of a knife spread it equally over the surface for about the eighth of an inch, and then let them stand for half an hour before you put them into the oven, which must be

moderate. If you bake them immediately after putting on the glaze, it wrinkles and shrivels up, which spoils their appearance, as they ought to be quite smooth and even; the cakes also require considerable care in the baking; they should be slightly coloured on the top and the lower part reddish.

ALMOND (bitter) Genoises.*—Blanch two ounces four drachms of sweet, and two ounces and a half of bitter almonds, pound them to a paste and then put them into the following preparation: Blanch and pound four ounces of sweet almonds, and when perfectly smooth mix them in an earthen pan with six ounces of flour, the same of powder sugar, six yolks and two whole eggs, a spoonful of brandy and a grain of salt. Stir the whole for six minutes, then add six ounces of butter slightly warmed but not melted; work the butter well into the paste for four or five minutes. Butter two moulds, or paper cases, about nine or ten inches square, pour in your preparation, smooth it with the blade of a knife, and then put them to bake in a moderate oven, first strewing on them four ounces of sweet almonds minced and mixed with two ounces of powder sugar, and a little white of egg. When done, cut them into all possible forms, then replace them into the oven to dry; when brittle, take them out, let them cool, and decorate them to your fancy.

ALMOND (brown) Gingerbread.—Beat a quarter of a pound of blanched almonds with thin gum water, a few drops of lemon juice, a little powdered cinnamon, and some ginger finely grated and seered to give it a brown colour; sweeten and smooth it well, roll it out thin, and cut it into squares; dry it in a stove or before the fire.

ALMONDS, Grillage of.*—Blanch half a pound of almonds, cut them into four or five slips, lengthwise, *pralinez* them with three-eighths of a pound of sugar, sand them when they begin to crackle; then put them on the fire again till they are well mixed together and form a mass, which put on wafer paper lightly oiled, lay it flat, strew over it cinnamon, sugar, plain or white *nonpareils*, and then cut it in pieces.

ALMONDS, Grillage of.*—Blanch a pound of sweet almonds, cut them into four pieces longwise; put them on the fire in a deep wide pan, with four ounces of water, and a pound of sugar; when the almonds crackle, take them from the fire,

and with a wooden spoon, stir them about to cover them well; add some lemon peel grated; cover the fire and put the pan on again, stirring the almonds constantly until they have taken the caramel colour; then place a layer of *nonpareil* on a dish, spread over it a layer of the *grillage*, then the *nonpareil* and *grillage* alternately, until all your preparation is used: dry it then in a stove.

ALMOND Hog's Pudding.—Chop fine a pound of beef marrow; blanch and beat fine a pound of sweet almonds with a little orange flower or rose water; grate fine half a pound of white bread, wash and pick half a pound of currants, a quarter of a pound of sugar, equal quantities of mace, nutmeg, and cinnamon, making altogether a quarter of an ounce, and half a pint of sack or mountain wine. Mix all well together, with half a pint of good cream and the yolks of four eggs. Fill the guts half full, tie them up and boil them for a quarter of an hour, prick them as they boil to keep the guts from bursting. The currants may be left out, in which case a quarter of a pound more sugar must be added.

ALMOND Icing for Bride Cake.—The whites of six eggs, a pound and a half of double-refined sugar, a pound of Jordan almonds blanched and pounded with a little rose water; mix altogether and whisk it well for an hour or two, lay it over the cake and put it in the oven.

ALMOND Knots.—Take two pounds of almonds, and blanch them in hot water; beat them in a mortar, to a very fine paste, with rose water, be careful to keep them from oiling. Take a pound of double-refined sugar, sifted through a lawn sieve, leave out some to make up the knots, put the rest in a pan upon the fire, till it is scalding hot, at the same time have the almonds scalding hot in another pan; then mix them together with the whites of three eggs beaten to froth, and let it stand until it is cold; then roll it with some of the sugar left out for that purpose, and lay them in platters of paper. They will not roll into shape, therefore lay them as well as may be, and bake them in a slow oven.

ALMOND (Bitter) Macaroons.*—Take a pound of bitter almonds, rub them well in a clean cloth, and beat them to a paste with the whites of three or four eggs; then put them into an earthen pan with three pounds of powder sugar, mix them together well, and if the paste should be too dry, moisten it with white of egg. Drop it on sheets of paper in lumps about

the size of a walnut, and bake them in a close, gentle oven.

ALMOND (sweet) Macaroons.*—Are done in the same way. But two pounds of sugar are sufficient for a pound of almonds.

ALMOND Milk.*—Take six ounces of sweet almonds, and a pint of milk, four drachms of orange-flower water, and five ounces of sugar. Blanch and pound the almonds to a very smooth paste, moistening them occasionally with a few drops of milk; when your paste crumbles, put it in the milk and mix them well, and boil it till reduced to half, then let it boil up once more; let it cool, and serve.

ALMOND Milk, as prepared at Mexico.*—Pound blanched almonds as fine as possible, with a small quantity of loaf sugar; keep adding a little water whilst pounding. About twelve almonds carefully beaten will produce a pint of milk. A marble mortar must be used.

ALMOND Rice Milk. (Spanish).*—To half a pound of rice boiled to a pulp, when the water is drained, add five pints of almond milk; put it in by degrees, stirring it with a wooden spoon whilst boiling slowly, till it is of the consistence of clotted cream. In the last boiling, which should be an hour and a half, at least, from the commencement, add powdered sugar.

ALMOND Mirlitons.*—Blanch an ounce of sweet, and the same of bitter almonds, and dry them in an oven; when cold, pound them with a little white of egg to prevent their oiling; then put them into an earthen pan with two ounces of bitter macaroons, five ounces of powder sugar, four whole eggs, and a grain of salt; when these are well mixed together, add two ounces of butter, lukewarm. Make a proper quantity of puff paste, roll it out thin, and cut it into thirty round pieces about two inches and three quarters in diameter, and put each of these into a tartlet mould buttered; put the mirlitons on this, and when all are equally full, cover them with powder sugar sifted over them through a tammy; as soon as that is dissolved strew more (but not such fine) powder sugar over, and bake them in a moderate oven. Serve either hot or cold.

ALMOND Monceaux.*—Take half a pound of sweet almonds, cut them into thin slips (lengthwise) and roast them on an iron until they are of a deep yellow colour, inclining to brown; beat up the whites of six or eight eggs with a spoon

in an earthen pan. Pour over the almonds a pound of sugar finely powdered, four ounces of candied orange peel, the same of candied lemon peel, also cut into thin slips, half a spoonful of powdered cinnamon, and six or eight cloves pounded; mix these ingredients well in the pan, and place it on paper in little heaps of a pyramidal form, and bake them in a well-heated oven.

ALMONDS (bitter) Mosaic Tartlets.*—Pound three ounces of sweet, and one of bitter almonds, to a fine paste, and put it within the tartlets made as directed under that article.

ALMOND Paste.*—Blanch two pounds of sweet almonds, and soak them in cold water for twelve hours, then dry them in a napkin, and pound a quarter of them to a very fine paste with a little water and lemon juice, pass them through a sieve, and then pound the remainder (half a pound at a time). When all are done, mix them with a pound of sifted sugar; place them over a gentle fire, stirring it continually, until the paste will flow from the spoon; then pour it into a mortar, and when it becomes lukewarm, pound it again with an ounce of gumdragon previously dissolved in a glass of water and strained, the juice of two lemons, and a pound of sifted sugar. As soon as your paste is of the proper consistence, take it out and lay it on the slab, sprinkled first with sugar; divide your paste into three parts, and colour each part according to your fancy. The colouring of dyes are made of the same materials as are used for almonds.

ALMOND Paste (to keep six, or even twelve months).*—Blanch and pound a pound of sweet almonds, moistened occasionally with water, to prevent their oiling; when well beaten, add half a pound of fine powdered sugar, and mix the whole into a paste to use when you have occasion. When wanted, mix a piece about the size of an egg with three gills of water, and strain it through a napkin.

ALMONDS à la Praline (dried, preserved, or burnt).*—A pound of the best almonds must be washed in cold water; when thoroughly dry, put them into a preserving-pan with a pound of sugar and a pint and a half of water, keep them on the fire, stirring them continually, until they crackle and fly about, and the sugar begins to colour, stir them about gently to gather the sugar, and leave them in the pan to dry about two hours, in a stove or any moderate heat.

ALMONDS à la Praline Rouge.—Prepare them as above until they have taken the sugar and are ready to be taken off the fire, put the almonds upon a sieve with a dish under, take the sugar that drops, and put it into the same pan, adding a little fresh; refine it till it comes to the twelfth degree (*au cassé*), then take cochineal, colour sufficient to tinge the almonds, and put them therein; give them a few turns over the fire in the sugar, and finish as at first.

ALMOND Pudding (to bake).—Blanch half a pound of sweet almonds and four bitter ones, in warm water; pound them in a marble mortar with two spoonful of orange-flower water, and two of rose water, and a gill of sack; mix in four grated Naples biscuits, three quarters of a pound of melted butter; beat eight eggs, and mix them with a quart of cream boiled, grate in half a nutmeg, add a quarter of a pound of loaf sugar; mix all well together; make a thin puff paste, and lay all over the dish. Pour in the ingredients, and bake it.

ALMOND Pudding (baked).—Steep four ounces of crumbs of bread sliced in a pint and half of cream, or grate the bread; then beat half a pound of blanched almonds very fine, till they become a paste, with two tea-spoonful of orange-flower water; put in a quarter of a pound of loaf sugar, and stir in three or four ounces of melted butter; put it over the fire, and keep stirring until it is thick; lay a sheet of paper at the bottom of a dish, and pour in the ingredients. To bake half an hour.

ALMOND Pudding, as prepared at Mexico.—One pound of blanched almonds, one pound of powder sugar, twelve yolks of eggs and eight whites well beaten together, and baked in a flour and water crust. This is also used for puffs.

ALMOND Pudding.*—Blanch and beat a pound of sweet almonds with a little rose water, mix a pound of bread grated, a nutmeg, half a pound of butter, and the yolks of six eggs; boil a pint of cream coloured with a very little saffron, add it to the eggs and a little flour, knead it well, and then put in the almonds, beating it up till all is mixed together. Boil it for half an hour in a buttered cloth.

ALMOND Puffs.—Blanch two ounces of sweet almonds, and beat them fine with orange-flower water, whisk the whites of three eggs to a high froth, strew in a little sifted sugar, mix the almonds with the sugar and eggs, and add more sugar till as

thick as paste. Lay it in cakes, and bake it on paper in a cool oven.

ALMOND Purée.*—Boil the crumb of a very light roll in a pint of fish broth, boil it slowly until nearly dissolved, then mix in with it a few sweet and two bitter almonds, and three yolks of eggs pounded, and moistened with the same broth. Stir altogether, pass it through a tammy, diluting it with more broth when too thick.

ALMOND Rice.—Blanch sweet almonds and pound them in a marble mortar; mix them in a little boiling water; press them as long as there is milk in the almonds, adding fresh water every time; to every quart of almond juice, put a quarter of a pound of rice and two tea-spoonful of orange-flower water; mix them all together, and simmer it over a slow charcoal fire; stir it repeatedly, and when done, sweeten it at pleasure; serve it with beaten cinnamon strewed over.

ALMOND (bitter) Rolls.*—Blanch and pound eight ounces of almonds (five of sweet and three of bitter) to a very fine paste; then place eight ounces of flour on your slab; make a hole in the middle, and put into it eight ounces of powder sugar, the yolks of four eggs, and a grain of salt; mix them all well together into a firm, smooth paste; roll it out and cut it into four equal parts; roll each piece to the same length; cut them into pieces about the size of a walnut, and form them to the shape of a turnip, and as you do them put them on a baking-tin lightly buttered; *dorez* them and bake them of a proper colour in a moderate oven. When they are taken from the oven, let them stand a little while to dry.

ALMOND (bitter) Soufflé Français.*—Pound four ounces of bitter almonds to a fine paste as usual, then throw them into boiling milk (nine glasses) and three quarters of a pound of sweet macaroons; cover this for a quarter of an hour, and then strain it through a napkin. In the mean time wash a pound of Carolina rice in several waters, warm; put some cold water into a saucepan, and when it has boiled a few minutes, add to it the rice in a sieve and the infusion of almonds; when well boiled, put the saucepan on hot ashes, that the rice may burst gradually. In three quarters of an hour put to it ten ounces of powder sugar, three quarters of a pound of good fresh butter, and a pinch of salt, stir them in well, put fresh cinders under the saucepan, and let it boil gently for an hour; then, if the rice is quite

tender, press it through a tammy as for *purée*, and put it again on hot ashes to keep it hot. Whip up sixteen whites of eggs to a strong froth, and when pretty firm, take your rice cream from the fire and stir into it the sixteen yolks; this mixture should be of the consistence of *crème patissière*, if it be thicker, dilute it with a little liquid whipped cream. Take at first a quarter of the whipped eggs, stir it as lightly as possible, then, by degrees, mix in the rest. Have ready a *croustade* eleven inches in diameter, and three inches and three quarters high, but very thin; wrap round this three sheets of buttered paper, and bake it; when your preparation is thoroughly amalgamated, pour it into the *croustade*, and bake for about one hour and a half in a moderate oven. When nearly ready to serve, place hot cinders on a large baking-plate, take the *soufflé* from the oven, put it on them, and while there cover it with powder sugar, and glaze it with the salamander. Carry it to the dining-room as quick as possible, remove it carefully from the cinders, and place it in the dish with a napkin underneath, take away the buttered papers, and the *soufflé* is then ready.

ALMOND Milk Soup.*—Take half a pound of sweet almonds, put them on the fire with some water until near boiling, then blanch and throw them into fresh water; drain and pound them. Boil a pint of water, a little sugar, salt, cinnamon, coriander, and lemon peel, for a quarter of an hour, and rub the almonds through a sieve to this. Lay some slices of toasted bread in a dish, and pour the milk of almonds on it, as hot as possible without boiling.

ALMOND (yellow) Sweetmeats.*—Blanch a pound of sweet almonds, wash them in cold water, and when quite dry, pound them with a sufficient quantity of yolks of eggs, into a fine but rather stiff paste: add to them a pound of powdered sugar and the rinds of two lemons grated; knead the paste well with your hands, first sprinkling the table with sugar. Form the paste into what figures you please, such as *fleur-de-lis*, *trefoil*, &c., each being about the size and weight of a macaroon. Place them on white paper and on an iron plate, fry them in a moderately hot stove. If they are of a deep yellow, they are sufficiently done.—These sweetmeats may be still further ornamented in the following manner: Boil some sugar in orange-flower water to the degree called *grande plume*, and as soon as

the sweetmeats are taken from the stove or oven, wash them over with a light brush dipped in the syrup; this will give them a delicious perfume, and they may then be called *à la glace*. When cold, take them from the paper and put them into glasses for the table.

ALMONDS à la Terra Alicante (Spanish).*—Clarify honey, and stir into it as many blanched almonds as you can entangle. Leave it to cool. This makes a pretty crystalline ornament for the dessert; it is also called *Rock of Gibraltar*.

ALMOND Tumbles.—Blanch and pound three ounces of almonds very fine, when almost beaten enough, take the white of an egg beaten to froth, one pound of double-refined sugar well beaten, and put it in by degrees, working it into a paste with your hands; roll it out and bake it on buttered plates in a hot oven.

ALMOND Wafers.*—Take a pound of sweet almonds, blanch and pound them, add a pound of powder sugar, a pinch of orange flowers *pralinée*, put them into a basin, and moisten them with a sufficient quantity of whites of eggs to enable you to spread the paste on wafer paper with the blade of a knife (the wafer paper must be rubbed with virgin wax and sweet oil); lay the preparation on as thin as possible; chop some sweet almonds very small, mix them with sugar, and strew them over the wafers, and put them into a hot oven; when about half baked, take them out and cut them in squares; replace them a minute in the oven, take them out again, and press them on a stick to give them the proper form; as soon as they are cold, put them on a sieve. Just before they are served they should be slightly warmed.

ALMOND (green) Compote of.*—Take the peel very carefully from your almonds, and put them with water on the fire till they are tender; then take them off and add a little more water; when nearly cold put them on the fire again, but do not let them boil; as soon as you find the head of a pin will penetrate easily, they are then sufficiently done, and may be thrown into cold water; and when the fruit is quite cold drain them. In the mean time put some clarified sugar on the fire, and when it boils put in the almonds; boil them in the sugar about twenty times, then remove them, and let the almonds stand to take the sugar: in about two hours' time put them on the fire again, and boil them up a dozen times; after which, take them off, skim, and let them cool. When quite cool

drain and put the fruit in a *compotier*. If the sugar should not be sufficiently done, boil it as much more as you may think necessary; squeeze in the juice of an orange, boil it once again, and when nearly cold strain it through a cloth into the *compotier* over the almonds.

ALMOND (green) Marmalade.*—Take the down from green almonds as below; boil them till tender, throw them into cold water, and then set them to drain; break and pass them through a sieve; put the marmalade on the fire to dry it, and for each pound put a pound of sugar, and half a pint of water; boil and skim it, until, on dipping your finger first in cold water, then in the sugar, it comes off clean; when you put it in the water again, add the marmalade; heat, but not boil, both together, and then put it into pots.

ALMOND (green) Nonpareils.—Drain some green almonds that have been preserved in brandy; dip them one by one in sugar prepared *au cassé*, and roll them in white, or any other coloured nonpareils, and dry them in a stove, or gentle oven.

ALMOND (green) Pickle.*—Boil vinegar according to the quantity of pickle you wish to make; skim it well, and add to it mace, nutmeg, ginger, and pepper; cut your almonds, (which should be quite young and soft,) in halves; put them into jars, and pour the vinegar over them. Take care to have in each jar sufficient liquor to cover the almonds.

ALMOND (green) Preserved.*—Put some water into a saucepan, with two handfuls of bran, and when it has boiled up twice, throw in some green almonds; let them boil up once, then take them out with a skimmer, and rub them well in your hands to take off the down; as you do this, throw them into cold water; then boil them in water till, on pricking them, a pin easily enters and they shrink: then clarify some sugar, a pound to a pound of fruit; boil up the syrup four or five successive days, morning and evening, without the fruit, which you leave to drain upon a sieve; lastly, put the fruit into a pan, and when rather more than lukewarm, pour the syrup over it; when they look very green they are sufficiently done.

ALMOND (green) Tarts.—Pull almonds from the tree before they shell; scrape off the down with a knife, and put them into a pan with cold water as fast as they are done; then put them into a skillet with more spring water, over a very slow fire,

till they simmer. Change the water twice, and let them lie in the last till tender; put them between two dry cloths and press them dry. Make a syrup with double-refined sugar, and put them to simmer a little; repeat this the next day; put them in a stone jar and cover them close, as they turn black if exposed to the air. The yellower they are when in the water, the greener they will be afterwards. Put them into a sugar crust, lay the lid close, and cover them with syrup, and bake in a moderate oven.

Almond (green) Tarts may also be made like any other fruit tart, but the almonds must be very young and cut in half.

AMBER Pudding.—Put a pound of butter into a saucepan, with three quarters of a pound of powder sugar; when melted and well mixed together, add the yolks of fifteen eggs beaten, and as much candied orange beaten to a paste as will give colour and flavour to it. Line the dish with paste for turning out, and when filled with the above, lay a crust over, as you would a pie, and bake in a slow oven. It may be eaten hot or cold.

AMIENS Pie.—Make a paste with about half a pound of flour, a pound of butter, salt, and warm water, and let it stand two hours before you use it. Truss a couple of ducks as for boiling; singe them well on a charcoal fire, and lard them with bacon rolled in pepper, salt, laurel powder, thyme, basil, nutmeg, cloves, cinnamon, and coriander; make a pretty thick raised pie, and cover the ducks in it with slices of bacon and plenty of good butter; finish the pie, and bake it about three hours in a middling oven, then let it cool some time: mix three or four spoonfuls of rich jelly broth, with a quarter of a pound of butter, and one spoonful of good brandy; boil these up together, and when the pie is about half cold, pour in the sauce, shake it well to disperse the gravy properly. The ducks should be stewed *à la braise* before they are put into the pie.

ANCHOVIES.*—Wash half a dozen anchovies, and take the meat from the bones; cut them into four fillets, place them on a dish with some sweet herbs, chopped fine; and the yolks and whites of hard eggs, also cut small.

ANCHOVY Butter.*—Wash your anchovies carefully, take out the bones, and dry them; then pound them in a mortar until they are reduced to a paste; and mix this paste with double the quantity of fresh butter.

ANCHOVIES (*Essence of*).—A pound of the best anchovies, two quarts of water, two bay leaves, some whole pepper, a little scraped horseradish, a little thymo, two blades of mace, six shalots chopped small, a gill of port wine, half the rind of a lemon, a gill of catsup; boil them together for twenty minutes, then rub them through a tammy with a wooden spoon. When cold, put it into pint bottles, cork them close, and keep in a dry place.

ANCHOVIES (*Farce fine of*).—Clean, take out the salt and bones from as many large anchovies as will afford you ten ounces of fillets, which simmer in four ounces of butter, with two spoonsful of sweet herbs, a little nutmeg, and five drachms of spiced salt. When cold, pound the anchovies for ten minutes with six ounces of milk panada; after that, add to them the butter and herbs, pound them together for five minutes longer; then put in four ounces of crayfish butter and the yolks of three eggs; pound them with the rest of the ingredients well, and then put it aside for use.

ANCHOVIES (*Fried*).—Make a batter of flour, a spoonful of oil, and a little white wine; take care that the batter is not too wet: having taken the salt from the anchovies, dip them in the batter, and fry them of a good colour.

ANCHOVIES in moulds.—Rub the inside of your moulds with butter, cut the anchovies in narrow slips and soak them; lay them in the moulds with well seasoned *farce*, and the breast of a roast fowl cut in slips, and hake them; turn them into a dish with a little cullis sauce under them.

ANCHOVY Omelet.—Wash the salt from a dozen anchovies, and lay them in cold water for a quarter of an hour; cut them in slips and place them on thin slices of bread fried in oil. Beat up a dozen eggs and season them well, put some olive oil in a frying-pan, and when it begins to boil, put in half the eggs to form the omelet; when done, place it on a dish, and lay the anchovy toast on it; then form a second omelet with the rest of the eggs, and put it over the toast. Serve with any sauce you please.

ANCHOVIES with Parmesan.—Soak your anchovies well, and split each into four parts; cut some bread to the same shape and size, and fry it; put a little cullis in the dish with chopped parsley, shalots, and grated parmesan; place the bread in this, and lay the anchovies on it. Pour over it a little cullis, and add a little lemon juice, cover it with bread crumbs

and parmesan, and hake of a good colour.

ANCHOVIES (*Petits Pâtés of*).—Roll out three quarters of a pound of puff paste into two thin layers, and cut them with a round pasto-cutter, about two inches wide: take up the cuttings, put them in the remainder of the paste, roll it out thin as before, place them on a baking-tin, slightly wetted, a quarter or half an inch apart; moisten them a little, and lay on each some *farce fine* of anchovies; wash and scrape as many fillets of anchovies as you have *petits pâtés*, roll them into little balls, and place one on every *pâté*, then lay over it the puff paste, and press it down with another pasto-cutter, half an inch less in diameter than the former; turn up the edges of the paste, *dorez* them highly, and bake them of a reddish colour in a quick oven.

ANCHOVY Powder.—Pound the fish and rub them through a sieve, make into a paste with dried flour; roll it into thin cakes, and dry them before a slow fire. Pound it very fine, and put into well-corked bottles; it will keep a long time.

ANCHOVY Salad.—Dress young cos-lettuce as usual, garnished with eggs boiled hard and sliced, and herbs, &c. cut small. Add a dozen of anchovies well cleaned and cut in slips.

ANCHOVIES Stuffed.—Split, wash, and take the bones from the anchovies, and fill them with a good *farce*; dip them in a batter and fry of a good colour.

ANCHOVY Sauce.—To about half a pint of melted butter, put two table-spoonsful of good essence of anchovies, with the juice of half a lemon. Serve very hot.

ANCHOVY Sauce au beurre.—Reduce some sauce *Espagnole*, and just before you want it for table, put into it a piece of anchovy butter, about half the size of an egg, and some lemon juice: take care that the butter is warm, and keep stirring it, to mix it well with the sauce. If you should have no *Espagnole*, any brown sauce you please may be used.

ANCHOVY Toast.—Wash and bone as many anchovies as required, wipe them dry, and chop fine; have ready some thin slices of bread nicely toasted and buttered, then spread your anchovies on, cut them into neat pieces, pass a hot shovel or salamander over them at a little distance, and serve very hot immediately.

ANCHOVY Toast.—Cut some thin slices of bread about the length and breadth of a finger; fry them in oil. Place them on a dish, and pour on them a sauce made of

oil, vinegar, whole pepper, parsley, scallion, and shalots, cut up together. Then cut the anchovies into thin slices, and lay them on the toast.

ANDAYE Brandy.*—An ounce of bruised aniseed, an ounce of bruised coriander seed, two ounces of powdered Florence iris, the *zestes* of two oranges; put them with three quarts of distilled brandy into the alembic *bain-marie*; dissolve two pounds and a half of sugar in two pints and a half of clear river water, add them to the distilled *liqueur*, pass the whole through a strainer, and put into bottles.

ANGELICA Cakes.*—Take four ounces of angelica powder, and two pounds of fine sugar. Beat up the white of an egg with a little sifted sugar, until it is of the consistence of cream cheese; dissolve the sugar in a skillet and skim it; when it has boiled a little, throw in the angelica, and boil the sugar to *petit cassé*, then take it from the fire, put in half a spoonful of the beaten egg, and stir it quickly till the sugar rises, then stop, and when it has fallen again, stir till it rises a second time; it may now be poured into moulds or paper cases, well oiled and sprinkled with sifted sugar.

ANGELICA (essence of) Jelly.—Having washed and well dried two ounces of angelica roots; cut them in pieces and throw them into boiling syrup, (three quarters of a pound of sugar,) with an ounce of bruised angelica seeds; cover the mixture close, and when cold, add to it half a glass of *kirschwasser*, and pass it through a tammy; then filter, and afterwards put to it an ounce of isinglass: stir it lightly with a silver spoon; pound ten pounds of ice, and put it into a large sieve or pan, place your mould in the middle of the ice, taking care that it touches the ice in every part; pour the jelly into the mould, cover it with a saucepan lid, put ice on that, and let it stand for three hours; after that time have ready a saucepan large enough to take in the mould easily; fill it with water so warm that you can scarcely bear your hand in it; plunge the mould in so as to allow the water to pass over the whole, but as quickly as possible, and then turn the jelly into your dish for table. This last operation should be performed with great agility. Observe, in making these kinds of jellies, that no tinned or pewter vessels or spoons should be used, as they impart a violet tinge to your jellies, which ought to be of the colour of the ingredients em-

ployed, as for instance the above should be a clear light green colour.

ANGELICA Liqueur.*—Wash, scrape, and cut in small pieces, twelve ounces of fresh, or half the quantity of Bohemian angelica roots, and infuse them for a week in six pints of brandy and one of water, with a drachm of mace, two drachms of cinnamon, and twelve cloves; at the end of that time distil it, then dissolve three pounds of sugar in three pints of water; mix it with the *liqueur*, strain it through a jelly-bag, or filter it through paper. Observe, that the best brandy for *liqueurs* is that which is made at Montpellier, as it yields more in distillation than the Cogniac. Take notice also that the first drops which fall from the alembic after it is placed on the stove, must not be mixed with the *liqueur*. A glass should, therefore, be placed under the mouth of the alembic to receive them, and when about a quarter of it is filled you may remove it, and place your bottles or matrass. The phlegm, as these droppings are called, is good for nothing.

ANGELICA Paste.—Take young and pithy angelica stalks, boil them till tender, drain and press all the water out; beat them in a mortar to a paste, and rub it through a sieve. Next day dry it over the fire, and to every pound of paste put a pound of powder sugar. When the paste is hot add the sugar, stirring it till thoroughly mixed, over a gentle fire. Drop it on plates, dust a little sugar over them, and dry them in a stove.

ANGELICA (preserved).*—Take the stalks of angelica when of good size, but before they have run to seed; clear off the leaves, and as you cut the stalks into proper lengths throw them into water, and boil them till the stalks are soft; take them from the fire, and put them into cold water; take off the skin, and again put them into cold water; then drain and put them into an earthen pan, and pour over a sufficient quantity of clarified sugar to float the angelica. In twenty-four hours boil the sugar ten or a dozen times, and when lukewarm pour it over the stalks. Proceed in the same way for four succeeding days; after which, drain the stalks, and in the mean while boil the sugar (adding more, if necessary) to the *degré grand perlé*; put the angelica to this, cover it close, and let it boil five or six times. Take it from the fire, scum, and put it by in pots.

ANGELICA (preserved dry).*—Proceed as for the liquid, until you have poured the

sugar *ou grand perlé* over the angelica; leave it for a day in the sugar, then drain and dry it on slates, or iron plates, in a stove.

ANGELICA (*Ratofia* of).*—Take six pints of brandy, a pint of river water, three pounds of sugar, two ounces of fresh gathered angelica roots, the same quantity of angelica seeds; mace and clove, a drachm of each. Wash and dry the roots well, cut them in slices, and put them, with the seeds and spices bruised, into the brandy, to infuse for twenty days; then strain it, and having added to it the sugar dissolved in river water, filter and bottle your *ratafia*.

ANGELICA *Ratofia*.*—Strip the angelica stalks of their leaves, and cut them into small pieces, which put into the hest brandy and water, in the proportion of four litres of brandy and two of water to one pound of angelica, and four pounds of sugar to the same quantity; add cloves and cinnamon; let it stand six weeks, then filter and bottle it.

ANGELICA *Tart*.—Pare and core some good apples, peel angelica stalks, and cut an equal quantity of each into small pieces; boil the apples with lemon peel and sugar, in sufficient water to cover them, until reduced to a thin syrup, strain it, and then put it on the fire again, with the angelica, for about ten minutes. Lay a paste in the dish, and put layers of apples and angelica alternately till full. Fill up with syrup, and bake.

ANGELICA *Water*.—Wash eight handful of angelica leaves, cut, and lay them on a table to dry. When quite dry, put them in an earthen pot with a gallon of strong wine lees. Let it stand twenty-four hours, stir it twice in that time, then put it into a warm still or alembic; draw off into bottles, covered with paper pricked in holes, and let them stand thus two or three days. Sweeten it, and when it is settled, bottle, and stop it close.

ANISE (*small*) *Biscuits*.*—Wash four drachms of starred anise, and dry it in the oven; work up the yolks of five eggs and a quarter of a pound of powder sugar, for about ten minutes; whip the whites to a strong froth, and mix them lightly with the yolks; add a quarter of a pound of dry sifted flour and the anise; pour this paste into a paper case, eleven inches long by seven wide. Bake it in a slow oven for about forty or fifty minutes, when, if firm, take it out. As soon as it is cold remove the paper, and cut the *biscuits* into what-

ever forms you please; dry them in the oven until they become brittle.

ANISE (*Petites Bouchées* of).—Roll out three quarters of a pound of puff paste to about the eighth of an inch in thickness, and cut it out with a round paste-cutter, two inches in diameter; then with a smaller paste-cutter (say the eighth of an inch less in diameter) than the first, cut thirty of these rounds into rings; collect the cuttings of your paste and proceed in the same way. Moisten the upper side of the rounds to receive the rings, which press on lightly, and as you do them, wet them again slightly. When all your rings are so far done, sprinkle them equally and lightly with sugar, put them on a baking-tin, at equal distances, and bake them in a quick oven. When done, the *bouchées* should be of a clear reddish colour, something like caramel sugar. Cover them with the whites of eggs whipped to a strong froth, and on this add red anise, and garnish them with cream *blanche*, white currant jelly, apricot or apple marmalade. These *bouchées* may also be done in a similar way with white anise, in which case they should be garnished with red currant jelly, or whipped cream *à la rose*.

ANISEED *Cakes*.*—Put in an earthen pan eight ounces of sugar pounded, and the yolks of ten eggs; stir them together with a wooden spoon for half an hour. In the mean time have the whites of your eggs whipped to a thick snow, and then pour in the sugar and yolks. When thoroughly mixed, add an ounce of good aniseed, previously washed and dried, and ten ounces of flour; stir the whole gently, and then with a spoon lay it on white paper in cakes about the size of a crown piece; sprinkle them with fine sugar, and bake. Remove them from the paper, while hot, with a knife.

ANISE *Croquettes de Verdun*.*—Put four ounces of sifted flour, four ounces of powder sugar, and the yolks of five eggs into a small pan, and work them well together for a quarter of an hour; then add four drachms of anise *étoilé*, picked, washed, and dried in an oven. Lay this preparation (the same as directed for *croquettes à la Parisienne*) upon tinslightly buttered, then mask them with white anise, and let them bake in a moderate oven until they are coloured, then separate them from each other.

ANISE *petits Dents de Loup de Verdun*.*—Put four ounces of sifted flour, four

ounces of sugar in powder, and the yolks of five eggs into a small pan, and work them well together for a quarter of an hour; then add to them four drachms of anise *étoilé*, picked, washed, and dried in an oven. Put this preparation into tin moulds, in form of a *jalousie*, lightly buttered, so that the *dents de loup* as they spread take the form of little *navettes*, the length and thickness of your little finger; then mask them all over with an ounce of white anise *de Verdun*. Put them to bake in a moderate oven, until they are of a nice light colour; then separate them, take them out of the moulds, and place them on a baking-tin to dry in the oven, to make them crisp.

ANISE *étoilé à la Fromage Bavaois*.*—Take two drachms of green anise, two drachms of anise *étoilé*, and half a drachm of fennel seeds, and half a drachm of coriander seeds; bruise the whole of them, put them into two glasses of scalding milk, in which you have previously dissolved eight ounces of powder sugar. Let it infuse for one hour, then pass it through a fine sieve or cloth. Then mix with it six drachms of isinglass; place it in your ice mould; as soon as it begins to congeal add to it your *fromage à la crème*, and finish the same as green walnuts *à la fromage bavaois*.

ANISEED *Genoise*.*—This is made like the Almond *Genoise*, with the addition of a spoonful of green aniseed *étoilé*, washed perfectly clean, put, instead of the almond paste, into the preparation; and these are glazed with four ounces of sugar, with red anise strewed over to finish them.

ANISE (white) *Madelaines*.*—Grate the *zestes* of two cedrats, oranges, or lemons, upon a picce of sugar; then crush and mix it with powder sugar; weigh nine ounces of it and put into a saucepan, with half a pound of sifted flour, four yolks and six whole eggs, two spoonsful of Andaye brandy, and a little salt; stir this mixture with a spatula, and continue stirring exactly one minute after the whole is well incorporated, but no longer. Then clarify ten ounces of butter, taking care to skim it whenever the curd rises to the top; when quite clear pour it into another saucepan; as soon as it is a little cooled pour it into a *madelaine* mould, then turn it out of this into a second mould, and so on until eight moulds are buttered; then heat the butter again, and fill eight more moulds, and proceed in this manner until thirty-two moulds are thus prepared,

which must be kept upright that the butter may be preserved in each. Put the remainder of the butter to the paste, which place over a gentle stove, stirring it constantly to prevent its sticking to the saucepan, and as soon as your preparation becomes liquid (this the melted butter will very soon effect) remove it from the fire, and put a spoonful of it into each mould, and bake them in a moderate oven; in about five-and-twenty or thirty minutes try if they are firm, and if they are also a good colour take them out. Then boil a quarter of a pound of fine sugar to *cassé*, glaze the *madelaines* on one side by dipping it into the sugar, and as you take each cake out strew over it either red or white anise.

ANISEED (Oil of)*—Is made like aniseed water, the only difference is, that an additional pound of sugar is necessary to make the syrup.

ANISE (*Petits Pains of*).*—Put two glasses of water and two ounces of fresh butter into a stewpan, and when the liquid boils take it from the fire, and mix with it six ounces of sifted flour; amalgamate it thoroughly, so that it may be quite free from lumps; then dry it over the fire. Take it out of the saucepan, and add to it two eggs, and two ounces of powder sugar; mix them well in, and then put in two more eggs and the *zeste* of a lemon minced fine: when these are also well incorporated, add another egg or two, if the paste (which should be rather firm) will bear them. Sprinkle your paste slab with flour, cut the paste into pieces, each the size of a walnut; roll these with as little flour as possible, to about three inches long, and as you roll them place them on a baking-tin two inches apart; *dorez* and bake them in a tolerably warm oven till they are firm. Then cut some anise into fillets, boil a quarter of a pound of sugar to *cassé*, and the moment it reaches that degree set it by the side of the fire that the sugar may not lose its whiteness; dip the top and one side of each *petit pain* in the sugar as quick as possible, and as you take them out, strew the anise over them lightly. Red anise is also used for these *petits pains*.

ANISEED *Ratafia*.*—To make a quart of this liquor, boil a pound of sugar with a demisetier of water, until the sugar is quite clear; then heat another demisetier of water, and put in it three ounces of anise; take it from the fire before it boils; let it stand a quarter of an hour, and then pour it with three pints of brandy into the

sugar; mix all well together, and then pour it into a vessel, which must be closed tight, and placed in the sun. Let it stand three weeks, and then bottle it.

ANISE Rolls.*—Pound four ounces of sweet almonds in the usual manner, and make a paste according to the directions for almond rolls, with a quarter of a pound of flour; the same of powder sugar, the yolks of two eggs, a spoonful of the infusion of green anise, and a grain of salt. Cut the paste, roll and finish as in the above-mentioned recipe; but before they are baked *dorez* and cover them with white Verdun anise.

The ingredients for these rolls are a quarter of a pound of almonds, the same of flour, ditto powder sugar, two yolks of eggs, four ounces of white anise, and a drachm of infusion of green anise.

ANISEED Water.*—Choose eight ounces of new green anise, sift it well to free it from the dust, and then infuse in six pints of brandy, with the *zestes* of three lemons, and half an ounce of cinnamon; in a week's time distil it over a moderate fire, put a pint of water into the alembic; take care to collect the phlegm before you draw off the aniseed water. Dissolve three pounds of sugar in three pints of water. As the anise contains an acid salt, which renders this liquid milky, the following proceeding is necessary: Reserve a pint of the water from that in which you dissolved the sugar, and mix with the white of three or four eggs, well whipped, and while the syrup is hot put to it this egg-water and the aniseed water; stir it over the fire until the whole is hot without boiling; then put it into a glass jar, cork it well, and let it stand; the next day bottle and filter it.

ANISETTE de Bordeaux.*—Take two ounces of green aniseed, half a pound of aniseed, two ounces of coriander, and the same of fennel seeds. Bruise, and put them, with sixteen pints of brandy, into an alembic *bain-marie*. Then dissolve thirteen pounds of sugar in two quarts of river water, which must be put to your *liqueur* when distilled. Filter and bottle it.

APPLES.*—Cooks, in choosing apples for culinary purposes, should always be guided by the weight, the heaviest being always the best; and those are particularly to be taken, which upon being pressed by the thumb, yield with a slight crackling noise. Large apples possessing these qualities should be taken in prefer-

ence to small ones, as there is less waste in peeling and coring. The following is a good selection of large kitchen apples, arranged in the order of their maturity:—

Manx Codlin, called also Irish Pitcher, and Irish Codlin.

Hawthornden.

Hollandbury Pippin, called also Kirke's Scarlet Admirable.

Wormsley Pippin.

Blenheim Orange, called also Woodstock Pippin.

Dutch Codlin.

Beauty of Kent.

Dumelow's Seedling, called also Wellington.

Yorkshire Greening.

Royal Russet.

For very early use the Carlisle codlin is the best, but it is not large: for very late use the London pippin, the French crab, and the Norfolk beaufin, are valuable; the last is well known, as furnishing the dried apples, which are called beefins.

APPLES, Black-caps.—Divide twelve large apples in halves, core them, and place them on a thin pattypan or mazarine, quite close to each other, with the flat side downwards; squeeze a lemon into two spoonsful of orange flower water, which pour over them, with a little red or white wine, shred fine some lemon peel, throw it over them, and grate fine sugar all over. Set them in a quick oven, and bake them half an hour. When served, strew fine sugar all over the dish.

APPLES (Black-cap of).—Pare them, lay them in your pan, strew a few cloves over them, a little lemon peel cut very small, two or three blades of cinnamon, and some coarse sugar; cover the pan with brown paper, set it in an oven with the bread, and let it stand till the oven is cold.

APPLES, to bake whole.—Put some sound and well chosen apples into a pan, with a small proportion of cloves, a little lemon peel, some brown sugar, a glass or more of red wine, according to the quantity of fruit; put them into a quick oven, and bake them at least one hour. The sugar to be limited according to the quality of the apples.

APPLES au beurre, with Apple Jelly.*—Take out the cores and turn fifteen small red apples, and boil them twice in six ounces of clarified sugar. Then peel twelve renneting apples, and cut them into quarters. Having reduced the syrup

to a *soufflé*, put in your renneting apples, with two ounces of lukewarm butter, and one fourth of a pot of apricot marmalade. Mix the whole well together, and boil them the same as in the receipt for apples *au beurre à la minute*. Whilst they are boiling, take your small red apples and cut each of them in half; then put them into a mould (in the form of a dome) lightly buttered, afterwards filling up the mould with the apples which were boiled in the butter; you then turn your mould on a dish, afterwards carefully removing it. Then stick in the half of each of your small red apples, a fine cherry, or a preserved verjuice seed, and mask your *entremet* with jelly made with Rouen apples. Then serve.

APPLES *au beurre*, with Cream.*—Peel, take out the cores, and cut into quarters, twenty renneting apples; boil ten of them with sugar, &c., the same as in the receipt of Apples *au beurre à la minute*, adding two spoonsful of fine sugar, two spoonsful of apricot marmalade, and three of butter made lukewarm. Make the remaining ten apples into marmalade, adding two ounces of fine sugar, and two spoonsful of apricot marmalade; then put the apples which were boiled with the butter in a mould (the form of a dome), arranging them in such a manner as to leave a space all up the centre of your mould; then mask them with your marmalade, which should be first strained through a sieve, then fill up the space which you have left in the mould with any sort of boiling cream *pâtissière* you please. Place a dish on your mould, turn it quickly over, and take it off with great care; then lightly mask your apples with a little cream, the same as what you put into your mould. Strew over the whole some crushed macaroons.

APPLES *au beurre*, with Macaroons.*—This *entremet* is made exactly the same as Apples *au beurre* with Apple Jelly, only instead of masking with apple jelly, you must mask with apricot marmalade, and strew your *entremet* all over with macaroons cut extremely small.

APPLES *au beurre à la minute*.*—Peel four-and-twenty renneting apples, and cut them into quarters, and toss them up in a stewpan with six ounces of sugar in powder, (over which should be grated the zest of an orange,) four ounces of lukewarm butter, and the fourth of a pot of marmalade. Then place your stewpan upon the stove; put fire on the lid. When the apples are done, pour them out upon a

dish; pick out the best quarters and put them into a buttered mould, six inches in diameter and four in height. Then pour in the rest of the apple with the rest of the ingredients. Place a dish on your mould, turn it quickly over, and carefully remove it; then mask the surface of your apples with apricot or quince marmalade, or apple or currant jelly, and serve.

This dish should be executed as quickly as possible, to prevent the apples from getting cold.

When you serve this *entremet*, strew either some pistachio nuts chopped small, or dry currants mixed with pounded sugar, over it. Pears may be prepared in the same manner.

APPLE Cake.*—Pare and core a dozen apples, and make them into marmalade, with the zest of a lemon and a little cinnamon, and pass them through a sieve; put them into a stewpan, with a spoonful of potatoe flour, half a pound of sugar, and two ounces of butter; dry it over the fire, and when cold add six eggs, stir them well in, and having buttered a mould, pour your preparation into it, and bake it in a slow oven; when done, turn it in a dish and serve it.

APPLES, *Charlotte of*.* (See CHARLOTTE.)

APPLE Cheesecakes.*—Pare, core, and boil twelve apples with sufficient water to mash them; beat them very smooth, add six yolks of eggs, the juice of two lemons, and some grated lemon-peel, half a pound of fresh butter beaten to a cream, and sweetened with powder sugar, beat it in with the apples. Bake in a puff crust and serve open.

APPLES, *Compote*.*—Cut some apples in half, core them, prick the skins with a knife, and throw them into cold water; then put them into a pan with some clarified sugar, and strew them gently till tender; place the apples in a dish, and pour the syrup through a sieve over them.

APPLES (*Compote of*)*.—Pare very oven and core your apples (which should be of such sort as stand the fire best, such as golden pippins), and put them into water. Your cores and peelings put into a stewpan, with a large glass of white wine, half a pound of lump sugar, the peel and juice of two lemons, a little ginger, cinnamon, cloves, and a pint of water; stew them for half an hour gently, and strain it into a small preserving-pan; then put your apples even into it; simmer them very gently and turn them over with a fork, that both

sides may be done alike; as soon as they are tender take them up with a slice on to a sieve, reduce the syrup to a good consistence, place your apples on the dish, pour over the syrup, and garnish as fancy directs with cherries, preserved orange, greengages, &c. The apples should be kept as whole as possible.

APPLES (Compote of).*—Pare and cut half a dozen fine apples in half, and put them into a pan with a little water and lemon juice; then clarify half a pound of sugar, and when you have skimmed it put in your apples, and the juice of a lemon; turn the apples frequently. As soon as you find the fork will penetrate them, they are sufficiently done, and may be taken out; strain and reduce the syrup; strain it again, and then pour it over your apples, which may be served either hot or cold. Garnish with the peel of a very red apple, cut into various devices, and laid on the apples.

APPLES, Whole.*—The proceeding is the same as the last, except that the apples, when pared, are not divided, and the cores are taken out with a piercer.

APPLES, Stuffed with Apricots.*—Choose ten fine sound apples, and with an applescoop pierce out the cores and great part of the pulp, taking care that the apples preserve their firmness; then pare and throw them into cold water, after which boil them as above directed; when soft, take out the apples carefully, arrange them in the *compotier*, and fill each with apricot marmalade, covering the holes with round pieces of lemon peel cut extremely thin; in the mean while, clarify and boil the syrup to *petit lissé*, and when it has cooled a little pour it over the apples.

APPLES (Croquettes of).*—Prepare your apples as for *Apple Cake*, divide it into small pieces, roll them into balls, and dip them into an omelet; cover them with bread crumbs, and fry them; as soon as they are of a good colour take them out, sprinkle sugar over, and serve them immediately.

APPLES en Croustade.*—Form some *croustade* (raised crust) in a basket seven inches in diameter and three in height; line the basket with buttered paper, and fill it with flour or beef suet chopped; then ornament it, gild it, and let it bake to a nice light colour; when it is baked take out the flour or suet and the paper, and half fill the basket with apple marmalade (thirty apples made into marmalade, the same as in the receipt for *Apples Merin-*

guées in form of a Hedgehog). Then peel, take out the cores, and turn eight apples; boil them quite white, and then fill up the place of the core with apricot marmalade, and put them in the marmalade on your basket, placing one in the centre of the basket, and the other seven round it; filling up the spaces between with more apple marmalade, arranging it in such a way that your apples are half incrustated in the marmalade; place upon the top of each apple a fine cherry, then mask your *entremet* with apple jelly, which gives it a beautiful transparent appearance. Serve this *entremet* either hot or cold, and garnish with apricot marmalade.

APPLE Custard, with butter and cedrat.*—Pare and cut a dozen fine apples into quarters; put them into a stewpan with a quarter of a pound of butter, and the same of sugar, upon which you have grated the zest of a cedrat. Half boil the apples, and then let them cool. In the mean time, roll out some puff paste and cut it round (about eleven inches in diameter), turn up the edges two inches and put it on a baking-tin; pinch up and decorate this lightly, and place in it the apples, arranging those quarters which are most done in the form of a crown; then pour in the butter and sugar, in which your apples were done; take the remaining quarters and place them carefully on the crown, so as to make a second on that. Fix a strong paper, well buttered, round your custard, and put in a hot oven for three quarters of an hour; then remove the paper, *dorez* the crust lightly, and let it remain in the oven a few minutes longer. Sift the sugar over the crust, and glaze it. When it should be sent to table, mask it with apple, currant, or apricot marmalade. Serve it hot.

APPLE Custard à la Portugaise.*—Take thirty fine apples, and pierce out the cores of ten of them which are of an equal size; pare and trim them neatly, and boil them in six ounces of sugar till pretty firm. Peel and cut the remaining apples very small, and put them into the above syrup; shred the rind of an orange, and mix with them; stir the whole constantly to prevent their sticking to the pan; when sufficiently done rub the marmalade through a horsehair sieve. Prepare the crust as before mentioned; but dress the sides a little higher; mix two spoonfuls of apricot marmalade with that of your apples, and then put four spoonfuls of it into the custard; place the whole apples (having

put apricot marmalade in the place of the cores), and then add the remainder of the apple marmalade, taking care not to cover the apples with it. Finish as above. At the instant of serving it mask it with apple jelly, apricot or quince marmalade, cherry juice or verjuice. Garnish the top of each apple with a cherry or verjuice-berry. Serve this hot or cold.

APPLE Dumplings.*—Choose six or eight good-sized baking apples, pare and core them, roll out some good paste, divide it into as many pieces as you have apples; roll and cut two rounds from each, put an apple on one piece and put the other over; join the edges neatly, tie them in cloths, and boil them.

APPLE Dumplings (baked).—Make them in the same way, but instead of tying them in cloths, lay them in a buttered dish and bake them. You may also add sugar, grated lemon-peel, nutmeg, and ginger.

APPLES (dried or baked, or tapées).—Choose the clearest of baking apples, prick them rather deep with a pointed knife in several places, and put them in a moderate oven upon a baking-plate; when half done squeeze them pretty flat with the hands, strew them on both sides with powder sugar, and put them again into a soaking oven, with some more sugar over them. Keep them in a dry place.

APPLES Festrooned, or en Farbalat.—Peel some golden pippins, core them whole, and stew them to three parts with sugar and a little water; make the syrup pretty rich to clog to the apples; wrap them round with a thin paste, cut with a paste-cutter, and make knots or flowers with the same paste to put on the top of the apples; rasp some sugar over, and bake a very short time.

APPLES (a Floating Island of).—Bake or scald eight or nine large apples; when cold pare and pulp them through a sieve, beat this up with fine sugar; put to it the whites of four or five eggs that have been beaten with a little rose water; mix it a little at a time, and beat it till it is light; heap it on a rich custard or on jelly.

APPLE Fool.—Stew apples as for gooseberry fool, and then pulp them, prepare the milk, &c. and mix as before.

APPLES à la Frangipane.—Peel and core a dozen apples, slice them into a deep dish, over which shako some powder sugar, thinly spread it over with apricot jam, and very thin slices of fresh butter over that; mix an ounce of potatoe flour

with a pint of cream, a small bit of butter, and sugar to sweeten it; stir it over the fire till it begins to boil, then lay it over the apples, and bake in a moderate oven.

APPLE Fraise.—Cut apples into thick slices, and fry them of a clear light brown; take them from the pan, and lay them to drain; they may be pared or not; then make a batter. Take five eggs, leaving out two whites, beat them up with cream or flour, and a little white wine, make it of the consistence of pancake batter; pour in a little melted butter, mixed with nutmeg and sugar. Let the batter be hot, and drop in the fritters, laying on every one a slice of apple, and then a spoonful of batter on each. Fry them of a pale brown, when taken up, strew double-refined sugar all over them.

APPLE Fritters.—Beat the yolks of eight eggs, the whites of four, well together, strain them into a pan; then take a quart of cream, make it moderately hot, and add two glasses of sack, three quarters of a pint of ale, and mix them well together. When it is cool, put to it the eggs, beating it well together, then add nutmeg and ginger grated, salt and flour at pleasure. The batter should be pretty thick; then put in sliced apples, or scraped pippins, and fry them quick in butter.

APPLE Fritters.*—Pare, core, and cut your apples into thick slices, soak them for two or three hours in brandy, sugar, green lemon peel, and orange-flower water; when they have thoroughly imbibed the flavour of these ingredients, drain, and put them into a cloth well sprinkled with flour, and shake them so that the flour may adhere all over them; fry them of a good colour, glaze with sugar and a hot salamander.

APPLE Fritters.*—Having prepared your apples as above, dip them into a batter made with four eggs, a little milk, and the remains of what the apples were soaked in; keep it very thick, so that it may adhere to them; fry in plenty of good hot lard, to a good colour, and glaze with sugar and a hot salamander.

APPLE Fritters à la Dauphine.*—Turn twelve small apples, cut them into halves, and boil them in syrup, then leave them to cool. When they are cold, make an extremely thin crust with brioche paste. Make a fritter for each half apple, then fry them and finish the same as Fritters à la Dauphine.

Pears cut into quarters, are made in the same manner as the above.

APPLES AND ALMONDS *Petits Gâteaux.**

—Proceed the same as above till the marmalade is spread over the under crust, then cover it with almonds cut in fillets, press them in lightly; mask them with powder sugar and bake in a moderate oven. As soon as cold, cut your *gâteaux* according to your fancy, either round, oblong, lozenge, or crescent-shaped.

APPLES. *Petits Gâteaux bandées.**

Having spread your marmalade on the paste in the usual manner, take some narrow slips of paste, roll them, and lay them about three eighths of an inch apart diagonally over the marmalade; mark out the forms of your *gâteaux*, bake in a moderate oven, and cut them as usual.

APPLE Marmalade. *Petits Gâteaux.**

Make a marmalade of twenty-four apples in the usual way, with a quarter of a pound of sugar, and a quarter of a pot of apricots, and the zest of a lemon, shred fine. Make your paste, and proceed as directed for *Petits Gâteaux glacés* of Apricots. Sprinkle them (when marked) with powder sugar. Bake them in a moderate oven and finish them.

APPLE *Petits Gâteaux with Pistachios.**

Make an under crust of the same size and thickness as directed for *Petits Gâteaux glacés* of Apricots, and cover it with apple marmalade; when baked mash the apples with a little apricot marmalade, and strew over a quarter of a pound of pistachio nuts cut in small pieces, and then put it in the oven again for a few minutes to dry the apricots. When cold, cut them into the usual forms.

APPLES AND PISTACHIOS (*Gâteau Parisienne of*).^{*}—Prepare and toss up a dozen apples for this *gâteau* with apples and raisins, with the addition of two ounces of sugar, and instead of the zest of an orange, grate that of a lemon, and put three ounces of pistachio nuts blanched, in the place of the raisins. Proceed in the same manner as directed in that recipe, strewing on the dome of the *gâteau* pistachio and sugar, each nut cut into six pieces; and when the crown is put round the band place a pistachio nut in the middle of each *meringue*, bake it of a light colour in a slow oven, and serve it hot.

APPLES AND RAISINS (*Gâteau Parisienne of*).^{*}—Pare and cut a dozen apples into quarters, and each quarter into four pieces, put them into a pan with four ounces of good fresh butter, two of sugar, over which the zest of an orange has been grated, and

a quarter of a pound of currants well washed; toss up these ingredients over a moderate fire for a few minutes and then let them cool. Make a round under crust seven inches in diameter, moisten the edge and put on it a band of puff paste three quarters of an inch high and half an inch thick; put your apples, &c., in this, so as to form a sort of dome, cover them with the puff paste, taking care that it does not extend beyond the band, upon which it must be pressed down; brush it over with white of egg, and bake it in a gentle oven for about an hour. When a little cooled, take the whites of two eggs, whipped to a strong froth and mixed with two ounces of powder sugar, and mask with it your *gâteau*, sprinkling it with sifted sugar; then, having drained and dried some currants, mix them with sugar, and strew them over the dome; form a crown of small *meringues* with the remainder of the white of egg, and place it on the band; cover them with sifted sugar, and colour the whole of a clear yellow in the oven, and then serve immediately.

APPLES, *Glacées*.—Peel a dozen of apples and leave the tails; gore at the opposite side not quite through, and boil them with half a pint of red wine, some sugar, and a spoonful of brandy, simmer slowly that they may not break; when nearly done, take them out, reduce the syrup to a *caramel*, and put in the apples, rubbing them all over with it; or you may rap them in a paste, rasp sugar over, bake a short time, and glaze with a white glaze.

APPLE Jelly.^{*}—Peel any kind of sharp apples, cut them in slices, and wash them in several waters; then boil them in a covered pot with a good deal of water, until it is much reduced and becomes glutinous; strain it through a thin cloth, measure it, and refine an equal quantity of clarified sugar to the twelfth degree (*au cassé*) and pour the apples into it, boil it up and skim it, boil again until it quits the spoon clear by dropping out of it.

APPLE (clear) Paste is done in the same way.

APPLE Marmalade.—Boil some pippins till they begin to get tender, then put them into cold water; pare and core them; squeeze the pulp through a sieve and put it over the fire, letting it remain till it becomes very thick; then weigh an equal quantity of fine sugar; boil it till the sugar arises in sparkles which cluster

together; put the marmalade to it, and stir them well with a wooden spoon till the apple begins to boil; then take it off, and when a little cool put it into pots, but do not cover them till quite cold.

APPLE Marmalade.*—Pare, core, and cut your apples into small pieces, put them into water with a little lemon juice to keep them white. Take them out after a short time and drain them. Weigh, and put them into a stewpan; if for present use, half a pound of sugar will be sufficient for each pound of apples, but if for keeping, double that quantity will be necessary. Add to it a stick of cinnamon and the juice of a lemon. Put the stewpan over a brisk fire and cover it; when the apples are pulped stir the mixture till of the proper consistence, then put the marmalade into pots.

APPLES Meringuées.—Put some apple marmalade on a dish, in a pyramid; whip the whites of two eggs to a froth, mix with them two spoonsful of powder sugar and a little lemon peel chopped extremely small; decorate your apples with this preparation, glaze them with sugar, and colour them in the oven.

APPLE Meringue.—Lay a *timbale* paste in a tart-pan, egg and prick it all over, and bake it; lay in it a *purée* of apples, and finish with white of egg, as for *à la Turque*: serve it hot.

APPLES Meringuées in form of a Hedgehog.*—Choose forty sound rennetting apples; take out their cores, and turn fifteen of them, putting them as you turn them into cold water (prepared the same as for the Apples *Snédoise formant le Pont à Colonnes*); when you have turned eight of the apples boil them in six ounces of clarified sugar; when they are sufficiently done (which is when they are a little firm), take them out of the syrup and boil the other seven, which you must turn whilst the other eight are boiling; when these are done, add to the remaining syrup the zest of a lemon, and put into it the remaining five-and-twenty apples nicely peeled and cut into thin slices; cover them closely, and let them boil over a moderate fire until they are quite tender; then beat them with a spatula till they are reduced to a complete marmalade. Then pass it through a sieve and add to it half a pot of apricot marmalade. When it is cold spread two spoonsful of it on a dish, then take nine of the largest of the turned apples (filling up the place of the core with apricot marmalade), and place them on the

marmalade in the dish, putting apple marmalade between each of them. Then fill up with apricot marmalade the place of the cores in the other six apples, and put five of them over the nine in the dish, filling up the spaces with more apple marmalade, and place your remaining apple at the top. With the rest of the apple marmalade, mask your apples in such a manner that the *entremet* forms a complete dome; then mix up pretty firm the whites of two eggs with two spoonsful of powder sugar, when it is well mixed, mask the apples all over with it as equally as possible, then strew it over with powder sugar, and stick it all over with pieces of sweet almonds (every almond must be cut into five equal strips), at about the distance of three eighths from each other (the best way of sticking in these strips of almonds is by piercing the *meringue* of apples with the point of a silver skewer). Your *entremet* being finished, strew over it some powder sugar. Let it bake in a moderate oven; ten minutes will be sufficient to do it of a nice light colour. Serve it hot. This *entremet* is very delicious, and is extremely pretty in appearance, but takes a long time to prepare, and requires the greatest attention. This dish is generally garnished with pistachio nuts.

APPLES Miroton.—Pare neatly, and scoop out the cores of a dozen and a half of apples; cut them in very thin slices, have a pan the size of your dish ready; butter and spread some apricot jam over the bottom; place your apples over one another in a *miroton* round the pan, and fill up the centre with the odd bits; spread jam and sugar over it, then lay another circle of apples the reverse way to the first row, and so proceed till you have laid five or six rows; spread it over with jam, and bake it in a moderate oven; when done, carefully turn it on a dish, and serve it hot. It would be much better if you are able at once to bake it in a silver dish.

APPLES Pralinées à la Vanille. (*Mosaic Tartlets of.*)*—Make a marmalade with a dozen apples, a quarter of a pound of sugar, and half a clove of vanilla, minced very small; when done and cold, mix with it two spoonsful of apricot marmalade. Fill your tartlets with this, cover them with the mosaic as directed (see *Mosaic Tartlets*), and mask them with a quarter of a pound of almonds chopped small, and mixed with two ounces of powder sugar and a very little white of egg; press these

lightly all over the surface of your tartlets, strew powder sugar over, and bake them in a moderate oven till of a clear reddish tinge.

APPLES à la None.—Prepare a dozen and a half of apples as for *à la Turquie*; let them be cold; roll out a thin tart paste, cut it in lengths of a foot and a half with a jiggling-iron, and twine it round the apples; fill them with preserved cherries and powder sugar, close and egg them over, and bake in a moderate oven. Serve them hot.

APPLE Paste.*—Pare and core whatever number of apples you may require, and having boiled them with a little cinnamon and lemon peel to a pulp, pass them through a sieve; dry the marmalade. Weigh it and boil an equal weight of sugar to *petit boulé*; then mix the fruit with it, and boil the whole to a proper consistence; when done put it into moulds, which place in a stove to dry the paste.

APPLE Pie with Muscadell Plums.*—Peel twenty renneting apples, cut them in quarters, and then cut each quarter into five or six pieces; toss them in a pan with four ounces of sugar in powder (over which should be grated the peel of a lemon), four ounces of butter lukewarm, and four ounces of fine Muscadell plums. Line the edge of a deep dish with a good puff paste, then put in your fruit, and cover your dish with a good puff paste a quarter of an inch in thickness, glaze with the white of an egg, and strew sugar over it. Let it bake an hour in a moderate oven, and serve it hot.

APPLE (Poupeton of).—Pare some good baking-apples, take out the cores, and put them into a skillet; to a pound and a half of apples, put a quarter of a pound of sugar, and a wine-glass of water. Do them over a slow fire, add a little cinnamon, and keep them stirring. When of the consistence of a marmalade, let it stand till cool; heat up the yolks of four eggs, and stir in four table-spoonsful of grated bread, and a quarter of a pound of fresh butter; then form it into shape, bake it in a slow oven, turn it upside down on a plate, and serve it as an *entremet*.

APPLE Pudding (Baked).—Pare and quarter four large apples; boil them tender, with the rind of a lemon, in so little water that, when done, none may remain; beat them quite fine in a mortar; add the crumb of a small roll, four ounces of butter melted, the yolks of five and whites of three eggs, juice of half a lemon, and sugar

to taste; beat altogether and lay in a dish with paste to turn out.

APPLE Pudding à la Campagne.*—Make a batter with two eggs, a pint of milk, and three or four spoonsful of flour; pour it into a deep dish, and having pared six or eight small apples, place them whole in the batter and bake it.

APPLE Pudding with Cherries.*—Peel thirty renneting apples, cut them in quarters, and then cut each quarter into four or five pieces, put them in a stewpan with four ounces of fine sugar, four ounces of butter lukewarm, and a pot of fine preserved cherries. When they are warmed through, pour them out upon a dish. Prepare your paste, line your mould with it, put in your apples, and finish the same as in the receipt of Apple Pudding à la Française.

APPLE Pudding à la Crème.*—Peel and cut into quarters fifteen renneting apples; stew them with three ounces of fine sugar in powder, and two ounces of lukewarm butter, when they are just warmed through, pour them into a dish. Prepare your paste, line your mould with it, and put in your apples, arranging them in such a way that you leave a space in the middle of your mould, which must be filled up with cream *pâtissière* (cold), what sort you please; then finish your pudding according to the receipt of Apple Pudding à la Française. When ready to serve, mask it with apricot marmalade, and strew crushed macaroons all over.

APPLE Pudding à la Française.—To make this pudding, it is necessary to have a dome-shaped mould, four inches deep, and six in diameter, and a cover to fit the top completely, both full of holes like a eulender. This mould should be buttered, and completely lined with a moderate layer of paste, into which put the following preparation: Peel and core about three dozen rennets, cut them into quarters, toss them in a stewpan over the fire, with four ounces of oiled butter, four ounces of fine sugar, and the rind of an orange grated; and when quite cold, fill into the mould, cover it well in, put on the lid, tie it in a cloth, and boil it for two hours; strew fine sugar over it when dished up, and serve quite hot.

APPLE Fritters raised.—Cut a dozen good baking-apples as for fritters, peel them and take out the core with a cutter; let them soak for two hours in brandy, sugar, lemon peel, grated nutmeg, and orange-flower water: drain and dip them in a batter

mado quite thick, mixed with four eggs, three spoonful of flour, a little milk, and the remains of what the apples were soaked in; fry them in hot lard, and glaze with sugar and a hot salamander. Dish them on pedestals made of puff paste, cut in shapes and baked.

APPLES (*Red Jelly of*).—See the recipe for making Apple Jelly. Follow the same directions, and afterwards add a sufficient quantity of the essence of cochineal to colour it.

APPLES *dried for Dessert*.—Choose some sound stone-pippin apples, not too ripe; put them into a very slack oven, on baking sheets, leave them in all night, take them out in the morning, and pinch them one by one between your thumb and finger, working it all round; put them in again the next night, and out again and pinch them in the morning, and so on till soft enough; then place them between two boards with a weight upon them, sufficient to press them flat but not to burst them, which will be materially assisted by drying them very slow.

APPLE *Pudding with Muscadel Plums*.*—Peel and take out the pips of some renneting apples, cut them in quarters, and cut each quarter into five pieces. Put them in a stewpan, with four ounces of fine sugar (over which should be grated the rind of a lemon), four ounces of butter, lukewarm, and half a pound of Muscadel plums, well washed and stoned. Then place your stewpan on the fire, with fire above. When the apples are warmed through, pour them on a dish, prepare your crust, line your mould with it, put in your apples, and finish according to the receipt of Apple Pudding *à la Française*.

APPLE *Pudding with Pistachio Nuts*.*—Peel thirty renneting apples, cut them in quarters, and then cut each quarter into four or five pieces. Then put them into a stewpan with six ounces of fine sugar (over which should be grated the rind of a lemon), four ounces of butter, lukewarm, four ounces of green pistachio nuts (whole), and rather more than half a pot of apricot marmalade; let them stow till they are warmed through, then pour them into a dish. Prepare your paste, line your mould, put in your apples, and finish the same as in the receipt of Apple Pudding *à la Française*. When it is ready to serve, mask it with apricot marmalade, and strew pistachio nuts, chopped small, over it.

APPLES (*Purée of*).—Peel and core a dozen or more good baking-apples; set them over the fire to stew with some clarified sugar and a small bit of lemon peel, when soft stir them well with a wooden spoon, and put in a spoonful of apricot jam; stir it at times till the jam is mixed and the apples thicken, then rub the whole through a tammy.

APPLES *in Rice*.*—Scoop out the cores, and pare, very neatly, half a dozen good-sized apples; boil them in thin clarified sugar; let them imbibe the sugar, and be careful to preserve their form. Make a marmalade with some other apples, adding to it apricot marmalade, and four ounces of rice previously boiled in milk, with sugar and butter, and the yolks of two or three eggs; put them into a dish for table, surround it with a border of rice, and place the whole apples in the rice and marmalade, and bake it. When done, put into each of the apples a tea-spoonful of any kind of sweetmeat you may think proper.

APPLE *Sauce*.—Pare, core, and slice some apples; put a little water into the saucepan to prevent them burning; add a bit of lemon peel; when sufficiently done, take out the latter. Bruise the apple, put in a bit of butter, and sweeten it.

APPLES *aux Meringues*.—Scoop the core out of half a dozen good apples, and fill them with quince marmalade; stew them tender in half a pint of water with some sugar, lemon peel, and a little more marmalade; put the apples with the liquor in the dish; beat the whites of six eggs to a strong froth with orange-flower water, and sugar to the taste; cover the apples with it, and bake them half an hour.

APPLES *in a Border of Rice*.—Well wash and cleanse a pound of Carolina rice, and simmer very gently over a slow fire, in about a quart of milk and a pint of cream, to which put a small stick of cinnamon, and the peel of a lemon; when it is very much swelled and has soaked up all the milk, keep it well stirred lest it should burn, and add a little more milk if it requires it; let it remain on the fire till it has attained a very thick consistence, having previously taken out the cinnamon and peel, and added sugar, sufficient to sweeten it, and grated nutmeg. While hot, add four yolks of eggs and a little brandy, mix it well, and set by to get a little cool; then raise a border of this rice round your dish, about two inches high, as tastefully as possible, into which

put a marmalade of apples. When half-baked, put a meringue on the top, made with the whites of four eggs, whisked to a strong froth, to which you have added four spoonful of fine powdered sugar lightly mixed; put it immediately into a moderately hot oven, and if it colours too fast put some paper over it. When done, send instantly to table.

*APPLES Soufflé Parisien.**—Make a marmalade of three dozen apples, half a pound of powder sugar, the peel of a lemon, and a glass of water; dry it as much as you possibly can, for on that the good appearance of the *soufflé Parisien* chiefly depends; then put it into a large stewpan. Whip the whites of ten eggs to a strong froth, with powder sugar. Mix a quarter of this at first, with the apple marmalade, then stir the whole together, and pour it into a *croustade* prepared as usual. (See *Soufflé*.) Bake it for an hour in a moderate oven. Serve it as soon as possible after taking it from the oven. Glaze it with powder sugar.

*APPLES Suédoise formant le Pont à Colannes.**—Peel, and take out the core of forty renneting apples. Take ten of them and cut them into thin slices, and then into long squares; as you cut them throw them into four glasses of water, in which you have previously put two ounces of sugar and the juice of a lemon. By this means the whiteness of the apples will be preserved, for without the sugar and lemon they would turn red in the water; then take them out of the water drain them, and boil in six ounces of clarified sugar; do not let them boil too long, for if they lose their firmness you cannot preserve their shape. Whilst they are boiling, cut eight more of the apples into little columns with a tin cutter, one inch and a half in diameter, put them into the sugar and water, and boil them the same as the preceding, and then put them to drain on a large sieve, on which you should have previously placed the apples which were first boiled. Then cut the remainder of the apples, and boil them in the rest of the syrup with the zest of a lemon. Cover them closely to keep in the vapour whilst they are boiling; after which you must keep constantly stirring until they are reduced to a marmalade, add to it half a pot of apricot marmalade, and continue boiling the whole until it flows readily, pass it through a hair sieve, and put the marmalade into a pan, which must be covered with paper slightly buttered.

Then form some crumb of bread into a semicircle three inches in diameter, and four in length. Envelop this bread in buttered paper, and place it in the middle of a dish and mask it in your apple marmalade (the marmalade should be cold), placing it in such a manner as to form a little bridge; then take away the crumb which has acted as a mould for the arch, round the arch place some seeds of verjuice or preserved cherries: mask the rest of the bridge with the slices of apple; all this must be done with great care, so that the bridge may have a pretty appearance; put at the four corners of the bridge, four columns of the apple prepared for this purpose, cut some of the slices of the apple into squares, and place them on the top of the columns so as to form a flat roof; upon this, place a brandy cherry; into this cherry you must stick a piece of angelica to form a point for a finish to your columns. When you have finished your bridge, fill up the dish (underneath the bridge) with apple jelly.

This *entremet* is usually garnished with angelica, pistachio, verjuice, cherries, apricot marmalade, gooseberries, quinces, &c. To form this *entremet* properly, you must carefully work from your model.

APPLES stewed in Jelly.—Cut your apples in half, peel and core them, and as you do them, throw them into cold water; then cut two of them into small pieces, put the whole into clarified sugar with a glass of water and some lemon juice, and stew them; when sufficiently done, lay them in a dish; make a jelly of the syrup, and pass it through a bolting-cloth upon a silver plate, and let it cool and set; and when set, slide it carefully over the fruit.

*APPLE Syrup.**—Take six apples, pare and cut them into small pieces; put them into a matrass with three quarters of a pound of sugar and two glasses of water; stop it close and place it in a *bain-marie*, and leave it about two hours, letting the water be boiling; move the matrass frequently without taking it out of the water; this must be done carefully, lest it should break on being exposed to the cold air; when done, put out the fire, and let the matrass cool before you take it out. When the syrup is nearly cold, flavour it with lemon juice, and add a spoonful of spirits of lemon and cinnamon, orange-flower water, or whatever else you may choose. If any dregs should arise, let it stand for some hours longer, and then gently pour the syrup into bottles. Great

care must be taken to prevent its being muddy.

APPLE Tart.—Pare, core, and cut the best sort of baking apples in small pieces, and lay them in a dish previously lined with a puff crust; strew over them pounded sugar, cinnamon, mace, nutmeg, cloves, and lemon peel chopped small, then a layer of apples, then spice, and so on till the dish is full, pour over the whole a glass and a half of white wine. Cover it with puff-crust, and bake it.

APPLE Tartlets.*—Turn a dozen small, sound rennets, core and cut them across; put them into a preserving-pan with a glass of water, a quarter of a pound of sugar, and the juice of a lemon; when sufficiently done, put the apples on a sieve to drain. Prepare your tartlets according to the directions for Apricot Tartlets; put in each, a little apricot marmalade, and on that the half of an apple previously filled with apricot marmalade, and bake them in a hot oven. In the mean time reduce the syrup to a thin jelly, and pour it on the apple tartlets when baked, and finish them by placing a cherry, or, if they are not in season, a preserved verjuice-berry on the top.

APPLES à la Turque.—Neatly pare and pierce out the cores of eight or ten apples, put them on the fire with a thin syrup of clarified sugar, cover them close and let them simmer gently; turn them, that both sides may be done. When thoroughly done, lay them on a dish with a wet paper over them. Put a paste round the dish you serve them in, then put in a layer of apple *purée*, over which put the apples, and fill the holes where the cores were with dried cherries or apricot jam, then cover it with the apple *purée*; beat up the whites of six eggs to a froth, and add powder sugar till they appear quite smooth; make the apples warm, and lay the white of egg over them, smooth it neatly over, and sift some powder sugar over it; colour it in a gentle oven.

APPLE Wine.—Add to a barrel of cider the herb scurlea, the quintessence of wine, a little nitre, and a pound of syrup of honey. Let it work in the cask till clear and well settled, then draw it off, and it will be little inferior to Rhenish, either in clearness, colour, or flavour.

APPLES, Codlings, to pickle.—Gather the codlings when of the size of a large double walnut; take a pan and make a thick layer

of vine leaves at the bottom. Put in the codlings, cover them well with vine leaves and spring water, and put them over a slow fire till they are sufficiently tender to pare the skins with ease with a small sharp knife. Put them into the same water, with vine leaves as before; cover them close and set the pan at a short distance from the fire, until they are of a fine green; then drain them in a cullender till they are cold. Put them into jars with some mace, and a clove or two of garlic, according to the quantity of the codlings, and cover them with distilled vinegar; pour over mutton fat, and tie them down with a bladder and leather very tight.

APPLES, green Codlings, to preserve.—Gather the codlings when not bigger than French walnuts, with the stalks and a leaf or two on each. Put a handful of vine leaves into a preserving-pan, then a layer of codlings, then vine leaves, and then codlings and vine leaves alternately, until it is full, with vine leaves pretty thickly strewed on the top, and fill the pan with spring water; cover it close to keep in the steam, and set it on a slow fire till the apples become soft. Take them out, and pare off the rinds with a penknife, and then put them into the same water again with the vine leaves, but taking care that the water is become quite cold, or it will cause them to crack; put in a little rock-allum and set them over a slow fire till they are green, then take them out and lay them on a sieve to drain. Make a good syrup and give them a gentle boil three successive days; put them in small jars with brandy paper over them, and tie them down tight.

APPLES, golden Pippins, to preserve.—Take the rind of an orange and boil it very tender; lay it in cold water for three days; take two dozen golden pippins, pare, core, and quarter them, and boil them to a strong jelly, and run it through a jelly-bag till it is clear; take the same quantity of pippins, pare and core them, and put three pounds of loaf sugar in a preserving-pan with a pint and a half of spring water; let it boil; skim it well and put in your pippins, with the orange rind cut into long thin slips; then let them boil fast till the sugar becomes thick and will almost candy; put in a pint and half of pippin jelly, and boil fast till the jelly is clear; then squeeze in the juice of a fine lemon; give the whole another boil, and

put the pippins in pots or glasses with the orange peel.

Lemon peel may be used instead of orange, but then it must only be boiled, and not soaked.

APPLES, Pippins, preserved in slices.—When the pippins are prepared, but not cored, cut them into slices; take their equal weight of loaf sugar; put to the sugar a sufficient quantity of water; let the sugar dissolve, skim it, and let it boil again very high; then put the fruit into the syrup when it is clear; lay them in shallow glasses, in which they are to be served; then put into the syrup a candied orange-peel cut into little slices very thin, lay them about the pippins, and cover them with syrup.

*APRICOTS (Bottled).**—Press the quantity of ripe apricots you may require through a horsehair sieve; put the pulp into bottles, cork them very close, and tie them over; place these bottles upright in a large saucepan, with hay between to prevent their touching; put the saucepan on the fire, and fill it with water. When the water is near boiling, take it off and let it stand till the bottles are cold; then put them in a cellar, without touching each other, until wanted, when they will be found as good to use as fresh fruit. The apricots may also be preserved whole by the same means.

*APRICOTS in brandy.**—Choose your apricots when quite ripe, let them be free from spots, rub them carefully with a linen cloth, to take off the down. Weigh your fruit, and to each pound put a quarter of a pound of sugar. Clarify it, and boil it to the degree *grand perlé*, then put in the apricots: boil them three or four times, taking care to turn them frequently, that they may take the sugar in all parts. Take them off the fire, and put them one by one into glass bottles; the syrup being by this time nearly cold, pour the brandy (three *demisetiers* to each pound) into it by degrees, stirring constantly to mix it well with the syrup. When thoroughly incorporated, pour it into the bottles, the fruit at first will float; but when the brandy and sugar have soaked in, they will sink to the bottom; they are then fit to eat.

APRICOT Cakes.—Scald, peel, and take the stones from a pound of ripe apricots, beat them to a pulp, boil half a pound of double-refined sugar with a little water, and skim it well; then put in your fruit, and simmer a quarter of an hour over a

slow fire, stirring them gently all the time; put them into shallow glasses, and when cold turn them on glass plates; put them in a stove, and turn them once a day till dry.

*APRICOTS, Charlotte of.**—Choose twenty-four fine, plump, but not too ripe, apricots, pare and divide them into eight parts, toss them up in a quarter of a pound of fine sugar, and two ounces of warm butter; in the mean time line a mould as directed (see *CHARLOTTE*); pour in the apricots, and finish as usual. When turned on your dish, cover it lightly with apricot marmalade, and serve it immediately.

APRICOT Chips.—Take apricots or peaches, pare them, and cut them very thin into chips; then take three-fourths of their weight in sugar, finely sifted, and put the sugar and fruit into a dish, and place it upon a stove of moderate heat; when the sugar is dissolved, turn the chips upon the edge of the dish, out of the syrup, and so set them by. Keep turning them until they have absorbed all the syrup, but take care that they never boil. They must be warmed in the syrup once, daily, and so laid out on the edge of the dish until, by repetition, all the syrup be drank up by them.

*APRICOTS (green) Compote of.**—Green apricots are done exactly the same as green almonds. See *ALMONDS*.

*APRICOTS, Compote of.**—Peel, cut, and take the stones from your fruit, and put them on the fire in a little water, and when they rise they are sufficiently done, and may be taken out, cooled, and drained. Then put them into a little clarified sugar and give them three or four boilings; skim them well, and put your fruit aside; boil the sugar alone four or five times more, and pour it over the apricots. When cold, place them in the *compotier*.

*APRICOTS, Whole.**—Choose the finest yellow, but not too ripe, apricots; take off the stalks, prick them on each side with a pin, make an incision with the point of a knife, through which extract the stone. Then put them on the fire with as much water as will cover them, until near boiling, when, if soft, the apricots should be thrown into cold water; take care they are all equally tender. Drain them on a hurdle, and in the mean time clarify and boil some sugar to the degree you require; put in a little water, and when it boils remove it from the fire, and add to it the fruit, and having given them a few boilings together

let them cool, then drain and place them in your *compotiers*.

APRICOTS (Conserve of).*—Take half-ripe apricots, peel and cut them into thin slices, dry them over a gentle fire; to four ounces of fruit put one pound of sugar, boiled to the degree *la plume forte*; when the sugar is nearly cold put in the fruit, taking care to stir it well with a spoon, that they may be well incorporated.

APRICOT Cream, à la Française.*—Cut into pieces fifteen ripe apricots, choose them of a nice red colour. Boil them in four ounces of clarified sugar. When reduced to a thin marmalade, beat them through a sieve; then boil four glasses of milk with six ounces of sugar and one grain of salt, and mix it by degrees with the yolks of eight eggs, constantly stirring it with a wooden spoon, then cream it over a moderate fire; after which it must be strained through a sieve. Add six drachms of isinglass; as soon as it is cool, pour it gently on the apricot marmalade, stirring it gradually, until the whole is well mixed together, then pour it in a mould (which should be previously rubbed with oil of sweet almonds), then surround the mould with ice; cover your cream with a piece of paper or the lid of a saucepan. After your cream has been in the mould for two hours, gently turn it out upon a dish, and serve.

The advantage arising from rubbing the moulds with oil of sweet almonds is, preventing the necessity of dipping the moulds into warm water to get the cream out easily, which is rather a long operation.

Cream with *Plum de reine-chaude* is made in the same manner as the above; the proper quantity of plums to make use of are four-and-twenty, and they should be very ripe. Plums of *mirabelle* are done in the same way, and the same number (twenty-four) made use of.

APRICOT Custard, glazed.*—Cut twenty fine apricots in half, take out the stones; toss up twelve apricots in four ounces of powder sugar, and place them in a cream according to the directions for apple custard; bake and glaze as therein directed. Put a glass of water and a quarter of a pound of powder sugar with the rest of the fruit into a preserving-pan; when the syrup is properly reduced, take the skin from the apricots and arrange them in the custard; garnish each half apricot with a kernel, and when ready to serve, pour the syrup on it. Serve hot or cold.

APRICOTS, Fanchonettes of.*—Make your *fanchonettes* (see that article) as usual,

and garnish them lightly with apricot marmalade; and when baked and cold fill them with this marmalade, and finish as there directed.

APRICOTS, Flan Parisien.*—Take five dozen very fine apricots, cut them in half, and put them, a few at a time, over the fire, with half a pound of sugar and four glasses of water; as soon as you find the peel will come off easily, take them out and drain them, and put fresh apricots into the syrup, and proceed the same until all are peeled, then reduce the syrup to the usual consistence. Put a pound of rice, half a pound of butter, the same of sugar, on which grate the zests of four lemons, a little salt, eight or nine glasses of milk, and three quarters of a pound of raisins; into a saucepan, and when it boils take it from the fire and put it on hot cinders, stirring it occasionally for an hour, when, if the rice be quite soft, mix the yolks of ten eggs with it.

Then make a *croustade* or raised crust, of nine inches diameter, and about five or six high, into this pour about a quarter of your preparation of rice, on which put a layer of apricots with two or three spoonsful of the syrup, then pour a second portion of rice, then the apricots and syrup, and so on twice more; tie a paper round the *flan* and put it in a brisk oven; when it has been in an hour, cover it, that the yellow tinge which it has acquired, by this time, may be preserved. This dish will take two hours and a half to bake properly. When ready to send to table, it may be covered with a large *meringue*, if you think proper. Observe that the rice and apricots should be cold when put into the *croustade*.

APRICOT Fritters à la Dauphine.*—Take twelve small apricots, cut them into halves, and boil them in syrup. Let them drain, and take off their peel. When they are cold, make a very thin crust with *brioche* paste, and make a fritter for each of the halves of your apricots. Then fry them, and finish the same as fritters *à la Dauphine*.

Peach fritters are made in the same manner as the above.

APRICOTS (Fromage of).*—Peel and stone eight or twelve ripe apricots, and pound them in a mortar with a little sugar, then rub them through a tammy with a new wooden spoon; mix in with this a little dissolved isinglass, and a pint of thick cream well beaten. Continue to whip it over ice till the isinglass is melted and

blended with the fruit; then put it into a mould, round which heap ice and salt. If you do not attend particularly to the stirring over ice, the fruit will fall to the bottom. In winter time apricot marmalade must be used.

APRICOTS à la Fromage Bavaoise.*—Take eighteen fine ripe apricots, let them be of a nice red colour. Cut them into small pieces, and boil them in eight ounces of clarified sugar. When they are reduced to a complete marmalade, beat them through a sieve. Then add to it six drachms of clarified isinglass and a glass of good cream. Stir the preparation well together, and then leave it to ice. When it begins to set, add to it whipped cream, and finish the same as in Green Walnuts à la Fromage Bavaoise.

You may likewise mix your apricots with powdered sugar, and an hour after pass them raw through a fine sieve.

Peaches may be done in the same manner as the above; the proper quantity of peaches to be made use of are fifteen.

APRICOT Marmalade Petits Gâteaux fourrés.*—Roll out some puff-paste very thin, and divide it into two equal parts, each of which should be thirteen inches long and eight wide. Moisten a baking-tin to hold one of these layers, on which pour a pot of apricot marmalade, and spread it of an equal thickness to within half an inch of the edge of the paste, which moisten lightly. Then roll the other layer round your rollingpin, and begin to place it on the first: unroll it gradually and carefully, and thus cover the whole of your marmalade; press the edges of both together: *dorez* the upper layer, and then with a knife mark a line across the middle, taking care not to go so deep as to divide the paste; with equal care mark three lines on each side, and parallel to the first, keeping them at equal distances, say two inches and a quarter between every line. Then mark it the long way, so as to make twenty-four cakes all of the same size, and bake it in a quick oven, and when the under side is of a clear yellow you may take it out and glaze it. When your *gâteaux* are cold, divide them according to the marks, which may be varied to your taste; either lozenge, crescents, circles, &c. When of the abovementioned form, with the point of a knife mark on each cake an ear of corn, or any other design you may choose, before baking. Take care in thus marking the paste to divide, but not to cut it through.

APRICOTS Petits Gâteaux glacés.*—Make

an under crust of puff paste as for these *gâteaux fourrés*, which cover with apricot marmalade, carefully removing any particles of the kernels which may be in it; put in a moderate oven, and when the paste is sufficiently done take it out, and let it cool; then cut your *gâteaux* of the usual forms. The apricots should be of a reddish colour when glazed.

APRICOTS (Gâteaux Parisiens of).*—Pare fifteen fine ripe apricots, divide them into quarters, and toss them up (without putting them on the fire), with a quarter of a pound of good fresh butter melted, the same of powder sugar, with the zest of a lemon grated on it. Break the stones, blanch and cut the kernels in half, and mix them with the fruit. Prepare your *gâteaux* exactly the same as *Gâteaux Parisiens* of Apples; put the apricots in very carefully, and then finish as therein directed, only that sugar is strewn over the top.

APRICOTS, Petits Gâteaux Royaux.*—Make two layers of puff paste, about fourteen inches square; mask one of them with apricot marmalade, on which put the other layer; cut out and finish your *gâteaux royaux* in the same way as those made of almonds (see that recipe).

APRICOTS and Filberts (Gimblettes of).*—Prepare some puff paste, spread apricot marmalade over it, and cover that with paste, as if for *petits gâteaux fourrés*, but making it thirteen inches square; then with a circular paste-cutter about two inches diameter, cut out the *gimblettes*; then with another, only one inch across, take out the centre; cut a quarter of a pound of filberts very small, mix them with two ounces of powder sugar and a little white of egg; *dorez* your rings or *gimblettes*, and lay them that side downwards on the filberts; then turn them the right way, place them on a baking-tin, sprinkle powder sugar over, and bake them in a moderate oven. These may be served either hot or cold.

APRICOT ICE.*—Choose about thirty ripe plump apricots, cut them in half, and take out the stones, and press them through a sieve; and for a pound of this pulp boil a pound of sugar to *petit lissé*; mix them together and add a dozen of the kernels pounded, and infused in a glass of cold water with the juice of two lemons, and then strained through a tammy. Put the whole into your *sabotière* till wanted. See ICE.

APRICOTS in Jelly.—Pare and stone your apricots, scald them a little, lay them in a pan, and cover them with clarified sugar;

next day drain the syrup, and boil it smooth, then add the apricots and boil together; the following day make a jelly with codlings, boiling some apricots among them, to give a better flavour. When the jelly is done, put in the other fruit with the syrup, and boil altogether; skim it well and put it in glasses.

APRICOT Jelly.* — Take eighteen fine apricots, let them be of a nice red colour, stone them, and cut them in pieces into some syrup (usually made with twelve ounces of sugar, but for apricot jelly it should be rather more liquid than for other jellies). When the fruit is done, put it into a napkin, to express out all the juice you possibly can; which you must add to the syrup in which the apricots have been done, and which has been previously strained through a silk sieve, and after having mixed with it a proper quantity of isinglass to thicken it, finish the same as all other jellies.

APRICOTS (*Petits Livrets of*)* — Are made the same as apricot puffs, the only difference is, that they are cut of an oblong form with a knife, instead of being semicircular; they are usually about two inches and a half long, by two and a quarter wide.

APRICOT Marmalade.* — Peel the apricots, and take out the stones; to each pound of fruit put three quarters of a pound of clarified sugar, boil it to the degree *gros boulet*, then put in the apricots, boil both together: when it flows readily it may be put into pots.

APRICOT Marmalade.* — Take some fine apricots, and choose from amongst them those which are of the deepest yellow and the ripest (they must not be too ripe). Peel them, take out the stones, and chop them up; weigh twelve pounds of them and put them into a preserving-pan, with nine pounds of powder sugar; place your pan over a quick fire, and keep your preparation constantly stirring with a long wooden spoon. To find out when the marmalade is sufficiently done, let a few drops fall into a glass of cold water, and if they do not spread in the water your marmalade is ready to put into pots. Add the kernels when blanched.

Another method of ascertaining when your marmalade is done is by taking some on the end of your finger and thumb, and just rub them together, and if on separating them you find the marmalade forms a thread, it is sufficiently done.

APRICOT Paste.* — Take the stones from as many apricots as you may require, and reduce them to a marmalade over the fire; then rub them through a sieve, dry and weigh the marmalade, and boil an equal quantity of clarified sugar to *petit boulet*, then add the fruit, and mix it well in; put them on the fire and boil them together till sufficiently done; then pour the paste into moulds, and dry it in a stove.

APRICOT Paste. — Peel and stone two pounds of ripe apricots, soak them pretty dry on the fire, and mash them very fine; add a pound of sugar prepared *à la grande plume*; stir them well together on the fire till the paste quits the spoon; finish it in moulds and dry it quick.

APRICOT Pickle. — Apricots must be gathered just before they are ripe. Cover them with spring water well salted, and an equal quantity of bay and common salt; lay a thin board over to keep the fruit under water. When they have lain three days in water, take them out, wipe carefully, and put them in a jar. Take as much white wine vinegar as will fill the jar, and to every gallon put a pint of the best well-made mustard, two or three heads of garlic, plenty of sliced ginger, and half an ounce of cloves, mace and nutmegs. Mix the pickle well together, and pour it over the apricots; tie it up close, and it will be fit to eat in two months.

APRICOT Pie.* — Line a dish with puff paste, and then put in eighteen fine apricots (cut in halves and the stones taken out), with four ounces of sugar in powder, and four ounces of butter lukewarm. Then lay on the upper crust, glaze with the white of egg, and strew sifted sugar all over. Let it bake in a moderate oven to a nice light colour. Serve it hot.

When you wish to serve it cold, you must leave out the butter.

APRICOTS *à la Portugaise*.* — Take a dozen of ripe apricots, cut them in half, and take out the stones; place them on a silver plate, and pour over some clarified sugar, with a little water; put them on a stove without covering them; when sufficiently done, take them from the fire, and strew sugar over; then put on the lid of the baking-pan, and place them under the fire, to make them of a good colour.

APRICOTS, to preserve. — Pare your apricots, and stone what you can whole, then give them a light boiling in water proportioned to the quantity of fruit, only just enough; then take the weight of the apri-

cots in sugar, and take the liquor in which they have boiled, and the sugar, and boil it till it comes to a syrup, and give them a light boiling, taking off the scum as it rises. When the syrup jellies it is enough; then take up the apricots and cover them with the jelly; put cut paper over them, and lay them down when cold.

APRICOTS, to preserve Green.—Gather the apricots before they have stones, which you may discover by passing a pin through them; then coddle them in several waters until they become quite green; peel them and coddle them again; then take their weight in sugar, and make a syrup; put to the sugar some water, then put in the apricots, and set them upon the fire to boil slowly till they be clear, skimming them often, when they will be quite green. Put them in glasses, and keep them for use.

APRICOT Pudding.—Whisk up a pint of milk or cream, six eggs, four table-spoonsful of fine flour, a little salt, and a small quantity of pounded cinnamon. Rub the apricots well through a hair sieve, and add a sufficient quantity of the pulp to make the whole a little thicker than batter; sweeten, and put it into a buttered basin, and boil an hour and a quarter. Serve with melted butter.

*APRICOT Pudding à la Française.**—Take six-and-thirty nice fine red apricots, cut them in halves, and take out the stones, and roll them in a pan with four ounces of powdered sugar. Prepare your crust, line your mould with it, put in your apricots, and finish the same as in the receipt for Apple Pudding à la Française.

*APRICOT Puffs.**—Roll out some puff paste to about fifteen inches long, the eighth of an inch in thickness, and five or six inches wide: then lay on at equal distances, two inches from the edge of the paste, a small quantity of apricot marmalade; moisten the paste round each bit of marmalade, and turn the two inches of paste over, press it down round the preserve so as to unite the upper and under crusts, and to keep the marmalade from spreading; and then with a circular pastecutter, using half of it only, cut them out into semicircular turnovers; place them on a baking-tin, *dorez* and bake them in a hot oven. When nearly done, sprinkle them with sugar, and glaze them.

APRICOT Clafoutia.—Peel and cut into pieces as many ripe apricots as you may require, and boil them in white wine

(about a pint to four dozen); strain and mix it with an equal quantity of brandy; put the whole into a jar, with the kernels bruised, add a quarter of a pound of sugar to each pint. Let it infuse for three weeks, then filter and bottle it.

*APRICOTS (Soufflé Parisien of).**—Take forty-six fine ripe apricots cut in half and stoned, three quarters of a pound of sugar in syrup, make a dry marmalade and pass it through a sieve. Whip eighteen whites of eggs to a strong froth, and mix two spoonsful of it with the marmalade, and when it has sufficiently softened the latter, mix all together lightly and pour it into a croustade, and finish as directed for *Soufflé Parisien* of Apples.

*APRICOT (Liquid) Sweetmeat or Preserve.**—Green apricots are done in the same way as green almonds: the fruit must be taken before the stone is formed; when you can put a pin through them.

*APRICOT Sweetmeat whole and dry.**—Choose fine firm apricots, make a little opening at the top to take out the stone, put them into cold water, then blanch them over the fire; when they begin to boil, take out those which are soft, throw them into cold water, and drain them. In the mean time, prepare some clarified sugar to *petit lissé*. When it boils, put in the apricots, and boil up a few times together. The next day separate the sugar from the fruit, boil à *la nappe*, and then pour it over the apricots again; the following day boil the sugar *petit perlé*, then add the fruit, and boil together; the fourth day drain them; and, having placed them on iron plates, sprinkle them with sugar before you put them into the stove to dry; when dry, place in boxes in layers, placing a sheet of paper between each layer.

APRICOT Syrup.—Take the stones from a pound of ripe apricots; peel and cut the kernels into small pieces; also cut up the apricots. Boil two pounds of sugar, until on blowing it flies off in sparks; then put in the kernels and fruit, and boil them together, until it forms a thread; then strain through a sieve. The sugar must be put in proportion to the time you wish to keep the syrup; two pounds of sugar to one pound of fruit is the quantity to keep from one year to the other.

APRICOT Tart.—Cut each in two, and break the stones; if the fruit is not ripe enough, boil a little while in water, then drain them well; put them into paste with sugar, a little preserved lemon, and a few

of the kernels; cover it, strew sugar over, and glaze it.

Apricot Tartlets.*—Put a quarter of a pound of sugar, two glasses of water, and six fine ripe apricots cut in halves; when they have boiled up about a dozen times, take out the fruit with a fork and put it into a plate; and do twelve more halves in the same sugar; take them out also, and pare the whole number. Pass the sugar through a napkin, and then put it again into your preserving-pan to reduce the syrup and make it a little thicker. Dilute half a pound of flour, and make it into a fine but rather firm paste, roll it out very thin (to about the eighth of an inch); turn it over and cut from it twenty-four narrow slips; then spread out the remainder of your paste, and, with a round paste-cutter, two inches in diameter, cut twenty-four cakes, and put them upon as many tartlet moulds lightly buttered; do this with as much care as possible, that no air may get between the mould and the paste. Roll each band or slip of paste on the slab with your hand, double and twist it into a cord, and having moistened the edges of the tartlets, put the cords round like frames; when all your tartlets are thus embellished, *dorez* the twisted bands, put in a small quantity of powder sugar in each tartlet, and on that lay an half apricot, the kernel side downwards. Bake them in a quick oven, and when they are of the proper colour, which should be rather yellow, take them out, put on each a spoonful of the abovementioned syrup, and finish them by placing half an apricot kernel on the top.

Apricots Glazed (Tourte of).*—Lay down a puff paste, and having moistened the edge, put a band round it, rather higher and thicker than that of the *gâteaux* (see *Gâteaux Parisiens* of Apricots); take care to make this band join neatly, the best manner of doing which, is to cut the two ends bias, and then place them on each other, moisten, and press them together. Strew a spoonful of fine sugar over the bottom of the *tourte*, and place on that twenty-four quarters of apricots, each rolled in sugar; take care that none of the sugar falls on the band, as it would spoil the appearance of it; *dorez* the outside of it, and put in a quick oven. In ten minutes see if the band rises equally, and if it be compressed in any part (which will sometimes occur, either from the heat of the oven or inattention in making the paste), detach it with the point of a knife,

and then replace it in the oven as quickly as possible; when the *tourte* is quite done, sift sugar over and glaze it. Then take eight fine plump apricots, and boil them in a syrup made with a quarter of a pound of sugar and a glass of water; when sufficiently done, drain, take off the skin, and divide the apricots; and having taken out the stone, arrange them on the *tourte* like a crown, with a kernel on each; and just before serving mask it with the syrup.

Apricot Marmalade Praliné. Tourte of.*—Prepare the crust for the bottom of your *tourte* as above directed: then roll out another layer of puff paste very thin, and cut it out according to your fancy. Pour a pot of apricot marmalade on the under crust, and spread it equally over it, leaving an inch all round, which must be slightly wetted; put the outer crust on the marmalade, press it down carefully, *dorez* the paste which covers the preserve, and cover it with two ounces of filberts cut extremely small, and mixed with two ounces of fine sugar and a very small quantity of white of egg. Then place your band round the lower crust as above described, *dorez* that also, and bake it in a quick oven. If the filberts colour too quickly, lay a double paper over them. When the *tourte* is done, glaze it as usual.

Another way.*—Make your under crust as usual, and spread the marmalade over it; roll out the puff paste very thin, sprinkle it with flour, and cut it in slips a quarter of an inch wide; lay some of these slips at equal distances across your marmalade, and others across them so as to form a network over the preserve. You may also lay the strips of paste so as to form a star of as many points as you think proper.

APRICOT Wine.—Pare, and take the stones from ripe apricots, bruise and put them to six quarts of water and one of white wine, simmer gently for a considerable time: when the fruit is soft, pour the liquid to apricots, prepared as the others; let it stand twelve hours, stirring occasionally; pour off the liquid, and press the remains through a fine hair bag, and put them together in a cask to ferment: put in about a pound of sugar to each gallon. Boil an ounce of mace, and half an ounce of nutmeg, in a quart of white wine, and while hot pour it into the fermenting wine, and hang a bunch of fresh borage in the cask for three days. Draw it off and keep in bottles.

AQUA Mirabilis.—Take cloves, mace,

nutmeg, cinnamon, galingal, eubebs, and cardamums, of each four drachms; put to them two pints of the juice of celandine, one pint of the juice of spearmint; balm juice, flowers of melilot, cowslip, rosemary, borage, bugloss, and marigolds, of each one drachm; caraway, coriander, and fennel, of each four drachms; four quarts of sack, and two of white wine; the strongest brandy, angelica water, and rose water, of each a quart. Bruise the spices and seeds, and steep them with the herbs and flowers in their juices, waters, sack, wine, and brandy, all night. Next day distil it, and from these quantities may be drawn off two gallons. Sweeten it with sugarcandy. Keep it in a cool place in bottles.

ARTICHOKES AND ALMONDS, à mēlange.—Take half a pound of sweet almonds blanched and beat fine, with two tea-spoonsful of orange-flower water; then take a quart of cream, and boil it with a small quantity of cinnamon and mace; sweeten it with fine sugar, and mix it with the almonds; stir them together, and strain it through a sieve. Let the cream cool, and thicken it with the yolks of six eggs; then garnish a deep dish, and lay paste at the bottom; then put in shred artichoke bottoms, being first boiled; and upon these a little melted butter, shred citron, and candied orange; repeating the same until the dish is nearly full, then pour in the cream, and bake it without a lid. When it is baked, grate sugar over it, and serve it hot. Half an hour will serve to bake it.

ARTICHOKES à la Barigoule.*—Cut the ends of the leaves from three artichokes, and blanch them for about twenty minutes in boiling water; let them cool, take out the chokes and drain them; then fry them in very hot butter. Put into a saucepan half a pound of grated bacon, as much butter and oil, chop some mushrooms very small, with a spoonful of shred shalots, the same of parsley, a little spice, salt and pepper; do these all up together, let the mixture cool, and then, having drained the artichokes, fill them with it, tie them up and braise them for three quarters of an hour. Take off the string and place the artichokes in your dish, with a little *Espagnole* or *Italienne*.

ARTICHOKES à la Barigoule.*—Take two or three artichokes, according to the size of your dish, cut away the stalk and half the leaves; put them into a stewpan with a little stock or water, two spoonsful of

good oil, a little salt and pepper, an onion, two roots, and a bunch of sweet herbs; boil the whole until the sauce is nearly consumed; then fry the artichokes to make them crisp; next, put them in a baking-dish with the sauce that remains; take out the choke, and colour the leaves with a salamander or in a hot oven; serve with a sauce of oil, vinegar, salt, and pepper.

ARTICHOKES Boiled.—Take six or eight young artichokes, cut and neatly trim them, throw them into cold water as you do them. Boil them for half an hour in boiling water, with a handful of salt, then drain, and place them on a dish: serve with melted butter.

ARTICHOKE Bottoms en Canapé.*—Rub as many artichoke bottoms as you may require with lemon juice, and boil them in water with butter, salt, and lemon or verjuice; when done, take them out and drain them. Garnish them with hard yolks of eggs, fine herbs minced, truffles boiled and cut very small, capers, gherkins, *filets* of anchovies, and carrots; place these with the artichoke bottoms, in the table-dish, seasoned with salt, pepper, oil, and vinegar: to be served cold, and garnished with cresses.

ARTICHOKE Bottoms à l'écarlate.*—Turn and boil fourteen artichoke bottoms the same as for artichokes à la magnonnaise, then cut off one third from each of your artichokes. Then place them upright on the cut side two by two, in a dish in the form of a crown. Cut seven slices from beef or ox palates, cut these again into semicircles and ornament the outer ridges à dents de loup, or notch them. Place these semicircles between the artichoke bottoms. Then cut the remainder of the artichokes and the cuttings of the palates into dice, which must be tossed in a *magnonnaise à la ravigotte*. Pour this into the centre of the crown, or rather into the middle of the dish.

You may also mask the artichoke bottoms with a white *magnonnaise*, and serve slices of tongue in the centre of your crown.

This *entremet* is usually served with oil, and with *ravigotte* chopped very fine.

Or you may serve a good *macédoine* in the centre of the crown, or heads of asparagus, or French beans à la huile.

ARTICHOKE Bottoms in Jelly.*—Turn and boil ten artichoke bottoms the same as for artichokes à la magnonnaise. When they are cold, carefully pare six of the finest, and cut the remaining four (with a root-

cutter two inches or two inches and a quarter in diameter); in such a manner that each artichoke bottom shall give you three circles, these circles must all be of the same thickness. Place these circles two by two in a dish, in which you have previously put a sufficient quantity of aspic jelly to fill up the bottom of your dish. Place upon these little circles (which ought to be placed at equal distances) the six artichoke bottoms, so as to form a cup, and fill up the inside of them with aspic jelly. Garnish your dish either with jelly or roots.

ARTICHOKE Bottoms à la Macédoine, are prepared in the same way as for artichokes à la Magnonnaise, but you garnish them on a dish *en pyramide* with a dessert spoonful of prepared *macédoine*, or small green French beans (three quarters of an inch long), or heads of asparagus.

The artichokes for these *eutremets* must be marinated in salt, herbs, oil, and tarragon vinegar, for two hours, they must then drain on a plate.

ARTICHOKE Bottoms à la Magnonnaise.
—Strip off the leaves from eight artichokes, and turn them; as you turn them rub them over with the half of a lemon, and throw them into cold water. When your artichokes are thus prepared, put them into a middling-sized stewpan with boiling water, two ounces of butter, the juice of two lemons, and some salt; as soon as they boil, place the stewpan by the side of the stove; cover the artichokes with a round piece of buttered paper, and leave them to simmer. When they have simmered until they are tender, drain them, take out the core, and dress them all round. Then let them marinate in a pan with oil, vinegar, salt, and whole pepper, for two hours; you must then drain them; after this, cut each artichoke into two parts, one part a little larger than the other; take the largest of the two parts, and cut them into two equal parts, and place them on a dish in the form of a crown; then take the other parts, and cut them into two equal parts, the same as you cut the others, and place them in the form of a crown, over the others; this forms a double crown, and is a very pretty manner of serving this vegetable cold, as an *entremet*. When it is served, you pour into the middle of your crown a *magnonnaise*, either white or green.

ARTICHOKE Bottoms (ragoût of).—Trim them and boil them with some good gravy, mushroom ketchup or powder, cayenne

pepper and salt, thickened with a little flour.

ARTICHOQUES. Blondins.^{*}—Half-hoist some artichokes, and put them into a stewpan with a slice of veal, a little bacon, and some broth; let them stew till tender, then pour over them the yolks of three eggs diluted with cream, and a little chopped parsley; let it thicken, but not boil, and serve it hot.

ARTICHOQUES en Caisson.^{*}—Trim and boil young artichokes, take off the leaves and separate the bottoms; pound together streaked bacon and sausage-meat, and lay a little on an artichoke bottom, and cover it with another; dip them in batter or eggs beaten; strew them with bread crumbs, and fry them of a fine colour; place fried parsley under them.

ARTICHOQUES dried red.—Boil your artichokes in water till soft, then take them out, pound some cochineal very fine, and mix in fresh water; boil the artichokes with this a quarter of an hour, and then put them in bags to dry.

ARTICHOQUES fried.—Cut your artichokes, according to their size, in four or eight pieces; take out the choke and clear away the large leaves, wash them well in two or three waters, drain and then dip them in a paste made with flour, cream, and yolks of eggs; fry in oil or dripping. When you take them out of the frying-pan sprinkle them with salt, and serve on fried parsley.

ARTICHOQUES glazed.—Blanch your artichokes, dry and place them in a stewpan, with some onions sliced, some veal and lean ham and bacon; let them sweat gently till they begin to stick to the bottom, then moisten them with a little broth in which a knuckle of veal has been boiled; when sufficiently done, pass the liquor through a napkin. Let it cool, and when it has become a jelly, pour it over the artichokes and glaze them.

ARTICHOQUES à l'Italienne.—Mix a little veal gravy with some butter and a little flour, crumble some bread into a dish and pour some of the sauce, and grate parmesan cheese over it; place your artichokes on this; pour over the remainder of the sauce, and sprinkle over the whole grated bread and parmesan cheese. Bake it of a good colour and serve very hot.

ARTICHOQUES à la Lyonnaise.^{*}—Take three large artichokes, and divide each into eight pieces, remove the hard parts, the choke, and nearly all the leaves; trim what remains and throw them into cold

water as you do them; wash and drain them well, spread half a pound of butter on the bottom of a stewpan, and lay your artichokes on it, sprinkling them with salt and pepper: half an hour before they are wanted, put them over a brisk fire, cover the stewpan and put fire on that also, taking care they do not burn. When they are of a nice light colour serve them, pouring the butter over them.

ARTICHOKEs pickled.—Boil some artichokes till you can pull the leaves off; take out the choke and cut away the stalk; be careful that the knife does not touch the top. Throw them into salt and water; when they have lain an hour, take them out and drain them, then put them into jars or glasses, and put a little mace and sliced nutmeg between; fill them with the best white vinegar and spring water boiled. Cover your jars close.

ARTICHOKE Pie.—Boil twelve artichokes, break off the leaves and chokes, and take the bottoms clear from the stalks; line the dish with puff paste, and lay on it four ounces of fresh butter. Place a row of artichokes, strew over them pepper, salt, and beaten mace, then a layer of artichokes; strew on more spice and a quarter of a pound of butter cut in small pieces. Boil half an ounce of truffles and morels, chopped small, in a quarter of a pint of water, and pour it into the pie, with a gill of white wine. Cover your pie and bake.

ARTICHOKEs preserved the Spanish way.—Take the largest artichokes, cut off the tops of the leaves, wash and well drain them; to every artichoke pour in a table-spoonful of Florence oil, and season them with pepper and salt. Bake them in an oven, and they will keep for ten or twelve months.

ARTICHOKEs preserved whole.*—Choose middle-sized artichokes, take off all the useless leaves and trim them, plunge them into boiling, and then into cold water; when drained, put them into bottles, make them air-tight, surround the bottles with cloths, and place them in a kettle full of cold water, cover the lid also with wet cloths. When it has been boiling about two hours, take the kettle from the fire; in a quarter of an hour draw off the water and uncover the kettle; do not take out the bottles in less than an hour; the next day tar the bottles.

ARTICHOKEs, à la Provençale.*—Take five or six young artichokes, take away the largest leaves, and clear away the sharp edges. Blanch them in boiling

water until you can take out the choke; put into its place the following:—pound streaky bacon with some pig, or the white part of poultry or game. Place them at the bottom of a stewpan with some slices of bacon, parsley, and morels cut small, salt, pepper, and a little salad oil. Let them stew until the under leaves are crisp. Serve with a little veal gravy.

Another way.*—Prepare three artichokes as for *barigoule*. Divide a dozen onions into quarters, which cut into thin slices; put them, with half a pound of butter, into a stewpan; when lightly coloured, mix with them three pounded anchovies; stuff your artichokes with this and *braise* them. Serve them with *espagnole* sauce.

ARTICHOKE Salad.*—Trim and boil your artichokes; drain, cut them in quarters, and put them in a dish; garnish the spaces between each with sweet herbs, and dress it with the yolks of two eggs, a spoonful of vinegar, two spoonfuls of oil, sweet herbs chopped fine, salt, and pepper.

ARTICHOKEs à la St. Cloud.—Trim and boil them till the chokes come out; then drain and let them cool; have ready as many small pigeons, stewed and well seasoned, as you have artichokes, each of which must be stuffed with a pigeon; dip them in good batter made of flour, eggs, a spoonful of oil, and a little salt; fry in a very hot pan with plenty of dripping.

ARTICHOKEs aux Verges.*—Trim three or four artichokes, season and dress them *à la braise*, let them drain and take out the choke; serve them with the following sauce—a bit of butter rolled in flour, the yolks of two eggs, a little vinegar, salt, and pepper; when it has thickened over the fire, put in a few sour grapes, previously boiled in a little water, and pour the whole over them.

ARTICHOKE Suckers, the Spanish way.—Clean and wash them, and cut them in halves, boil them in water, and put them into a stewpan with a little oil, a little water, and a small quantity of vinegar; season them with pepper and salt; stew them a short time, and then thicken them with yolks of eggs.

Or the following: Clean them, and half boil them; then dry them, flour them, dip them in yolks of eggs, and fry them.

ARTICHOKE (Jerusalem).—They must be neatly peeled, and boiled very gently by the side of the stove, with a little salt in the water; when done (but not too much, or they will not look well) place them on the dish, and serve with plain butter, or

any other sauce you please, white or brown.

ASPARAGUS boiled.—Scrape and tie them in small bundles; cut them even, boil them quick in salt and water; lay them on a toast dipped in the water the asparagus was boiled in; pour over them melted butter, or oil, pepper, &c.

ASPARAGUS bottled.*—Clean the asparagus as for boiling. Before you bottle them plunge them first into boiling, then into cold water; place those which are unbroken carefully into bottles, the heads downwards, proceed in the same manner as in doing the artichokes.

ASPARAGUS in Cream.*—Choose the finest asparagus, and dress it as usual; parboil half a pint of cream and a little butter and flour, shake it about, and when the butter is melted, season it moderately, and pour it over the asparagus.

ASPARAGUS en Croustade.*—Mix up the yolks of four eggs in some paste à nouille, then form it into an under crust, cut it into a band nineteen inches long, and two inches and a quarter wide. With the cuttings of your paste form a round ten inches in diameter, and around this put your band in form of a croustade, pinch up your paste into proper shape, and ornament it lightly round; *dorez* and put it to dry in a slow oven: this done, take a fine head of asparagus and place it, standing upright, in the middle of your croustade, surround this with six more heads of asparagus nine inches in length, surround these with twelve more, eight inches in length; round these put seventeen more, seven inches in length; add two more rounds of asparagus heads, the one six inches, and the other five inches in length.

Great attention should be paid to the boiling of asparagus for this *entremet*, as it should be of a very nice green colour, and the moment it is sufficiently boiled it should be put into cold water to cool it. This is an extremely pretty and ornamental way of serving this vegetable cold. It should be eaten with oil.

ASPARAGUS and Eggs.—Toast a slice of bread, butter it, and lay it on a dish; butter some eggs thus: Take four eggs, beat them well, put them into a saucepan with two ounces of butter, and a little salt, until of a sufficient consistence, and lay them on the toast; meanwhile boil some asparagus tender, cut the ends small, and lay them on the eggs.

ASPARAGUS and Eggs.*—Blanch some asparagus; cut it as for asparagus pease,

and stew it in a little cream and butter; beat up a dozen eggs and fry them as for an omelet; and when they begin to set, mix the asparagus in it; when of a good colour on both sides, serve it very hot.

ASPARAGUS Fritada.*—Take young asparagus, break off the green heads, boil them till tender, then drain on a sieve. Beat up eggs, pepper, and salt; stir up the asparagus in the eggs, and fry in fritters. Do them in oil.

ASPARAGUS forced in French rolls.—Take out the crumb of three French rolls, by first cutting a piece of the top crust off, and be careful that the crust fits again the same place. Fry the rolls brown in fresh butter; then take a pint of cream, the yolks of six eggs beat fine, a little salt and nutmeg; stir them well together over a slow fire till it begins to thicken. Have prepared a hundred of small grass boiled, then save tops sufficient to stick the rolls with, the remainder cut small and put into the cream, fill the loaves with them. Before frying the rolls make holes thick in the top crust, and stick the grass in; then lay on the piece of crust, and stick the grass in, that it may look as if it were growing.

ASPARAGUS Italian fashion.—Take the asparagus, break the tops in pieces, then boil them soft, and drain the water from them; take a little oil, water, and vinegar, let it boil, season it with pepper and salt; throw in the asparagus, and thicken with the yolks of eggs.

Endive done this way is good; the Spaniards add sugar, but that spoils them. Green pease done as above are very good; only add a lettuce cut small, and two or three onions, and leave out the eggs.

ASPARAGUS Pease.*—Cut some asparagus to the form and size of pease, blanch them in boiling water, then put them into a stewpan with melted butter, parsley, scallions, and tarragon; moisten them with a little cream, add some sugar, and thicken it with the yolks of eggs.

ASPARAGUS pickled.—Cut and wash the green heads of the largest asparagus; let them lie two or three hours in cold water. Scald them very carefully in salt and water, then lay them on a cloth to cool. Make a pickle according to the quantity of your asparagus, of white wine vinegar and bay salt, and boil it. To a gallon of pickle put two nutmegs, a quarter of an ounce of mace, the same of whole white pepper, and pour the pickle hot over them, Cover the jar with a thick cloth, and let

it stand a week, then boil the pickle; when it has stood another week, boil it a third time: when cold cover the jar close.

ASPARAGUS Ragoût.—Scrape and clean some asparagus, use the prime part only; wash a head or two of endive, and a lettuce; cut them small; fry altogether till nearly dry in butter with a little shallot; shake in some flour, stir them about, put in some cullis, pepper, and salt; stew all till the sauce is thick enough; garnish with a few of the asparagus heads plain boiled.

ASPARAGUS Salad.—Scale and cut off the heads of large asparagus; boil them till nearly done; strain and put them into very cold water for five minutes, and drain them dry, afterwards lay them in rows on a dish; garnish with slices of lemon, and dressing as other salads.

ASPARAGUS Soup with Green Pease.—Make a good soup of roots, and, when strained, boil a pint of green pease. Choose some middling-sized asparagus; cut them in pieces about three inches long, blanch them in boiling water, and then throw them into cold water; drain and tie them in small bundles; split the tips and boil them with the pease, when done make a *purée* of them, and mix it with the root soup, and garnish with the asparagus. Use good meat broth for the root soup.

Kiln-dried green pease may be used, if you cannot procure fresh new pease, and if your soup fails in colour, green it with some spinach that has been boiled nearly enough, squeezed dry, and passed through a tammy.

ASPIC.*—Take a knuckle of veal, a knuckle of ham, a thick slice of beef, and if they will not make your jelly stiff enough, add two calf's feet; put them into a saucepan with a pint of rich stock, and sweat it over a stove till reduced to a glaze, then moisten it with stock, boil and skim it well. Put to it two onions, two carrots, salt, parsley, scallions, four cloves, two bay leaves, and a clove of garlic; let the whole stew for seven hours, then strain off the liquor or *consommé*. Break four eggs into a stewpan, and put to them the *consommé* when cold, the juice of two lemons, and two spoonsful of tarragon, and beat it with a whisk over the fire till near boiling, and when it does so, remove your stewpan to a smaller fire, and place fire on the lid for half an hour; then pass it through a jelly-bag, or wet napkin doubled, taking care to return back to the bag tho

first that runs out. If the jelly is not sufficiently clear, clarify it a second time.

Put a layer of this jelly, about half an inch thick, at the bottom of an aspic mould, garnish it with truffles, whites of eggs, sprigs of parsley, &c. according to your taste, pour in another half inch of the jelly, while liquid, with great care, so as not to discompose your garnish, then put either calf's brains, breasts of fowl, veal sweetbreads, cocks' combs, kidneys, fat livers, or game. Be sure to lay whatever you may use, as equal and smooth as possible, then fill up your mould with jelly, and let it stand till set. When wanted dip the mould in hot water an instant, place your dish on the top and turn it over.

This jelly may also be used much in garnishing cold things.

ASPIC (clear).*—Put a little *mirepoi*, a glass of vinegar, a little whole pepper, and a handful of tarragon into a saucepan, boil them to a jelly, and then dilute it with two ladlesful of fowl *consommé*; set it by the side of the stove, take off the fat; clarify it with an egg and a little cold water, and pass it through a double napkin. Put the aspick in a *bain-marie*. Serve it with blanched tarragon leaves cut in lozenges. It is used as a sauce for fowls, fried fish, &c.

ASPIC of Chickens' breasts.*—Trim up four breasts of chickens seasoned with salt and pepper, and then leave them to cool. Put four ladlesful of *velouté*, and four spoonsful of jelly into a stewpan, and reduce them to half; then add the yolk of an egg, a little shred parsley, a bit of butter the size of an egg; mix them all together well and pour it over the chickens; when cold put them in the aspic mould in layers with cocks' combs, kidneys, fillets of chickens dressed like the breasts, and put in cold; dissolve your jelly, fill up the mould with it, and let it cool and set. Turn it out as usual.

ASPIC (little) à la moderne.*—Have ready eight small *timbale* moulds, two inches and a half in diameter, and three high; fill and decorate them as the large aspic. Turn them out, and place one in the centre of your dish, six round it, and the eighth on that which stands in the centre. Garnish with a border of jelly, or coloured butter.

ASPIC Sauce.—Infuse chervil, tarragon, burnet, garden cress, and mint, in some cullis for about an hour; then strain, and add to it a spoonful of vinegar, garlic, pepper, and salt. Serve it cold in a sauce-boat.

AUSTRIAN Soup.—Cut a large chicken in pieces; fry it in butter with sweet herbs; boil it in good broth, and then roll it in crumbs of bread and Parmesan cheese; colour it with a salamander. Lay thin slices of bread with grated Parmesan cheese on them, then a layer of cabbages with more slices of bread; add the broth, and stew till it catches a little at bottom; grate on a little more cheese; brown it, add a little more broth, and serve the chicken at the top.

B.

BABA.—Take three pounds of flour, one quarter of which put apart and mix into dough, with a gill of good yeast and a little warm water; cover it close in a stewpan and set it by the fire to rise; when you see the dough rise and nearly ready, form the other parts of the flour in a circle on the table, in the centre of which put half an ounce of salt, one ounce of sugar, a pound and a half of butter, and twelve eggs, with a table-spoonful of saffron (mix the butter and eggs well together before you put it to the flour); when all is mixed spread it out, and put the dough upon it, and knead it in well. When the yeast is nearly mixed in, add two pounds of raisins stoned, a few at a time, have ready two copper moulds buttered, and put in the dough; they must be only three parts full, and set in a warm place to rise very gently; when raised to the top of the mould, bake in a tolerably hot oven, a brick oven is the best.

BABA.*—Take the fourth part of two pounds of flour, lay it on your paste board or slab, and having made a hole in the middle of it, put in half an ounce of yeast, work it up with one hand, whilst with the other you pour in warm water; make it into a rather soft paste, put it into a wooden bowl, first pricking it in a few places, cover it with a cloth and let it stand. When it has risen well, take the remainder of the flour, and spread it on the first-made paste; mix them well together, adding to them half an ounce of salt, six eggs, a pound of fresh butter, half a pound of stoned raisins, two ounces of currants, half a glass of Malaga wine, and a little saffron in powder. Work them up together thoroughly, roll it out two or three times, and then let it stand for six hours; then, having buttered a mould, pour in your preparation and bake it.

BACCHIC Cream.*—Put a pint and a half of white wine, with some lemon peel, coriander seed, a bit of cinnamon, and three ounces of sugar, into a stewpan, and let them boil a quarter of an hour; then mix half a tea-spoonful of flour with the yolks of six eggs in another stewpan, and stir in by degrees the other previously boiled ingredients. When about half cold, strain the whole through a sieve, and put it in a dish or mould in hot water, over the fire, till the cream is set; lastly, take it out, and put it in a cool place till ready to serve.

BACCHIC Sauce.*—Put a spoonful of fine oil into a saucepan, with half a pint of good stock, and a pint of white wine, boil them together till reduced to nearly half; then put in some shalots, garden cress, tarra- gon, chervil, parsley, leeks, &c. all shred very fine, season with whole pepper and salt. Boil up the whole together once; serve with a little cullis. This sauce is good with any meat.

BACON to broil.—Make up a sheet of paper into the form of a drippingpan; cut your bacon into thin slices, cut off the rind, lay the bacon on the paper, put it on the gridiron, set over a slow fire, and it will broil cleanly.

BACON and Cabbages.*—Boil some fine streaked bacon with a little stock, and the ends of eight or ten sausages; boil in the same stock some white cabbages for about two hours, add salt and spices, and serve very hot. Place your cabbages and sausages alternately round the dish, and the bacon in the middle. The cabbages should be blanched first in water.

BACON and Eggs.*—Cut a quarter of a pound of streaked bacon into thin slices, and put them into a stewpan over a slow fire, taking care to turn them frequently; when sufficiently done, pour the melted fat of the bacon into a dish, break over it seven or eight eggs, add two spoonsful of gravy, a little salt and pepper, and stew the whole over a slow fire; pass a salamander over it, and serve.

BACON Fraise.—Beat eight eggs into a batter, a little cream and flour, fry some thin slices of bacon, and dip them in it; lay the bacon in a fryingpan, pour a little batter over them; when one side is fried, turn, and pour more batter over them. When both sides are of a good colour, lay them on a dish and serve hot.

BACON, Gammon, to bake.—Lay it to steep all night in water, scrape it clean, and stuff it with all manner of sweet

herbs, as thyme, sage, savory, sweet marjoram, pennyroyal, parsley, and onions; chop these small, and mix them with the yolks of hard eggs, pepper, and nutmeg, beaten, and boil it until tender. When it is cold pare off the under side, pull off the skin, season it with pepper and nutmeg, and put it in a pie or patty, with whole cloves and slices of raw bacon laid over it; close it, and bake it.

BACON (to make).*—Rub the flitches well with common salt, and let them lie so that the brine may run from them. In about a week rub off all the salt and put them into a tub. Then rub into the flitches a pound of saltpetre, pounded and heated; the next day do the same with common salt, also heated. Let them lie a week, often rubbing, then turn and rub them; do the same for three weeks or a month. At the end of that time dry and hang them up for use, and dust it well all over, as it dries, with malt dust.

BACON Omelet.*—Cut some streaky bacon, which has been boiled for half an hour, into dice, and fry it simply with a bit of butter. When it begins to get crisp, pour into the fryingpan a dozen eggs (previously beaten), stir them well with the bacon, gather up the edges of the omelet, to keep it of a proper thickness, and season with pepper.

BACON Tart.—Melt a pound of fat bacon in a fryingpan, and strain it with the bottoms of two or three artichokes, two macaroons, and the raw yolks of a couple of eggs; season with salt, pepper, beaten cinnamon, and sugar; then set it on the fire, stirring it continually with a spoon, then put it into a pattypan upon a very thin sheet of paste, bake it for half an hour without any covering or paste, then ice it over with icing made of sugar and orange-flower water.

BACON Toast.*—Cut off the ends of a stale large roll, and lard the middle with streaked bacon; then with a very sharp knife cut the roll in slices about a quarter of an inch thick, dip them in egg, and fry gently in a very hot pan, until of a good colour. Serve with clear sauce, with a little vinegar and pepper. The bacon must first have been boiled. You may vary it by adding fine herbs chopped, and pepper, with the egg.

BADIANE, Indian.*—Take a pound of starred anise, pound and infuse it in six quarts of good brandy for a week, when add to it a pint and a half of water, and distil it. Dissolve seven pounds and a half

of sugar in seven pints of water, and add it to the distilled liquor. Stir it well, strain and bottle it.

This is also called *Badiane Cream*. Some persons colour it with a little cochineal, it is then called *Oil of Badiane*.

BAIN Marie.—A flat vessel, containing boiling water, meant to hold other saucepans, either for purposes of cookery, or to keep dishes hot. The advantage of preserving the heat of dishes by the *bain-marie* is this, that no change is effected in the flavour of the ingredients, and they neither discolour nor reduce.

BAKING.—The following useful observations, written by Mr. Turner, English and French Bread and Biscuit Baker, at the instance of the author of the *Cook's Oracle*, are printed in that very popular work:

“Baking is one of the cheapest and most convenient ways of dressing a dinner in small families; and I may say, that the oven is often the *only kitchen a poor man has*, if he wishes to enjoy a joint of meat at home with his family.

“I do not mean to deny the superior excellence of roasting, to baking; but some joints, when baked, so nearly approach to the same when roasted, that I have known them to be carried to the table, and eaten as such with great satisfaction.

“Legs and loins of pork, legs of mutton, fillets of veal, and many other joints, will bake to great advantage if the meat be good, I mean well fed, rather inclined to be fat; if the meat be poor, no baker can give satisfaction.

“When baking a joint of poor meat, before it has been half baked, I have seen it start from the bone, and shrivel up scarcely to be believed.

“Besides those joints above-mentioned, I shall enumerate a few other dishes, which I can particularly recommend. See Pig, Goose, Buttock of Beef, Ham.”

BALM Wine.—Boil twenty pounds of lump sugar in four gallons and a half of water gently for an hour, and put it in a tub to cool. Bruise two pounds of the tops of green balm, and put them into a barrel with a little new yeast, and when the syrup is nearly cold pour it on the balm. Stir it well together, and let it stand twenty-four hours, stirring frequently; bring it up, and when it has stood for six weeks, bottle it. Put a lump of sugar into each bottle; cork it tight. The longer it is kept the better it will be.

BALSAM (*Syrup of*).—Put an ounce of balsam of Tolu into a quart of spring water, and boil them two hours; add a pound of white pounded sugarcandy, and boil it half an hour longer. Take out the balsam, and strain the syrup twice; when cold, bottle it.

BAMBOO (*English*).—Cut the large young shoots of elder, take off the outer peel or skin, and lay them in strong salt and water one night. Dry each piece separately in a cloth. Have ready a pickle made as follows: To a quart of vinegar put an ounce of white pepper, the same of sliced ginger, a little mace and pimento, pour this boiling hot on the elder shoots, in a stone jar, stop it close, and set it by the fire two hours, turning it often. If not green when cold, strain off the liquor, boil, and pour it on as before.

BANBURY Cakes. Make some dough with two table-spoonsful of thick yeast, a gill of warm milk, and a pound of flour; when it has worked a little, mix with it half a pound of currants washed and picked, half a pound of candied orange and lemon peel cut small, allspice, ginger, and nutmeg, of each a quarter of an ounce; mix the whole together with half a pound of honey. Put them into puff paste, cut in an oval form, cover and sift sugar over: bake them a quarter of an hour in a moderate oven.

BARBADOES Cream.—Take the zests of three fine cedrats, two drachms of cinnamon, and two of mace, and put them into three quarts of brandy; close the vessel hermetically, and let it infuse for a week, then distil it in an alembic. Dissolve over the fire three pounds of sugar in a quart of pure river water, add to it half a pound of orange-flower water, work the mixture, and filter it through a straining bag into bottles for use.

BARBADOES Water.—Take the outer rind of eight large florentine citrons, half an ounce of bruised cinnamon, and a gallon of rectified spirit; distil in the *bain-marie*; dissolve two pounds of sugar in a quart of water; mix it with the distilled liquor; filter and bottle it for use.

BARBADOES Water (*amber-coloured*).—Infuse the yellow rind of six bergamots, half an ounce of cinnamon, and two drachms of cloves bruised, for six days in a gallon of rectified spirit; then add a drachm of saffron, and let the whole stand six days longer. Dissolve two pounds of sugar in a quart of water, add it to the infusion, and filter for use.

BARBEL *boiled*.—Boil them in salt and water: when sufficiently done, pour away part of the water, and put to the rest a pint of red wine, some salt and vinegar, two onions sliced, a bunch of sweet herbs, some nutmeg, mace, and the juice of a lemon; thicken it a little with *roux*, boil these well together with two or three anchovies, then put in the fish, simmer a short time, and serve it with the sauce strained over it. Shrimps or oysters may be added.

BARBEL *broiled*.—Do them in white paper, with sweet herbs chopped small, and butter.

BARBEL *broiled with Sauce à l'Huile*.—Take a barbel; gut it, scrape off the scales, wash it, let it drain; wipe it dry, and split it down the back. Then marinate it in oil, with salt and whole pepper; broil it whole, being very careful not to let it burn. Sprinkle it with oil; turn it, and take care that the white side is of a nice colour; when it is broiled, dress it in a dish, and garnish with slices of lemon (taking out the pips and the white); and serve with *Sauce à l'Huile*.

BARBEL, *au court Bouillon*.—Take a good-sized harbel and draw it, but not scale it; lay it on a dish and throw on it vinegar and salt, scalding hot; then put into your fishpan, white wine, verjuice, salt, pepper, nutmeg, cloves, bay leaves, onion, lemon or orange peel, set it on the fire, and when it boils very fast, put in your barbel, and when boiled enough, take it up and serve it dry upon a clean napkin, with anchovy sauce and capers.

BARBEL, *Poupeton of*.—Scale, bone, and skin two or three barbels of a moderate size, lay the flesh on a table with the flesh of a good-sized eel, some mushrooms, parsley, and shalots, minced and seasoned with salt, pepper, nutmeg, and sweet basil shred; pound three or four cloves, with a dozen coriander seeds in a mortar and sift it, then put in the minced fish, with a good piece of butter, and pound all together; set these simmering in milk or cream, and about a quarter of a pound of crumb of bread; beat up in it the yolks of four eggs when it is thickened enough, and let it stand to cool; then put into a mortar the yolks of four raw eggs, and the bread and cream when it is cold, and pound it well together. Then make a *ragoût* of slices of barbel as follows; first peel small mushrooms, cut some slices of barbel, rub them with melted butter and broil them; set a saucepan over the fire

with a piece of butter, when it is melted, put in a little flour, and brown it; then put in the mushrooms, and let them have two or three turns; put in a little fish broth to moisten them, and salt, pepper, and a faggot of sweet herbs. When your barbel is broiled, take off the skin, cut the flesh into long slices, put them among the mushrooms in the same pan, with tails of crayfish, and asparagus tops blanched; let them simmer over a gentle fire. When all is enough, take the fat off your *ragoût*, and put in some cullis of veal and ham; then take it off the fire, set it to cool; rub a saucepan with fresh butter, spread of the farce over it an inch thick, or more; beat up an egg, and rub it over it to make the farce lie the smoother, place your *ragoût* in the bottom, cover the *poupeton* with the same farce, rub it over with beaten eggs, and bake it in an oven, or baking-cover, with fire over and under it, when it is baked turn it upside down, make a hole in the middle of the farce, the bigness of a crown piece; pour in some cullis of crayfish, and serve it hot.

BARBEL stewed.—Scale and gut a large barbel, wash it first in vinegar and salt, afterwards in water; put it into a stewpan, with eel broth sufficient to cover it; add some cloves, a bunch of sweet herbs, let them stew gently till the fish is done, then take it out, thicken the sauce with butter and flour, and pour over the fish.

BARBEL, to stew.—Scald and draw the barbel, then put some wine, fresh butter, pepper, salt, and a bunch of sweet herbs into the stewpan, and put in the fish; knead a bit of butter with a little flour; and when they are ready, put it in to thicken the same, and serve it up.

Another way.—Some use no butter, but otherwise dress them as above; and when they are stewed, they serve them with a *ragoût* made of mushrooms, truffles, morels, artichoke bottoms, fresh butter, pepper, and salt, broth made of fish, or juice of onions.

BARBARY Biscuits.—Press the juice through a sieve from two pounds of barberries, and mix with it five pounds of sifted sugar; whisk the whites of four eggs and add them to the fruit; prepare some square paper cases, fill them with the jam, make them quite smooth, lay them on sieves, and put them into a stove, and let them remain six or eight days. When perfectly dry, take away the papers: keep them in a dry place.

BARBENNIES, to Candy.—Take the barberries out of the preserve, and wash off the syrup in warm water; then sift over them some fine sugar, and set them in an oven, often moving them, and strewing sugar upon them until they are dry.

BARBERRY Conserve.*—Put a pound of ripe barberries and half an ounce of powdered fennel seed into a silver vessel, with a glass of water; boil them three or four times, and press the juice through a sieve. Replace the vessel on the fire with the juice, and add to it a pound and a half of sugar, boiled *au cassé*. Boil together a few times, and then pour the conserve into cases.

BARBERRY Conserve.*—Take out the seeds from a pound and a half of very ripe barberries, put some water into a deep silver dish or pan, and put in your barberries as you seed them; after this boil them with one ounce of powdered fennel seed until the barberries are broken; then squeeze them in a sieve or through a cloth, to extract the juice from them; clean the vessel in which you put your barberries at first; and put into it the juice just extracted from the fruit, and pour on it two pounds of sugar boiled *au cassé*; then boil this preparation until the sugar is done to *petit cassé*; take it off the fire and stir it with a spoon until the sugar bubbles up, and pour it into moulds.

BARBERRY Drops.—Cut off the black tops, and roast the fruit before the fire till soft enough to pulp with a silver spoon through a sieve into a china basin, then set the basin in a saucepan of water the size of the top of the basin, and stir the barberries till they become thick. When cold, put to every pint, a pound and a half of the best sugar pounded as fine as possible. Beat the fruit and sugar together for two hours and a half (or more for a large quantity), then drop it on sheets of white thick paper. If, when you drop, it runs, there is not sugar enough, and it will look rough if you put too much.

BARBENAY Ice.—Put some barberries into a pan without water, set it over a gentle fire, stirring them constantly; when warm, pass them through a sieve, into a pan, add to the liquor clarified sugar; if too thick, put a little water, but no lemon juice, as the barberries are sufficiently acid without; then put it into the *sabotière* to congeal.

BARBERRY Ice Cream.—Put a large spoonful of barberry jam into a pint of cream; add the juice of a lemon and a little cochineal; stir it well, and finish as directed, see Ice.

BARBERRY Ice (Water).—Mix one spoonful of barberry jam with the juice of a lemon, a pint of water, and a little cochineal; pass it through a sieve and freeze it; take care that it is thick and smooth before you put in moulds.

BANBERRY Jelly.—Pick a pint of barberries, and put them into a stewpan with boiling water, cover it close and let it stand till nearly cold. Set on the fire some clarified sugar with a little water, (making a quart together); when it begins to boil, skim it well, put in the barberries, let them boil an hour; squeeze the juice of three lemons through a sieve into a basin, to this pass the liquor from the barberries, and then the isinglass.

BANBERRY Jelly.*—Take some very ripe barberries (what quantity you please) and before you seed them take two thirds of their weight in sugar. Boil your sugar *au perlé*, then put your barberries into it, and give the whole a few boilings; then pass it through a silk sieve into a pan, pressing the barberries with a spoon to extract as much juice as possible from them: this done, put it again over the fire, and when you perceive it begins to form the scum, take it off and pour it into pots.

BANBERRY Marchpane.*—Take three pounds of sweet almonds, two pounds and a half of sugar, and a pound of barberries; pound the almonds to a paste, mix them with the sugar boiled to *petit boulé*, and then add the juice of the barberries strained; stir them together well, and place them on hot ashes, stirring them continually until the paste is formed; then put it on a table sprinkled with sugar and let it cool; spread it out about the thickness of a crown piece, cut it into various forms, place them on sheets of paper, and bake them in a moderate oven and glaze them. You may use any other fruit you think proper.

BARBERRY Marmalade.*—Take three pounds of very ripe barberries, the same quantity of sugar, and a pound of water: put the water into a deep broad silver or copper pan, and as you take the seeds out of the barberries, throw the latter into water, then give them a few boilings over the fire: after this put them into a sieve, and bruise them to extract the pulp, which

must again be put over the fire until the moisture has entirely evaporated. This done, if the pan in which you put your barberries at first was of copper, pour the pulp which was extracted from the fruit into an earthen vessel to prevent the acid of the fruit when heated from acting on the copper; but if your vessel was of silver, you may safely put your pulp into it when heated, then pour upon the pulp the sugar, which must be previously clarified and boiled *au cassé*; give the whole a few boilings, stirring it well with a wooden spoon, then pour your marmalade into pots.

BARBERRY Pastile.—Dissolve half an ounce of gum dragon in a glass of water, strain it in a cloth or bag, and put it into a mortar, with a spoonful of barberry marmalade; mix it well, and add as much powder sugar as will make it into a malleable paste; you may also put in a little cochineal dissolved; form it into what shapes you please.

BANBERRY Pickle.—Bruise and strain ripe barberries, and to a pint of juice put three pints of vinegar, a quarter of a pound of loaf sugar, an ounce of salt, and a quarter of an ounce of pounded ginger. Boil all together, skim it clean, and pour it while boiling into jars in which have been put bunches of ripe barberries. When cold, add a little bruised cochineal. Tie them close.

BARBERRIES preserved in Bunches.*—Choose those barberries which have the largest seeds, which may be extracted carefully with the nib of a pen. Weigh your fruit, and mix it with an equal weight of sugar boiled to *petit boulé*; boil them together two or three times, and skim it. Set it aside in an earthen vessel until the next day, when it may be put in pots and covered.

BANBERRIES preserved.*—Take large and ripe barberries of a fine red colour, and pick them. Boil sugar to *la plume*, and then throw in your barberries, and do them together seven or eight times. Skim, and put it in pots.

BARBERRY Syrup.—Pick the barberries, boil and pulp them, then strain them, and clarify the juice; then boil it up with as many pounds of fine sugar into a syrup, and if that does not make it thick enough, add more sugar.

BARBERRY Wafers.—Press out the juice from as many barberries as you may require, and mix it with powder sugar, and the white of one egg, and stir it up with a

wooden or silver spoon, to a fine paste. Lay a sheet of wafer paper on a baking-plate, and spread your paste over it very thin with a knife; cut it into twelve pieces, and put them round a stick (the paste upwards), in a hot stove, to curl; when half curled, take them off carefully, and set them up endwise in a sieve; let them stand for a whole day in a hot stove.

BARBERRY Water.—Put two large spoonsful of barberry jam, the juice of two lemons and a gill of syrup in a basin, and dilute it with water; add a little cochineal, and if not rich enough, more syrup; strain it through a fine sieve.

BARLEY Broth.—Chop a leg of beef in pieces, boil it in three gallons of water, with a carrot and a crust of bread, till reduced to half; then strain it off and put it into the pot again with half a pound of barley, four or five heads of celery cut small, a bunch of sweet herbs, an onion, a little chopped parsley, and a few marigolds. Let it boil an hour. Take an old cock, or large fowl, and put it into the pot, boil till the broth is quite good. Season with salt, take out the onion and herbs, and serve it. The fowl may be omitted.

BARLEY Cream.—Boil a small quantity of pearl barley in milk and water, till tender, strain off the liquor, and put the barley into a quart of cream, to boil a little. Then take the whites of five eggs and the yolk of one, beat them with one spoonful of flour, and two of orange-flower water. Take the cream from the fire, mix the eggs in by degrees, and set it over the fire again to thicken. Sweeten it, and pour into cups or glasses for use.

BARLEY Gruel.—Take three ounces of pearl barley, of which make a quart of barley water; if it be not white, shift it once or twice; put in two ounces of currants clean picked and washed, and when they are plumped, pour out the gruel and let it cool a little; then put in the yolks of three eggs well beaten, half a pint of white wine, and of new thick cream half a pint, and lemon peel; then sweeten with fine sugar to your taste; stir it gently over the fire, until it is thick as cream.

BARLEY Posset.—Boil a pound of French barley in three quarts of milk; when boiled enough, put in three quarts of cream, some cinnamon and mace, sweeten it with sugar; let it stand until it is but just warm, then put in a quart of white wine, froth it up; to be eaten either with a spoon, or press out the liquor to drink.

BARLEY Pudding.*—Take a pound of

pearl barley well washed, three quarts of new milk, one quart of cream, and half a pound of double-refined sugar, a grated nutmeg, and some salt; mix them well together, then put them into a deep pan, and bake it; then take it out of the oven, and put into it six eggs well beaten, six ounces of beef marrow, and a quarter of a pound of grated bread; mix all well together, then put it into another pan, bake it again, and it will be excellent.

BARLEY (French) Pudding.—Put to a quart of cream, six eggs well beaten, half the whites, sweeten to your palate, a little orange-flower water, or rose water, and a pound of melted butter; then put in six bandsful of French barley that has previously been boiled tender in milk, butter a dish, and put it in. It will take as long baking as a venison pasty.

BARLEY (Pearl) Pudding.—Get a pound of pearl barley, wash it clean, put to it three quarts of new milk, and half a pound of double-refined sugar, a nutmeg grated; then put it into a deep pan, and bake it. Take it out of the oven, beat up six eggs, mix all well together, butter a dish, pour it in, bake it again an hour, and it will be excellent.

BARLEY Soup.—Wash your barley well in warm water, then boil it in good broth slowly, adding a little butter; give it substance with either crayfish cullis *à la Reine*, or any other, or without any, if you like it better plain.

BARLEY Sugar.*—Clarify two pounds of sugar, and boil it to *caramel* height, with rather more lemon in it, in a deep copper vessel with a lip; pour it in straight lines about an inch thick, on a marble slab previously rubbed with butter. Whilst hot, take each end of the strips of sugar and twist them; when cold, cut them into proper lengths and put them by in glasses. They must be kept in a dry place.

BARLEY Sugar Drops.—Proceed as for barley sugar. Have ready a large sheet of white paper, covered with a smooth layer of sifted sugar. Pour out the boiled sugar in drops the size of a shilling; when cold, fold them separately in paper, a few drops of the essence of ginger or lemon will improve the flavour.

BARLEY Syrup.—Make of a pound of barley three quarts of barley water; strain out the barley, and put to the water a handful of scabious, tormentil, hyssop, agrimony, horehound, maiden hair, sanicle, betony, borage, bugloss, rosemary, marigolds, sage, violets, and cowslips, of each

a pint, when picked; a pound of sun raisins stoned, half a pound of figs cut, a quarter of a pound of dates stoned; half a pound of green liquorice, caraway, fennel, and aniseed, of each one ounce, hartshorn, ivy, elecampane roots, of each an ounce; the roots of fennel, asparagus, couchgrass, polipodium, and oak parsley, of each a handful: clean, bruise the seeds, slice the roots, and put all into the barley water, cover close, and boil gently for twelve hours; then strain and press out the juice, and let it stand twenty-four hours; when clear, add to it rose water and byssop, half a pint of each, and a pint of clarified juice of coltsfoot, a drachm of saffron, three pints of the best honey, and as many pounds of sugar as quarts of liquor, boil this an hour and a half, keeping it clean scummed, then bottle it, cork it well, and put by for use.

BARLEY Water.—Put a quarter of a pound of pearl barley into two quarts of water, let it boil, skim it very clean, boil half away, and strain it off. Sweeten according to taste, and put in two glasses of white wine, or some lemon juice. Drink it warm.

BARLEY Wine.—Boil half a pound of French barley in three waters, save about three pints of the last water, and mix it with a quart of white wine, half a pint of borage water, as much clary water, a little red rose water, the juice of five or six lemons, three quarters of a pound of sugar, the rind of a lemon. Strain and bottle it up.

BASIL Vinegar or Wine.—Fill a wide-mouthed bottle with fresh green leaves of Basil, and cover them with vinegar or wine, and let them steep for ten days; if you wish a very strong essence, strain the liquor, put it on some fresh leaves, and let it steep fourteen days longer.

BATH Buns.—Rub together, with the hand, one pound of fine flour, and half a pound of butter; beat six eggs, and add them to the flour with a table-spoonful of good yeast. Mix them altogether with half a tea-cupful of milk; set it in a warm place for an hour; mix in six ounces of sifted sugar, and a few caraway seeds. Mould them into buns with a table-spoon on a baking-plate; throw six or eight caraway comfits on each, and bake them in a hot oven about ten minutes. These quantities should make eighteen buns.

BATTER for Fish, Meat, Fritters, &c.—Prepare it with fine flour, salt, a little oil, beer, vinegar, or white wine, and the whites of eggs beat up; when of a proper

thickness it will drop out of the spoon about the size of a nutmeg at once. Fry in oil, or hog's lard.

BATTER Pudding.—Take six spoonsful of flour, put them in a stewpan with about a tea-spoonful of salt and half a nutmeg grated; mix this up with about a pint and a half of new milk; beat up six eggs in a basin and stir them well into the batter; butter a basin or mould well, pour it in, tie it tight with a cloth, and boil it two hours and a half; serve with wine sauce. This pudding may also be baked, for which three quarters of an hour are sufficient. Currants or stoned raisins may be added.

BATTER Pudding without Eggs.—Mix six spoonsful of flour with a small portion of a quart of milk; and when smooth add the remainder of the milk, a tea-spoonful of salt, two tea-spoonsful of grated ginger, and two of tincture of saffron; stir all together well, and boil it an hour. Fruit may be added or not.

BEANS à l'Anglaise.*—Cut, wash, and boil the beans, and then throw them into a cullender. Put a piece of butter into your table-dish, lay the beans on it, and garnish them with chopped parsley boiled and laid round like a cord; heat the dish and serve.

BEANS boiled.—Boil them in water, with plenty of salt in it, till tender. Boil and chop parsley, put it into melted butter, and serve it as sauce.

Another way.—Boil in salt and water with a bunch of savory; drain, and then put them into a stewpan with five spoonsful of *sauce tournée* reduced, the yolks of three eggs and a little salt, add a piece of fresh butter, and stir it constantly till of a proper thickness.

BEAN Bread.—Is made in the same way as almond bread; leave out the musk or ambergris, if you please.

BEAN Cakes.—Take an equal quantity of fine sugar and blanched almonds cut in slips lengthwise; slice some preserved orange, lemon, and citron peel; beat the white of an egg to a froth with a little orange-flower water; put as much of it into the sugar as will just wet it; and with the point of a knife, build up your almonds, piling it round as high as you can upon a wafer; put some unbergis also to your sugar, and bake them.

BEANS à la Crème.—Are done in the same way as *à la Macédoine*, omitting the artichokes and wine; but not stewed, thicken with cream and yolks of eggs.

BEANS à la Macédoine.—Shred some

parsley, green onions, mushrooms, and savory, and put them into a stewpan with a bit of butter rolled in flour; moisten with stock and white wine; let it boil over a slow fire: then put in three artichoke bottoms, previously blanched in boiling water, and cut in small squares, with a quarter of young garden beans, the skins off, and parboiled; stew them, season with salt and pepper, take out the herbs, and serve the beans with the sauce thick.

BEANS with Parsnips.—Take two large parsnips, scrape them clean, and boil them in water. When tender take them up, scrape all the soft into a saucepan, add to them four spoonsful of cream, a piece of butter the size of a hen's egg, chop them in a saucepan well; and when they are quite thick, heap them up in the middle of the dish, and a *ragoût* of beans all round.

BEANS à la Poulette.*—First boil the beans and then put them into a stewpan with some butter, parsley chopped, green onions, and a little savory; shake them over the fire, add a little flour, a lump of sugar, and a little stock. When done put in the yolks of three eggs, beat up with a little milk.

BEANS (*Purée of white*).—Chop some onions, and fry them lightly in a little butter and flour, and moisten with a spoonful or two of broth. Let the onions be thoroughly done; boil the beans in this for half an hour, season them well without any pepper, and strain them through a tammy. Reduce the *purée* over a brisk fire, take off the white scum, and before you serve refine it with a bit of fresh butter and two spoonsful of thick cream: garnish with fried bread. This may be made brown by frying onions a deep colour, and moistening them with *espagnole* or veal gravy.

BEAN Tansy.—Take two quarts of beans, blanch and beat them very fine in a mortar; season with pepper, salt, and mace; then put in the yolks of six eggs, and a quarter of a pound of butter, a pint of cream, half a pint of sack, and sweeten according to your taste. Soak four Naples biseuits in half a pint of milk, mix them with the other ingredients, half a pint of the juice of spinach, with two or three sprigs of tansy beat with it. Butter a pan and bake it, then turn it on a dish, and stick it all over with candied citron and orange peel cut small. Garnish with Seville orange.

BEAN Tarts.—Make a puff paste, and

put into your pattypans; then boil green beans, blanch them, and put into the paste a layer of various sweetmeats, but no quinces, strewing a little loaf sugar between each layer; put in some juice of lemon, also some marrow seasoned with salt, cloves, mace, nutmeg, candied lemon or orange peel; cover the patties, make a small hole at top, and put in a little lemon juice; then bake them, and when taken out of the oven, put in some white wine thickened with the yolk of an egg, and a bit of butter. To be eaten hot.

BEANS (*French*) en Allumette.*—Wash, pick, and blanch your beans; throw them into cold water; cut off the ends, and finish boiling them with a little brandy; drain, then dip in batter, and fry them of a light colour; whilst hot sprinkle sugar over and glaze them.

BEANS (*French*) in Black Butter.*—When the beans are scalded, drain them well; season them with salt and pepper, and having placed them in your dish, pour some black butter (see BLACK BUTTER) over them, and serve.

*Another way.**—Having well drained the beans, colour some butter in a stewpan, and then toss up your beans in it over a large fire; season, and then place them in a dish for table; add a little vinegar.

BEANS (*French*) à la Bretonne.*—Cut an onion or two into dice, and put them in a saucepan with some butter, over a stove; when they begin to brown add some *espagnole*, or a pinch of flour; as soon as the onions and flour are sufficiently brown, moisten them with a ladleful of good gravy, season with salt and whole pepper; reduce this sauce, and having boiled the beans put them into it, and simmer all together.

BEANS (*French*) en Buisson.*—Choose your beans as near of a size as you can; split, wash, and boil them as usual; when done put them into cold water, and as soon as your beans are cold, drain them in a cullender, then dry them in a napkin; toss them up with some oil, vinegar, salt, herbs, shred parsley, and shallot. Dress the beans in a *croustade*, in the same way as Asparagus en *Croustade*.

BEANS (*French*) to keep.*—Gather them as for daily use, and string them; put them into bottles, if large, cut them; shake the bottles that the beans may fall close, and proceed as with Windsor beans. *White Beans* are done in the same way, but they must not be gathered until the shell has turned yellowish; these must be two hours

in the *bain-marie*. One hour is enough for the green.

BEANS (French) to keep.—Gather them on a dry day, and lay them in the sun. Keep them in a dry place in papers; before you use them, put them in warm water.

BEANS (French) Liés.*—Scald your beans, drain and cool them; put into a saucepan two ounces of butter and some sweet herbs chopped fine. When the butter is hot, add two spoonsful of flour, a glass of stock, a little salt and pepper; as soon as the sauce boils, put in the beans, and toss them up; just before you serve them thicken it with the yolks of two eggs. You may add lemon juice if you think proper.

BEANS (French) à la Lionnaise.*—Cut some onions in slices, and fry them of a good colour in oil; add to them some French beans previously boiled in salt water with shred parsley, salt, and pepper; toss them up with the onions. Place them in your dish; heat some vinegar in the fryingpan, and pour it over them.

BEANS (French) à la Maître d'Hôtel.*—Prepare your beans as for boiling; put into a stewpan a piece of butter, shred parsley, and green onions; when the butter is melted, add the French beans, previously boiled, turn them a few times over the fire, shake in some flour, and moisten with a little good stock, well seasoned; boil till the sauce is consumed; then put in the yolks of three eggs, beat up with some milk; and, lastly, add a little vinegar or verjuice. Cullis or veal gravy may be used instead of the eggs.

BEANS (French) pickled.—Lay them in salt and water for four days, then add a little vinegar, and boil them in the liquor; when they become green, drain, wipe them dry, and put the beans into a jar. Boil some vinegar, ginger, mace, pepper, cloves, and mustard seed, all bruised, and, while hot, pour it on the beans. Cover them close when cold.

BEANS (French) à la Provençale.—Boil your beans in salt and water, drain and lay them on the fire in a stewpan until perfectly dry and hot. Squeeze two small pieces of garlic on the dresser with a wooden spoon, mixed with a little fresh butter; put this and a quarter of a pound of butter to the beans, and stir it well till properly combined. Mix some parsley, shalots, and green onions, chopped fine, and a little olive oil. Keep stirring, season it well, and add the juice of a lemon. Serve it very hot.

BEANS (French) Ragout of.—Do not split, but cut your beans in two, fry and drain them: shako over a little flour. Put to them some good gravy, an onion, a little pounded cloves, cayenne, and salt; some catsup; boil them together, shaking it. Take out the onion, and serve hot.

BEANS (French) Ragout of, à l'Anglaise.—Take a quarter of a peck of beans, string and cut them across, but do not split them, lay them in salt and water a short time, and then dry them thoroughly in a coarse cloth. Fry them of a nice brown, and having poured off all the fat, put in a quarter of a pint of hot water, stir it and let it boil; then add a quarter of a pound of fresh butter rolled in flour, two spoonsful of catsup, one of mushroom pickle, some good gravy, an onion stuck with six cloves, pounded mace, half a nutmeg grated, pepper, and salt; stir all together well, throw in the beans, shake them about a minute or two, take out the onion, and dish the beans with the sauce. Garnish as you please.

BEANS (French) Ragout, with Cabbage.—Choose a nice close cabbage, and having cleaned and trimmed it, parboil, and take out great part of the middle, which must be chopped very small with a few boiled French beans, a carrot, and a turnip, also boiled; mash altogether, season them with pepper, salt, and nutmeg, and stew them a few minutes with some butter, stirring all the time. In the mean while tie up the cabbage that it may not fall to pieces, and put it into a saucepan with four spoonsful of water, two of wine, one of catsup, the same of mushroom pickle, a bit of butter rolled in flour, and a little pepper: cover it close and stew it gently; when tender, place it in the table-dish, fill it with the mashed roots, and put round it the ragout of beans as above, and serve it hot. The liquor the cabbage was boiled in may be added.

BEANS (French) Ragout, with Force meat.—Make a ragout of French beans, as directed, à l'Anglaise; mash two large well-boiled carrots, season them with pepper and salt; mix with them a piece of butter and the yolks of two eggs; put this into a dish, form it according to your fancy; bake it for a quarter of an hour in a quick oven; when done, clean your dish, pour the ragout round, and serve.

BEANS (French) Ragout, with Parsnips.—Boil two large parsnips till quite tender, then scrape them into a saucepan,

adding four spoonsful of cream, a piece of butter the size of an egg; mash all together well, and when quite thick, put it into a dish with the ragout of French beans round.

BEANS (French) Ragoût, with Potatoes.—Boil two pounds of potatoes thoroughly, peel, and put them into a saucepan with half a pint of milk, a little salt, and a quarter of a pound of butter; stir it constantly; when it becomes so thick that the spoon will hardly move, butter an earthen dish, and put in the potatoes; flour, and pour melted butter and bread crumbs over; set it in a Dutch oven, and when brown, place it in a dish very carefully, and serve with the *ragoût* of beans round it.

BEANS (French) Salad.*—Boil them simply, drain, and let them cool; put them in a dish, and garnish with parsley, pimpinel, and tarragon. Dress like other salads.

BEANS (French) with Wine.*—Brown some sliced onions in butter; and mix with them some French beans, boiled and drained as usual, add wine, and season them with pepper and salt.

BEANS (Garden) preserved.*—Shell the beans when they are about half an inch long, and blanch them, put them into bottles with a bunch of savory in each, close the bottles hermetically, and proceed according to the directions for preserving asparagus. Leave them in the *bain-marie* one hour and a half. If you wish to preserve them in their coats, take care to put them into bottles the moment they are shelled, as they change colour so quickly. An hour in the *bain-marie* is sufficient for these.

BEAN (green) Pudding.—Boil and blanch old beans, beat them in a mortar, with very little pepper and salt, some cream, and the yolk of an egg. A little spinach juice to colour it. Boil, in a basin that will just hold it, an hour; pour parsley and butter over. Serve bacon to eat with it.

BEANS (White Kidney) with Gravy.*—Boil and drain your beans; make a light *roux*, and mix it with some gravy, salt, pepper, and a little vinegar; throw the beans into the sauce, and serve hot.

BECCAFICOS.*—These birds are roasted, covered with bacon, and toast put under. Baste, while roasting, with lard, and serve with a sprinkling of lemon or verjuice.

BECHAMELLE.*—Reduce some *sauce tournée* over a good fire, moisten

with *consommé*, constantly stirring to prevent its catching; when of the proper consistence, add two glasses of boiling cream, continue stirring; pass it through a hair sieve, and serve.

BECHAMELLE Cake.—Boil a pint of cream with a few pounded sweet almonds and a little coriander seed, then strain it; use to it about a pound of flour, three eggs, and about as much butter as will make it into a paste, finish like all other paste, and make into cakes, what shape or size you please.

BECHAMELLE, Petits Pâtés of.*—Roll out some puff paste, and line with it some small custard moulds, fill them up with paste, and bake in a hot oven; then roll out some more paste for the lids, and with a paste-cutter, rather larger than your moulds, cut out an equal number of pieces, *dorez* them, put a little lozenge on the top of each, and bake them. When these are done, take the *croustades*, trim and *dorez* them lightly, and having dried them in the oven, fill them with your preparation that has previously been moistened with *bechamelle*.

BECHAMELLE Sauce.*—Put into a stewpan some veal and ham cut into dice, carrots, cloves, onions, shalots, parsley, and scallions, all cut small; pepper, grated nutmeg, a little salt and butter, *velouté* and *consommé*. Reduce it to half, and then put in some cream: mix it well with your sauce. Boil all together over a quick fire, stirring it constantly; if thick enough, strain it through a sieve.

BEEF.*—To secure prime beef or any other butchers' meet of superior quality, for the larder, it is indispensable to deal with a reputable butcher, as he will neither purchase nor kill inferior stock. Certain economical caterers, however, will not confine themselves to any particular tradesman. To such it is recommended to bear their wits about them to the shambles, for that shopkeeper that cannot secure a constant customer, according to the moral usages of a market is less regardless of his reputation, and there is a general feeling of oxultation amongst the shopkeepers in a market-place, when one of these shambles-hunting providers gets himself outwitted. He must be cunning indeed who is a match for the market-folks.

The vigilance of three senses is necessary to these perambulating purveyors, the sight, the touch, and the smell: although the skilful provider will depend alone upon the eye, as prime meat bears its sterling character on the surface.

True well-fed beef may be known at once to the skilful eye, by the texture and colour: the lean will exhibit an open grain of a deep coral red, and the fat will appear of a healthy, oily smoothness, inclining to white rather than yellow. The suet firm and white. Yellow fat is generally a sufficient test of inferior beef, though it is a common error to suppose the yellow tinge is a certain sign of the beast having been fed on oil-cake. Oxen fattened for slaughter on corn and turnips, will, when killed, frequently exhibit yellow fat.

Heifer beef of prime quality is scarcely inferior to ox beef: the texture of the lean, however, is of a closer grain, of a paler coral red, and the fat whiter than that of ox beef.

Cow beef is also distinguished from that of the ox, by the same characteristics, only that in proportion to its greater age, its texture will be still closer, the flesh more coarse to the sight, and harder to the touch.

It has been a practice amongst many farmers to feed oxen and calves on oil-cake, though by no means so prevalent now as at that period when, a few years ago, experimental agriculturists sought to improve nature, by crossing her in all her operations, until he that had bred the most perfect monster obtained the greatest prize. That much new and useful light has been thrown upon the subject of breeding and feeding, is generally acknowledged, to the credit of many scientific gentlemen, who have devoted their time and fortune to these pursuits; but the artificial means resorted to, to effect these ends, if pushed a little further, would have excluded wholesome beef and mutton from the larder.

The best beef, and that which is sought by the most reputable butcher, is that of the Scotch cattle, which, arriving from the north, is fed in English pastures. Many counties feed this stock, but Norfolk has the preference, where the far greater number are fed.

Heifers are usually fit for the slaughter from two to three years old.

The ox is slaughtered from three to five years old.

The Devon and Hereford breed afford prime beef, to which the Lincolnshire breed is generally not to be compared. The Sussex ox is not uncommonly slaughtered at seven years, being previously worked at the plough.

With regard to artificial feeding, whether on oil-cake or other nutriment, to in-

crease the flesh of animals for the slaughter, the result is held to be "that though generally the lean of fat animals is the most tender and palatable, yet that this is not so much the case when the fat is rapidly produced by artificial management in the feeding. (See the articles MUTTON, PORK, &c.)"

BEUF à l'Anglaise.*—Take a rump of beef, or any piece you like better of the same size; tie it up neatly with packthread, and put it into a stewpan with two or three carrots, a parsnip, three or four onions, a bunch of parsley and green onions, a clove of garlic, a bay leaf, thyme, and basil; moisten with some stock or water, season, and let the beef stew gently till half done; then put in a few small cabbages, prepared in the following manner: Boil a large cabbage, and having squeezed it perfectly dry, take off the leaves one by one, and put within each leaf a little veal or other forcemeat, surrounding it with three or four more of the leaves, in such a manner as to form little cabbages, something larger than an egg; tie these with packthread, and let them be stewed with the beef. When the whole is done, clear away the outside loose fat, and put your beef in a dish, cut the little cabbages in half, and place them round the dish, with the cut side outward. Take a little of the stew, strain it through a sieve, and having skimmed off the fat, add a little cullis to thicken it. Reduce this over the fire to the consistence of a sauce, serving it over the meat and cabbages.

BEUF Amourettes or Peths in Marinade.—Beef amourettes are prepared and dressed exactly the same as beef brains; when they are done, let them drain, then cut them into equal lengths, and fry them in batter.

BEUF baked.—Let a buttock of beef, which has been in salt about a week, be well washed and put into an earthen pan, with a little water; cover the pan tight with two or three sheets of *foolscap* paper—let it bake four or five hours in a moderately heated oven.

BEUF baked like Red Deer to be eaten cold.—Cut buttock of beef longwise with the grain, beat it well with a rollingpin, and broil it; when it is cold, lard it, and marinate it in wine vinegar, salt, pepper, cloves, mace, and two or three bay leaves, for two or three days; then bake it in rye paste; let it stand till it is cold; then fill it up with butter: let it stand for a fortnight before it is eaten.

BEEF Bouilli.*—Take a rump of beef, or part of one; bone and tie it together in a neat form, and put it into a pot, with any odd bits of butchers' meat you may happen to have in the house, either beef, veal, or mutton; you may add, also, the bones, feet, and necks of poultry or game, the meat of which has been taken for other dishes; place your pot on a moderate fire, not quite full of water, and skim gently. When it has boiled a short time, put in some salt, turnips, six carrots, and six onions, into one of which you should stick three cloves; add a bunch of leeks. Let the whole boil gently, till the beef is perfectly done; then take it out, and serve it up either with fresh parsley, with a sauce, or with onions or other vegetables, or with haricot sauce.

BEEF (boiled) to eat cold.—Slice your beef as thin as possible, and also an onion or shalot; then squeeze on it the juice of a lemon or two, and shake all together between two plates; when it is well beaten, and tastes sharp of the lemon, put it into a deep dish, pick out the onion, and pour oil on it, shred some parsley and strew over it, garnish it with lemon, and serve.

BEEF boiled with sweet Herbs.*—Line the bottom of a dish with butter, sweet herbs chopped, and bread grated fine, put upon this your beef, cut as small as possible, cover it with sweet herbs, pieces of butter, and bread grated fine, let it cook over a gentle fire, put fire also on the lid of your saucepan, when the beef is completely browned, serve it. You may add pickled gherkins or capers.

BEEF Brains.*—Put the brains into tepid water to cleanse them from the blood, and to take off the thin skin which covers them; take them out and put them into more tepid water; afterwards put them into boiling water to blanch them; when they have been a few minutes in the boiling water take them out, and put them into fresh water; cook them in a proper quantity of water, with the juice of a lemon, an onion cut in slices, some parsley, and some bay leaves.

BEEF Brains en Sauce Aurora.*—Well wash four beef brains, blanch them, and cook them in a *marinade* of white wine; when they are done, divide them into sixteen pieces, splitting each half brain through the middle; dress them on a dish in the form of a crown, and serve with Aurora sauce.

BEEF Brains au Beurre Noir.*—Well wash your brains to cleanse them from the

blood, the skin, and fibres, that are about the brains; then put them into lukewarm water to soak for two hours; after which put them into a stewpan between slices of bacon, with bay leaves, sliced onions, carrots, parsley, a glass of white wine, and some stock; let the whole simmer for half an hour; drain them, and serve with black butter, poured all over, and fried parsley in the middle.

BEEF Brains au Beurre Noir.*—Cook some brains in a *marinade*, then leave them to drain; serve them on a dish with a sauce *au beurre noir*, and garnish with fried parsley.

Brains may be served with any sauce you please.

BEEF Brains fried.*—Let your brains be properly marinated, then leave them to drain, make a preparation with warm water, a little butter and salt, some flour, a spoonful of oil, and the whites of eggs whipped to snow, mix all together to the consistence of butter, dip your brains into this batter, and then fry them a nice brown colour; when fried let them drain on a dry cloth; garnish with fried parsley.

BEEF Brains en Marinade.*—Well wash your brains, scald them, and put them into a *marinade*; then make some batter, dip your brains into it, and then fry them, taking care that the fat is not too hot. If it so happens that you wish to fry brains which have been previously dressed, you must cut them in pieces, season them with salt and pepper, then put them into just sufficient vinegar to cover them; afterwards drain them, put them into batter and fry them.

BEEF Brains en Matelotte.*—Have ready a little Spanish sauce, add to it a glass of red or white wine, some small onions browned in butter, and some mushrooms; then cut your brains into pieces, that have been first boiled, and put them into this preparation, give it a single boil, and then serve. Garnish with artichoke bottoms, crayfish, crusts of bread, and sweetbreads.

BEEF Brains à la Sauce piquante.*—Prepare and dress your brains the same as for Brains au Beurre Noir. Drain them, put them on a dish, and pour a sauce *piquante* all over them.

BEEF Brains à la Poulette.*—Well wash some brains, blanch them, and cook them in a *marinade* of white wine, then make boiling hot a reduced German sauce, adding some mushrooms, some parsley, and a quarter of a pound of butter, the juice of a lemon, some whole pepper, stirring it well

to keep it from oiling, sauce the brains with this preparation, and serve it very hot.

BEEF Brains à la Poulette.*—Put some brains into a stewpan, with a sufficient quantity of butter; sprinkle in a little flour, moisten with a little water, add some small onions, champignons, and a bunch of sweet herbs; season according to taste, and let it cook over a gentle fire; when ready to serve, thicken with the yolks of eggs beat up with the juice of a lemon.

BEEF Brains au Soleil.*—Well wash your brains, blanch them and cook them in a marinade of white wine. Then cut them in halves, put them in a dish, sauce and mash them with a good German sauce, well reduced, and add a little of the marinade and a few sweet herbs. When the brains are cold, egg and bread them; then fry them; when fried, arrange them on a dish in form of a crown, and serve with clear aspic sauce.

BEEF à la Braise.—Take two or three ribs of beef, cut away only the fleshy part that is next the chine, and take away all the fat, lard it with pretty large *lardons* of bacon, seasoned with spices, sweet herbs, parsley, young onions, a small quantity of mushrooms, and truffles, shred very small. Having larded the beef, tie it into a neat form with packthread, and put it into a stewpan, having previously lined the bottom of the stewpan with thin slices of fat bacon, and over them lay slices of lean beef about an inch thick, beaten well and seasoned with spice, sweet herbs, onions, bay leaves, salt, and pepper; then put in your beef, laying the fleshy side downwards that it may take the better relish of the seasoning; then season the upper part as you did the lower, and lay over it slices of beef, and over them slices of bacon, as you did at the bottom; cover the beef with broth, then cover the stewpan and close it well all round; then put fire on the cover of your stewpan as well as under. When the beef is sufficiently stewed take it up, and let it drain a little, then lay it in a dish, and pour the following ragout upon it.

While your beef is stewing make a *ragout* as follows: Take veal sweetbreads, livers of capons, mushrooms, truffles, tops of asparagus, and bottoms of artichokes; toss these up with some melted bacon, moisten them with good gravy, and thicken it with a cullis made of veal and ham.

BEEF Broth.—Cut up a leg of beef,

crack the bone in two or three parts, wash it clean, put it into a pot with a gallon of water, skim it well, then put in two or three blades of mace, a little bundle of parsley, and a crust of bread; let it boil till the beef is quite tender, toast some bread, cut it into dice, put them in a tureen; lay in the meat, and pour the soup over it.

BEEF Cakes (for a Side-dish of dressed Meat.)—Pound some beef that is under done with a little fat bacon or ham; season with pepper, salt, and a little shalot or garlic; mix them well; and make it into small cakes three inches long, and half as wide and thick; fry them a light brown, and serve them in a good thick gravy.

BEEF (cold) broiled in Paper.—Soak some slices of cold beef in a marinade made of oil or butter, parsley, shalots, mushrooms, pepper and salt; roll the pieces in paper with this sauce, rub the paper with butter, broil on a slow fire, and serve in the paper.

BEEF (Collared).—Choose the thin end of the flank of fine mellow beef, but not too fat; lay it into a dish with salt and saltpetre, turn and rub it every day for a week, and keep it cool. Then take out every bone and gristle, remove the skin of the inside part, beat it well, and cover it thick with the following seasoning cut small: a large handful of parsley, the same of sage, some thyme, marjoram, and pennyroyal, pepper, salt, and allspice; roll the meat up as tight as possible, and bind it, then boil it gently for seven or eight hours. A cloth must be put round before the tape. Put the beef under a good weight while hot, without undoing it; the shape will then be oval. Part of a breast of veal rolled in with the beef looks and eats very well.

BEEF (Collared).—Lay a flank of beef in ham brine a fortnight, dry it in a cloth; take out the leather and skin, cut it across and across; season it with spice, two anchovies, a handful of thyme, parsley, sweet marjoram, winter savory, onions, and fennel; strew it on the meat, roll it in a hard collar in a cloth, sew it, tie it at both ends, and put it in a collar pot, with a pint of red wine, cochineal, and two quarts of pump water. When cold, take it out of the cloth.

BEEF Collaps.—Take the fillet from the under part of a rump of beef, cut it into small thin slices, and fry them till three parts done; then add to them slices

of pickled cucumbers, small mushrooms stewed, blanched oysters, some good seasoned cullis, and heat it gently.

BEEF Chitterlings.—Take the entrails of beef, carefully clean them, cut them, and marinate them five or six hours in a glass of Madeira, or other white wine, two cloves of garlic, thyme, bay, and basil; ut into fillets some ox palates, or ox tongue and tripe, each first three parts boiled; also cut into small pieces, cow's udder and pickled pork; mix the whole of these together, and add sliced onions, fried in butter or lard, four yolks of eggs raw, salt, and the best spices; with these fill the entrails, and boil them half an hour in fat broth, with half a pint of white wine, a bunch of sweet herbs, three spices of cloves, sliced carrots and parsnips, and let them cool in their liquor. Wipe them well before you broil them.

BEEF Cullis.—Roast a piece of buttock of beef very brown; then cut off all the brown part, and whilst hot beat it in a mortar, with some partridge (or fowl), and crusts of bread, then put it into a stewpan with some strong gravy and good broth; season with salt, pepper, cloves, thyme, sweet basil, and a piece of green lemon. Give the whole four or five boilings, then strain it for use.

BEEF à la Daube.—Take a round, a rump, or a veiny piece of beef, lard it with bacon, half roast it, or fry it brown; put it into a stewpan or a pot that will just hold it; add some gravy, an onion stuck with cloves, half a pint of white wine, a gill of vinegar, a bunch of sweet herbs, pepper, cloves, mace, and salt; cover it down very close, let it but just simmer till it is tender; take two ox palates, two sweetbreads, truffles, morels, artichoke bottoms, stew them all together in some *Espagnole*, and pour over the beef; have ready some forced meat balls fried, make some long, others round, dip some sippets into batter, fry and cut them three-corner ways, and stick them into the meat; lay the balls round the dish.

BEEF Dolpettes à l'Italienne.*—Take some cold roast fillet of beef, cut out all the fat and suet, then chop up your meat as small as possible, and put into a reduced boiling Spanish sauce, adding a little crumb of bread, a little grated Parmesan cheese, some whole pepper, and two eggs; then leave it to cool. When cold, mould them into large balls; rub them over with egg, and then strew

them over with grated Parmesan cheese and bread crumbs, fry them in clarified butter or batter; let them drain, serve them on a dish, with love-apple sauce over them.

BEEF Ears.—Beef ears, well scalded like calves may be made tender in a strong braise, full of strong herbs and spices; they should be afterwards broiled, and served with a cullis or relishing sauce.

BEEF à l'écarlate.*—Take a rump of beef, bone it, lard it, season it with salt and spices, rub it well with saltpetre. Put it into a pan with juniper berries, thyme, basil, garlic, cloves, and onions cut in slices; cover the pan close, so as to exclude all air. At the end of five or six days, turn your beef, cover the pan again, and let it remain for five or six days longer; then take it out of the pan, put it in a clean cloth and tie it with packthread, then put it into a stewpan with some water, carrots, onions, and a bunch of sweet herbs; let it stew for several hours, according to the size of your meat. When it is done, serve it in a tureen, and pour over it the liquor in which it has stewed. You may serve it the next day as a cold dish.

BEEF (Entre-côte of) broiled.*—Take the slice of beef which is obtained between any two of the ribs, and take out the sinewy parts, then cut it to about the thickness of two fingers, beat it flat, and sprinkle it over with salt and pepper. Put it on the gridiron over a clear fire. When it is done, serve it with a sauce à la maître d'hôtel or a sauce piquante.

BEEF (Fillet of) à l'Amiral.—Slice five or six onions, and fry them in butter; then take two anchovies, split them into several pieces, a little grated bacon, two yolks of eggs, a little salt, and powder of basil; scald the fillet of beef in boiling water, cut in different slices without separating, and between them put some of the stuffing; tie it up in veal caul and roast it; serve with cullis, broth, and lemon.

BEEF (Fillet of) and Anchovies.—Soak five or six anchovies in water about two hours, split them, and lay the fillet with them intermixed with bacon; boil it on a slow fire, with a little broth and a glass of white wine, one clove of garlic, two cloves, and a faggot; when done, sift the sauce, add a bit of butter rolled in flour, two spoonful of cream, and a few small capers whole; add a *liaison*, and serve it upon the fillet.

BEEF (*Fillet of*) *en Chevreuil*.—Take a piece of the fillet (about a pound), and cut it into four or five parts; after having cut off the fat and taken out the sinewy parts, beat and lard your fillets, then put them in a marinade made with vinegar and a little water, sliced onions, salt, parsley, laurel, and a clove of garlic. When they have marinated for four-and-twenty hours, take them out and squeeze them in a cloth, then put a piece of butter into a fryingpan, and when it is melted, fry your fillets in it; when they are sufficiently done and well browned, put them on a cloth to drain; serve them on a dish over pieces of fried bread, and pour over the whole a *sauce poivrade*, loveapple sauce, or *sauce piquante*. The sauce must be boiling hot.

BEEF (*Fillet of*), *with Endive*.—Prepare the fillet the same as for roasting and larding (receipt the second), and dish it with a *ragout* of endive under it.

BEEF (*Fillet of*) *à l'Intendante*.—Make forcemeat with fowls' livers, grated bacon, a little butter, parsley, shalots, mushrooms, three yolks of eggs, and fine spices; cut a fillet of beef into two, and flatten it with the cleaver, lard it through with middling *lardons*, then lay the forced meat upon it, and tie it in a cloth: boil it in broth, a glass of white wine, and a faggot of sweet herbs; when done, serve with it a *ragout* of sweetbreads, or truffles, &c.

BEEF (*Fillet of*), *with Loveapple Sauce*.—Prepare your fillet the same as for roasting and larding (receipt the second), and dish it over loveapple sauce.

BEEF (*Fillet of*), *in Madeira*.—Lard a good fillet of beef, the same as for roasting, join the ends together, and place it in this manner in a stewpan, with some onions, carrots, and a *bouquet garni*, some *consommé* and Madeira; cover it with a buttered paper; let it boil for a moment, and afterwards let it boil slowly. Put fire upon the top of your stewpan. When it is done, strain the broth through a silk sieve, reduce it, and serve it as a sauce to your meat.

BEEF (*Fillet of*) *à la Polonoise*.—Take out the nerves and skin from a fillet of beef, and mince the fillet as small as possible, mince some onions equally small (mince a sufficient number to have exactly the same quantity of minced onions as minced beef), then mince some lemon peel (the same as for

sauce bigarade); the whole thus prepared, melt some butter in a stewpan; when melted, put into it first a layer of onions, then a layer of beef, and so on till your beef is used. Between each layer put butter, salt, pepper, nutmeg, cinnamon, lemon, and grated bread. Then put your stewpan into an oven, and let your preparation bake for three hours. After this, work the whole well together whilst in the stewpan; then serve it on a dish in form of a rock, and mash the whole with a reduced Spanish sauce.

BEEF (*Fillet of*), *roasted*.—This fillet lies only in the inside of the sirloin next to the chine, and is the tenderest part of the ox; spit this on a small spit, but do not run it through the best part of the meat: roast it gently, and baste it with butter; catch gravy in a dish while the beef is roasting; in the mean time make a sauce for it with sweet herbs and parsley, shred fine, the yolks of four eggs, an onion, and some orange peel chopped small; put these into sweet butter, gravy, a spoonful or two of strong broth and vinegar, stew them all together. Put your beef into this sauce, and serve it hot.

BEEF (*Fillet of*) *roasted and larded*.—Trim your fillet; lard it fine, and let it soak for twelve hours in a marinade made of good oil, salt, pepper, nutmeg, sweet herbs, a bay leaf, and an onion cut in slices. After it has soaked, take it out, and put it on the spit before a quick fire. It must not be too much done, but should be taken off the spit with the gravy in it; serve it with a sauce made of its own gravy, a little vinegar, shalots, salt, and pepper, put into a sauce-boat.

BEEF (*Fillet of*), *roasted and larded*.—Take off the superfluous fat, and tie the fillet ready for cooking; lard it at each extremity, leaving the middle without lard; let it soak some days in oil, seasoned with onions, parsley, lemon juice, and pepper. Truss it in the form of an S, or a round, and roast it till it attains a good colour. Dish it with any sauce you may think best.

BEEF, *forced Meat, in the form of a Pudding*.—Mince a piece of tender beef, with as much suet, a bit of ham, and small bits of bacon, two or three eggs, parsley, shalots, thyme, laurel, fine spices, and a little salt; add a glass of brandy; mix all together, and roll it into the form of a large pudding, placing round it thin slices of bacon; over the bacon put white paper,

and upon the paper a paste made of flour and water; bake it about two hours in the oven, and when done take off the paste and bacon. If you serve it hot, add a relishing sauce; if cold, leave the paste till you are ready to serve, and send it up in a second course.

BEEF Fricandeau.—Take a nice bit of lean beef, lard it with bacon, seasoned with pepper, salt, cloves, mace, and allspice. Put it into a stewpan with a pint of broth, a glass of white wine, a bundle of parsley, all sorts of sweet herbs, a clove of garlic, a shalot or two, four cloves, pepper and salt. When the meat is become tender, cover it close; skim the sauce well, and strain it. Set it on the fire, and let it boil till it is reduced to a glaze. Glaze the larded side with this, and serve the meat on sorrel sauce.

BEEF fried.—Cut your beef into steaks, beat it with the back of a shredding knife; take out all the fat, and then put them into a fryingpan with a sufficient quantity of butter to moisten the pan; set it over a moderate fire, turn your beef often, and as the gravy runs from it, keep pouring it out; then fry the fat by itself, and lay it on the lean, then put a little anchovy, onion, nutmeg, pepper, and claret, in the gravy, and stew it a little.

BEEF Gobbets.—Take about six pounds of any piece of beef, except the leg or shin, cut it into pieces about the size of a hen's egg, put them into a stewpan, and just cover them with water, put them over the fire, and when the scum rises, skim it clear off, then put in some cloves, mace, allspice, and whole pepper, tied in a muslin, six heads of celery, cut an inch long and well washed, a carrot or two cut in slices, two turnips cut in dice, a bundle of sweet herbs, some pepper and salt, and a crust of bread; stew it till the meat is tender, and then take out the spice, herbs and bread; have some crusts of French roll crisped before the fire, put them in a dish, and put the meat, &c. over them. Put in two ounces of Scotch barley or rice when you put in the herbs.

BEEF Gobbets, stewed in the French fashion.—Take any piece of beef, excepting the leg, cut it in bits as big as pullets' eggs, both of fat and lean; stew it in water, skim it clean, and when it has boiled an hour, put in salt, whole pepper, cloves, mace, carrots, turnips, parsnips, and whole onions; cover it close, and let it stew till it is tender, putting in (half an hour before it is finished) parsley, thyme, sweet marjo-

ram, spinach, sorrel, and winter savory; add some claret, then dish it on sippets, and serve it hot. Garnish with barberries, grapes, or gooseberries.

BEEF Gravy.—Cut a piece of the chuck or neck into small pieces, strew some flour over it, mix it well with the meat, and put it into the saucepan, with as much water as will cover it, an onion, a little allspice, a little pepper, and some salt. Cover it close, and when it boils, skin it, then throw in a hard crust of bread, or some raspings, and stew it till the gravy is rich and good; strain it off, and pour it into the sauceboat.

BEEF Gristles, of different fashions.—Cut gristles of beef to what size you please; scald them in boiling water for a moment, then braise them with a little broth, a glass of white wine, a faggot of parsley, chibbol, bay-leaves, thyme, basil, two cloves, one of garlic, whole pepper, and salt, sliced onions, and roots; when done, take the bottom of the braise, which you strain in a sieve, and skim the fat very clean off; then add to it a bit of butter rolled in flour, a little scalded chervil, finely chopped, and a lemon squeeze, or a little vinegar; serve this sauce upon the gristles. When thus braized, you may serve upon them what *ragoût* you please; you may also serve with them cabbage and sausages, first braized about an hour with the gristles. They may be served as *fricandeaux*, with any sort of stewed greens; or you may make them in the manner of pickled pork, if you will pot some of them. You may preserve them a long while by simmering them some time in fresh hog's lard, then placing them close in an earthen pan, and pouring the lard upon them till the meat is covered; when it is cold, cover the pot, and keep it in a cool place.

BEEF Hams.—Take a fat leg of beef, rub it well with saltpetre and salt prunella, beat fine; then take an ounce of bay salt well dried, an ounce of saltpetre, beat fine, a pound of coarse sugar, and a pound of common salt; rub this pickle well in every day for a month, then roll it in bran or sawdust, and hang it in wood smoke, or burn horse-litter under it for ten days or a fortnight; hang it in a dry place near the chimney, for a week, it will then keep very well, covered over with bran. Any other piece of beef may be done in the same pickle.

BEEF (Hashed).—Cut some of the underdone part of the beef, in slices, with some of the fat, put it into a small stewpan, with

some onion or shalot (a very little will do), a little water or stock, pepper, and salt; boil it till the onion is quite soft, then put some of the gravy of the meat to it, add some flour and butter, and boil it, then put the meat in. Do not let it boil; have a small hot dish with sippets of bread ready, and put the hash into it, but first mix a large spoonful of vinegar with it; if shalot vinegar is used, there will be no need of the onion or raw shalot. You may add a spoonful of walnut liquor or catsup.

Observe, that it is owing to *boiling* hashes or minces, that they get hard. All sorts of stews, or meat dressed a second time, should be only simmered; and this last only hot through.

BEEF Heart.—Wash it carefully; stuff it the same as you would a hare; roast or bake it, and serve with a rich gravy, and currant-jelly sauce. Hash with the same, and port wine.

BEEF Heart, à la Poivrade.—Cut a beef heart into slices, and let it soak some days, as you would a larded fillet of beef; when you wish to dress it, broil it and dish up on a *poivrade* sauce.

BEEF (Hung).—Put a rib of beef into a strong brine of bay salt, saltpetre, and spring water, for nine days, then hang it up in a chimney where wood or saw-dust is burnt. When a little dry, wash the outside with blood two or three times to make it look black, and when dry enough, boil it for use.

BEEF (Hung).—The proper piece is that called the navel-piece: it must be hung up in a cellar until it is a little damp, but not long enough to change; take it down, and wash it very well in brown sugar and water, dry it with a cloth, cut it into two or three pieces; take half a pound of brown sugar, two pounds of bay salt dried and pounded small, six ounces of saltpetre dried and beat fine, rub it well into the beef, then strew common salt all over it, as much as will make it salt enough; let it lie together ten days, changing the pieces from the bottom to the top; hang it where it may have the warmth of the fire, but not too near; when it is dressed, boil it in hay and pump water, until tender: it will keep two or three months; when mouldy, it is dipped in water.

BEEF (to keep).—The butcher should take out the kernels in the neck pieces, where the shoulder clod is taken off, two from each round of beef; one in the middle, which is called the pope's eye, the other from the flap; there is also one in the

thick flank, in the middle of the fat. If these are not taken out, especially in the summer, salt will be of no use for keeping the meat sweet. There is another kernel between the rump and the edge bone. As the butchers seldom attend to this matter, the cook should take out the kernels; and then rub the salt well into such beef as is for boiling, and slightly sprinkle that which is for roasting.

BEEF Kidneys, à la Bourgeoise.*—Take some kidneys, cut them into thin slices, and broil them with a piece of butter, some salt, pepper, parsley, and green onions, and a clove of garlic, the whole should be shred fine; when they are sufficiently done, take them off the fire (they should not broil too long, or they will become tough); add, when you serve them, a few drops of vinegar and a little cullis. Beef kidneys may likewise be served *à la braise*, with shalot sauce, or *sauce piquante*.

BEEF Kidney and Mustard Sauce.—Fry sliced onions in butter to half; cut the kidney into small pieces, and put it to the onions in a stewpan, with pepper and salt, and stew it on a slow fire (the kidney will furnish liquor enough); add the mustard when ready. Beef kidneys make very good gravy.

BEEF Kidney Pie.—Cut some kidneys into thin slices, and place them in the bottom of your pie-dish, then sweet herbs chopped, such as parsley, thyme, shalots, mushrooms, pepper, and salt; continue this till the dish is full, then cover the whole with slices of bacon, then finish your pie; bake it in the oven; when done, take out the bacon, and skim off the fat; make a sauce with a glass of white wine, a tolerable quantity of cullis, and reduce it to the consistence of a good sauce, then squeeze a Seville orange in it. Serve your pie hot.

BEEF Kidneys, à l'Italienne.*—Cut the kidneys into pieces, and toss them in a pan with a piece of butter, some chopped parsley, shalots, mushroom, salt, pepper, and a little grated nutmeg; then thicken with a pinch of flour, and moisten with half a glass of white wine, two spoonfuls of Spanish sauce; take it off the fire before it boils, add a piece of butter and the juice of a lemon. Serve the kidney hot, and garnish with fried bread.

BEEF Kidney shredded.—Take a kidney, braise it till very tender; shred it, then serve it upon stewed cucumbers, or any other greens you like better. It should be rather highly seasoned.

BEF Kidneys with Wine Sauce.*—Cut the kidneys into thin slices, sprinkle them with flour, and fry them in butter, with salt, pepper, parsley, and green onions, shred fine. When fried, moisten them with white wine, then add a little stock, and serve.

BEF (Minced).*—Take an onion, chop it very fine, and put it into a stewpan, with a piece of butter and a little flour; stir it over the fire till nearly done and well browned; then moisten them with a little stock and half a glass of wine, adding some salt and coarse pepper; let them stew till they are thoroughly done, and very little sauce remains; then put in the cold beef, minced small, and let the whole simmer till it has taken the flavour of the onion. When you serve, add a spoonful of catsup, and a little vinegar.

BEF (Minced).—Shred the underdone part fine; with some of the fat; put it into a small stewpan, with some onion or shalot (a very little will do), a little stock, pepper, and salt; boil it till the onion is quite soft, then put some of the gravy of the meat to it, and the mince. Do not let it boil. Have a small hot dish with sippets of bread ready, and pour the mince into it, but first mix a large spoonful of vinegar with it; if shalot vinegar is used, there will be no need of the onion nor the raw shalot.

BEF, Minced.*—Take some cold roasted fillet of beef, cut out all the fat and suet, then chop the meat as fine as possible, and put it into a reduced Spanish sauce made boiling hot; when ready to serve, add a bit of butter to it. Serve your mince with soft boiled eggs round it, or with pieces of toasted bread.

BEF, Minced, à la Vinaigrette.*—Mix up some salt, pepper, and a little mustard with a spoonful of vinegar; add some sweet herbs, shalots, &c., pickled cucumbers, cut very small; then mix the whole together, with two or three spoonsful of oil of olives; put this preparation into a dish, and serve your minced beef over it.

BEF à la Mode.*—Take a rump or piece of beef, bone it, and lard it with fat bacon, then put it into a stewpan with a calf's foot, an onion, carrot, a bunch of sweet herbs, a bay leaf, thyme, a clove of garlic, some cloves, salt, and pepper; pour over the whole a little water, let it stew over a slow fire for six hours at least. A clean cloth should be placed over the stewpan before the lid is put on, which must be carefully closed. When it is done,

strain the gravy through a sieve, clear off the fat, and serve.

BEF à la Mode.*—Well lard and spice a piece of beef; put it into a stewpan, with some carrots, onions, a calf's foot, boned, and seasoned according to taste; moisten with stock or white wine (put a cloth round the lid of the stewpan), and let it cook over a gentle fire. It may be served either hot or cold. The gravy should be strained through a sieve.

BEF à la Mode.*—Take some of the round of beef, the veiny piece, or small round (what is generally called the mouse buttock), cut it five or six inches thick, cut some pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of salt, if wanted; mix them together; dip the bacon into some vinegar (garlic vinegar, if agreeable), then into the spice; lard the beef with a larding-pin, very thick and even, put the meat into a pot just big enough to hold it, with a gill of vinegar, two large onions, a bunch of sweet herbs, half a pint of red wine, some lemon peel; cover it down very close, and put a wet cloth round the edge of the pot, to prevent the steam evaporating; when it is half done turn it, and cover it up again; do it over a stove, or a very slow fire: it will take five hours and a half before it is done. Truffles and morels may be added.

BEF Olives.*—Take some thin rump steaks, cut them what size you please, make forcemeat as for veal, put some of it into each piece of steak, roll them up and skewer them, fry them brown until they are half done, then stew them in gravy an hour, with truffles, morels, and mushrooms.

BEF Pasty.—Take a small rump or sirloin of beef, bone it, and beat it well with a rollingpin; to five pounds of your beef take two ounces of sugar, rub it well into the meat, and let it lie for twenty-four hours; then either wipe it clean or wash it off with a little claret, and season it high with salt, pepper, and nutmeg, put it into your pasty, and lay over it a pound of butter; close it up and bake it. Put the bones in a pan with just as much water as will cover them, and bake them to make gravy, and when the pasty is drawn, if it wants liquor, put in some of this gravy.

BEF à la Paysanne.*—Take a slice of beef, cut it into little pieces, with some streaked bacon, parsley, scallion chopped small, fine spices, and a laurel leaf; take

a tureen, and first put in a layer of beef, then a layer of bacon, and continue first with a layer of beef then of bacon, with a little seasoning, then put in a spoonful of brandy, and two spoonful of water, close the lid of the tureen, and let it stew over some hot ashes; when done, you may either clear off the fat or not, according as you think proper, then serve it in the tureen.

BEEF (Pickled).—Take a piece of beef, stick it all over with garlic and cloves, season it well with salt, mace, and all-spice, cover the meat with vinegar and turn it every day for a fortnight; as the vinegar wastes, add more; then put it in a stewpot with some vinegar and white wine, cover it down very close, stew it six hours, if a large piece; add vinegar and white wine to it as it stews, if necessary: some onions should be stewed to eat with it.

BEEF to pickle the Jews' Way.—Take any piece of beef without bones, or take the bones out, if you intend to keep it above a month; take mace, cloves, nutmeg, and pepper, juniper berries beat fine, and rub the beef well, mix salt and Jamaica pepper and bay leaves; let it be well seasoned, let it lie in the seasoning a week or ten days, throw in a good deal of garlic and shallots; boil some of the best white wine vinegar, lay your meat in a pan or good vessel for the purpose, with the pickle; and when the vinegar is quite cold, pour it over; cover it close. If it is for a voyage, cover it with oil, and let the cooper hoop up the barrel very well. This is a most excellent way in a hot country, where meat will not keep; then it must be put into the vinegar directly with the seasoning, then you may either roast or stew it, but it is best when stewed; and add a good deal of onion and parsley chopped fine, some white gravy, a little catsup, truffles and morels, a little good gravy, a piece of butter rolled in flour, or a little oil, in which the meat and onions ought to stew a quarter of an hour before the other ingredients are put in; then put all in, stir the whole well, and let it stew till you think it is sufficiently done. This is a good pickle in a hot country, to keep beef or veal that is dressed to eat cold.

BEEF Pie à la Chasse.*—Trim a fine leg of beef. Take a pound of lean raw ham, and cut it into *lardons* six inches in length, and half an inch in diameter; then cut into *lardons* of the same size two pounds of fat bacon, rub the *lardons* of bacon over

with one ounce of salt (seasoned with spices) and two spoonful of very fine chopped sweet herbs. Weigh your beef, and according to its weight to each pound of meat take four drachms of spiced salt, and put this salt apart; then lard your beef all over with the *lardons* of ham and bacon (putting a *lardon* of ham between two *lardons* of bacon), and sticking these *lardons* at three quarters of an inch distance from each other. When your beef is completely larded, tie it in as neat a round as possible. Lute a stewpan with lards of bacon, adding a pound of ham cut into thin slices, then put in your beef, with two carrots, four onions (two of which should be stuck with cloves), parsley, scallion, bay, thyme, basil, a glass of *consommé*, a bottle of Madeira, half a glass of brandy, and the spiced salt which you had previously put apart. Cover the whole with buttered paper. After it has boiled for half an hour, place it by the side of the stove and let it simmer for five hours; then put it into a cool place, and let it cool in its own liquor. When it is cold place your beef upon a dish, pass your liquor through a napkin, then take the ham and the bacon (which have been boiled with the beef), and mince them with a pound of fillet of veal, adding to this mince twelve drachms of spiced salt, four spoonful of finely chopped herbs, the yolks of three eggs and the white of one, and one spoonful of *velouté*. Put this *farce* into a pan, and add an ox palate à l'écarlate cut into little dice. This preparation finished, take some paste and form it into a round, to answer the purpose of a dish; put half of the *farce* into the bottom of your paste spreading it all about; then trim your beef, so that it will easily go into the paste without spoiling the form of the paste; put the trimmings of the beef upon the *farce* which you have put at the bottom of the paste, then place upon it the beef, strew over it an ounce of spiced salt, and mash the beef with the rest of the *farce*; and cover the whole with a pound of butter, and some lards of bacon; then cover with paste, ornament your pie, and put it in an oven, and let it bake for four hours. After it is baked pour into your pie the liquor in which the beef was boiled; this liquor ought not to exceed three glasses full; if it does exceed this quantity it must be reduced; then close the pie very carefully with more paste.

These pies are extremely delicious, and very useful in travelling; but they

never grace the Parisian tables, they are usually made to send as presents to the different provinces, to celebrate some grand hunting-parties.

BEEF Pie à la Chasse.—It is usually made with raised pie paste, or else with what is termed *paté brisée*.

BEEF Pies raised with Truffles.—Bone a small fat rump of beef, daub it with slips of fat bacon, put it into a raised crust with light forcemeat and plenty of whole peeled green truffles round it; cover it with the paste, garnish and bake it two hours; then add a sauce, made with a pint of veal broth, a gill of lemon pickle, a bay leaf, a few chopped shalots and cayenne pepper; make it of a proper thickness, and strain. Two hours afterwards, cut the top off the pie, skim it free from fat, glaze the rump, and serve it to table; when cold, serve with aspic jelly.

BEEF Portugal.—Take meat from a rump of beef, cut it across, flour it, and fry the thin part brown in butter; stuff the thick end with suet, boiled chestnuts, an anchovy, an onion, and a little pepper; stew it with good strong broth, and when tender, cut the fried in two, and lay it on each side of the stewed in the dish; strain the gravy, put to it pickled gherkins chopped, and some broiled chestnuts. Thicken with butter and flour, and boil it up two or three times; season with salt, pour it over the beef, garnish with lemon, and serve it.

BEEF (Potted).*—Take some lean beef, rub it with salt and saltpetre, let it lay three or four days, then cut it in pieces, and boil it; then beat it fine, mixing with it some fat; add spice, put it in pots, and pour butter over it.

BEEF (Potted).—Take two pounds of the fillet out of the inside of a rump of beef, and two pounds of best fat bacon. Cut them small, put them in a marble mortar, add to them a small quantity of parsley, thyme, savory, four shalots, chopped fine, some pepper, salt, two spoonfuls of essence of ham, a spoonful of mushroom powder, sifted mace, cloves and allspice, a little of each, two eggs beaten, and a gill of Rhenish wine. Pound all well together till quite fine; then fill small pots with the mixture, cover with pepper, bake it very gently for forty minutes, and when cold, cover with clarified butter.

BEEF (Potted).—Take three pounds of lean beef, salt it two or three days with half a pound of common salt, and half an ounce of saltpetre; divide it into pieces

of a pound each, and put it into an earthen pan just sufficient to contain it; pour in half a pint of water, cover it close with paste, and set it in a very slow oven for four hours: when taken from the oven pour the gravy from it into a basin, shred the meat fine, moisten it with the gravy poured from the meat, and pound it thoroughly in a marble mortar with fresh butter, till it becomes a fine paste, season it with black pepper and allspice, or clover pounded, or grated nutmeg; put it in pots, press it down as close as possible, put a weight on it, and let it stand all night; next day, when it is quite cold, cover it a quarter of an inch thick with clarified butter, and tie it over with paper.

BEEF, Potted like Venison.—Take a whole thin flank of beef, pull off the inward skin, and slash it across and across, particularly in the thickest parts; lay it for six hours in pump water, take as much hard salt, or saltpetre, as the quantity of an egg, mixed with about two pounds of white salt, and rub it well into the meat; then sprinkle upon it nearly a pint of wine vinegar, and then let it lay for three or four days, turning and rubbing it once a day; then rinse it out of the brine with a pint of claret, and season it with cloves, mace, and nutmeg, white and Jamaica pepper, of each a quarter of an ounce, beaten all together with savory, thyme, sage, and the rind of a lemon, shred together, and then well rubbed into the cuts and slashes and the inside; then bind it up with tape, and lay it in a long pot; put in the claret, and lay the skins at the top to save it; then bake it.

BEEF à la Poulette.*—Mince some beef, and put it into a stewpan with a piece of butter; when the butter is melted, add a good pinch of flour; stir the whole well together, and moisten it with a little gravy; season with salt, pepper, and parsley; when ready to serve, thicken it with the yolks of eggs and a little vinegar.

BEEF (Pressed).—Salt a piece of brisket (thin part of the flank), or the tops of the ribs, with salt and saltpetre, five days, then boil it gently till extremely tender; put it under a great weight, or in a cheese press, till perfectly cold. It eats excellently cold, and for sandwiches.

BEEF (en Miroton).—Roast a tender piece of beef, lay fat bacon all over it, and roll it in paper; baste it, and when it is roasted cut about two pounds in thin slices; lay them in a stewpan, and take six large cucumbers, peel them, chop them

small, lay over them a little pepper and salt, and stew them in butter for about ten minutes, then drain out the butter, and shake some flour over them; toss them up, pour in half a pint of gravy, let them stew till they are thick, and then serve neatly round the dish one piece over another, and so on till all is served.

BEEF *Ragoût*.—Take a rump of beef, cut the meat from the bone, flour and fry it, pour over it a little boiling water, about a pint of small beer; add a carrot or two, an onion stuck with cloves, some whole pepper, salt, a piece of lemon peel, a bunch of sweet herbs; let it stew an hour, then add some good gravy; when the meat is tender take it out, strain the sauce, thicken it with a little flour; add a little celery ready boiled, a little catsup, put in the meat, just simmer it up. Or the celery may be omitted, and the *ragoût* enriched by adding mushrooms pickled, artichoke bottoms boiled and quartered, and hard yolks of eggs.

A piece of flank, or any piece that can be cut free from bone, will do instead of the rump.

BEEF, *Red for Slices*.—Take a piece of thin flank of beef, and cut off the skin; then rub it well with a mixture made with two pounds of common salt, two ounces of bay salt, two ounces of saltpetre, and a pound of moist sugar, pounded in a marble mortar. Put it into an earthen pan, and turn and rub it daily for a week; then take it out of the brine, wipe it, and strew all over it some pounded mace, cloves, pepper, a little allspice, and a good quantity of chopped parsley, and a few shalots. Then roll it up, bind it round with tape, bruise it till it is tender, press it in the same way as you press a collared pig, and when it is cold cut it in slices and garnish with pickled barberries.

BEEF (*Rib of*) *à la bonne Femme*.—Trim a rib of beef, lard it with pieces of spiced bacon; melt a piece of butter about the size of two eggs, in a stewpan, then put in your beef, season it with salt and pepper; and place your stewpan over a quick fire, turn your beef two or three times, add some broth when it is very hot, place your stewpan over a more gentle fire, put fire on the top of the stewpan, then let it simmer for an hour and a half; serve it with its own liquor as a sauce.

BEEF (*Rib of*) *braised*.—Trim a rib of beef, take out the bone, and lard it with pieces of bacon seasoned with nutmeg, cinnamon, allspice, cloves, salt and pepper; line the bottom of a stewpan with

slices of bacon, slices of veal and beef. Have ready four carrots, five large onions, three of which must be stuck with cloves, two bay leaves, a little thyme, a bunch of parsley. Tie your beef into a neat form, and put it into the stewpan; cover it with bacon, then put in the vegetables with two large spoonfuls of stock; let the whole boil; after which let it simmer gently for three hours over a moderate fire; then let it drain, and untie your beef; pass a little of the liquor through a silk sieve, clear it from the fat, reduce it, and serve it over the beef. The beef must be glazed.

BEEF, (*Ribs*) with *Spinach* or *Endive*.*—Take out the bones from some fine ribs of beef, then roast your meat, and serve with spinach or endive all over the beef.

BEEF (*Rib of*) with *Onions*, *glazed*.*—Trim and braise a rib of beef; when done, untie it, let it drain, and put it on a dish, surrounded with onions glazed: moisten a Spanish sauce with a little of the liquor the beef was dressed in, clear it well from fat, pass it through a sieve, then serve it with beef.

BEEF (*Rib of*) with *Malaga Wine*.*—Prepare your beef the same as for braising (only rather more spicing the pieces of bacon with which you lard your beef), adding half a bottle of Malaga wine and half as much of stock; when your beef is done, strain the liquor through a sieve (having been careful to clear it from fat), and reduce it to a single glassful, which you should pour over the beef. Be careful that the reduced sauce is not too sharp, and that you do not season your beef with too much salt.

BEEF (*Rib of*) *à la Rocumbole*.*—Prepare the beef the same as *Rib of Beef braised*, only add a little garlic, and half a bottle of white wine; when the beef is done, drain it, and serve with *rocamboles* (see *ROCAMBOLES*). The beef must be glazed.

BEEF, *Round of*, *stewed*.—Lard your round with gammon and other bacon, well seasoned with salt, pepper, cloves, cinnamon, coriander seed, and grated nutmeg, onions, parsley, shalots, all well mixed together; let as much of these as you can be stuffed into the bacon, and lard the buttock both on the top and underneath; then season it again with all your ingredients, and put it into a stewpan to be marinated a little while with onions, garlic, shalots, parsley, sweet basil, thyme, slices of lemons, verjuice, and a little broth; let it lie in these two hours, then put it in a nap-

kin with thin slices of bacon, wrapping it up close so that no fat may enter. Put a plate in the bottom of the pot to keep the napkin and meat from being burnt to the bottom, and boil it in the evening against the next day. To season it you may put in about two pounds of leaf fat of a hog's belly, or beef suet, putting in some white wine, verjuice, salt, long pepper, ginger, cinnamon, nutmeg, slices of lemon, onion, parsley, bay leaves, sweet basil, and whole coriander, anise and fennel; when all these are put into the pot, let it be covered very close, and let the beef be stewed very gently; when it is sufficiently done, let it cool in its own fat; then make a *godiveau*, put it into the dish in which the piece of beef is to be dressed, then cover it with the same *godiveau*, then put it into an oven and let it bake for an hour. Before you serve it to table, prepare a well-seasoned beef cullis, and make a round bole in the top of the *godiveau*, and pour in your cullis so that it may penetrate into every part, and then above this squeeze the juice of a lemon. This beef may be served up cold, in thin slices, instead of beef *à la Royale*.

BEUF *à la Royale*.—Bone a rump, sirloin, or brisket, and cut some boles in it at a little distance from each other: fill the holes, one with chopped oysters, another with fat bacon, and the other with chopped parsley; dip each of these, before the beef is stuffed, into a seasoning made with salt, pepper, beaten mace, nutmeg, grated lemon peel, sweet marjoram, and thyme; put a piece of butter into a frying-pan, and when it has done bissing, put in the beef, make it of a fine brown, then put into it some broth made of the bones, with a bay leaf, a pint of red wine, two anchovies, and a quarter of a pint of small beer; cover it close and let it stew till it is tender; then take out the beef, skim off the fat, strain the gravy; add two ox palates stewed tender and cut into pieces, some pickled gherkins, truffles, morels, and a little mushroom powder; let all these boil together; thicken the sauce with a bit of butter rolled in flower, put in the beef to warm, pour the sauce over it, and serve it up.

BEUF (*Rump of*).—The rump is esteemed, in most parts, the best piece in the whole ox; it makes excellent soups, and graces the table as a middle dish. It is excellent boiled and served up plain; or, when cleansed of its fat, it may be served with a sauce made of cullis, parsley, green

onions, anchovies, capers, and a little garlic, the whole shred fine and well seasoned. It may also be served boiled and garnished.

BEUF (*Rump of*) baked.*—Take a rump of beef, what size you please, bone and lard it, season it with salt and fine spices, put it into a stewpan just large enough to hold it, together with half a pint of white wine, some green onions, mushrooms, and shalots; some lean bacon is an improvement. Close the edges of the pan with a strong paste; let it stew in an oven for five or six hours according to the size of your meat, then serve it with its own sauce strained. You may dress a sirloin in the same way.

BEUF (*Rump of*) boiled French fashion.—Parboil your rump of beef for half an hour, take it up, and put it into a deep dish; cut gasbes in the side of your meat, that the gravy may come out, put salt and pepper into every gash, then fill up the dish with claret, and put in two or three blades of mace, set it over a chafing-dish of coals, and cover in close and let it stew for an hour and a half, turning the meat several times whilst it is stewing; then take off the fat, put in a handful of capers, five or six sliced onions, half-a-dozen verjuice. Boil all together till the meat is tender, and serve it up to table with brown bread and sippets fried in butter.

BEUF (*Rump of*) *à la Braise*, with Dutch Onions.*—Take a fine rump of beef, bone it, and tie it with a packthread, and put it in a *braise* with a pint of white wine, some good stock, a slice of veal, a rasher of bacon, a large bunch of herbs, pepper and salt; when it is half done, add about thirty Dutch or large red onions. When the beef is done, take it out and clear off the fat; put it in a dish with the onions round; pour over it a good brown sauce. A rump of beef dressed in this way may be varied with different sauces or *ragoûts*, according to your taste.

BEUF (*Rump of*) *à la Cardinale*.*—Choose a rump of beef of ten or twelve pounds, and having taken out the bone, lard it with a pound of bacon, cut it in bits, and season it with salt and spices. The upper part of the beef, which is covered with fat, should not be larded. Next, take four ounces of powdered saltpetre and rub into the meat, that it may look red; put it in a pan with one ounce of bruised juniper berries, three bay leaves, a little thyme and basil, and one pound of coarse salt; let it remain eight days, the pan

being well covered. When the meat has taken the salt, wash it in warm water, and put some slices of bacon upon the upper part, or that which is covered with fat, tying a linen cloth over the whole with packthread; then let it stew gently for five hours with a pint and a half of red wine, a quart of water, five or six onions, two cloves of garlic, four or five carrots, two parsnips, a hay leaf, thyme, basil, four or five cloves, parsley, green onions, and the quarter of a nutmeg. When it is done, leave it to cool in its own liquor, and when quite cold, serve. The short ribs of beef may be done in the same manner.

BEEF (Rump of) in its own Gravy.—Boil a boned rump of beef on a very slow fire, in short liquid, about eight or nine hours, with a faggot of parsley, chibbol, two laurel leaves, a clove of garlic, two shalots, thyme, four cloves, half a nutmeg, pepper and salt; when it is done, skim off the fat very well, and serve it with the broth after having strained it.

BEEF Salted.—Beef should be well sprinkled, and a few hours afterwards hung to drain, before it is rubbed with the salt; which method, by cleansing the meat from the blood, serves to keep it from tasting strong: it should be turned every day; and, if wanted soon, should be rubbed as often. A salting tub or lead may be used, and a cover to fit close. Those who use a good deal of salt meat, will find it answer well to boil up the pickle, skim it, and, when cold, pour it over the meat that has been sprinkled and drained.

BEEF Salted (for immediate use).—The piece should not weigh more than five or six pounds. Salt it very thoroughly just before you put it into the pot; take a coarse cloth, flour it well, put the meat in, and fold it up close; put it into a pot of boiling water, and boil it as long as you would any other salt beef of the same size, and it will be as salt as if done four or five days.

BEEF Salted (in the Dutch way).—Take a lean piece of beef, and rub it well with brown sugar (some pour treacle over it); let it lie at least two days, turning it very often; then wipe it, and salt it with common salt and saltpetre: beat the saltpetre fine, rub it well in, and turn it every day for fourteen or fifteen days; then roll it very tight in a coarse cloth, and press it down with a large weight; hang it to dry in a chimney, but turn it the bottom upwards every day; then boil it in pump water: it will cut into shivers like Dutch beef.

BEEF Salted Red, which is extremely good to eat fresh from the pickle, or to hang to dry.—Choose a piece of beef with as little bone as you can (the flank is most proper), sprinkle it and let it drain a day, then rub it with common salt, saltpetre, and bay salt, but only a small portion of the saltpetre, and you may add a few grains of cochineal, all in fine powder; rub the pickle every day into the meat for a week, then only turn it.

It will be excellent in eight days. In sixteen, drain it from the pickle, and let it be smoked at the oven mouth when heated with wood, or send it to the baker's; a few days will smoke it.

A little of the coarsest sugar may be added to the salt.

It eats well, boiled tender with greens or carrots. If to be grated as Dutch, then cut a *lean* bit, boil it till extremely tender, and, while hot, put it under a press. When cold fold it in a sheet of paper, and it will keep in a dry place two or three months, ready for serving on bread and butter.

BEEF Sausages.*—Take two beefsteaks about the size of two hands, and the thickness of a finger; heat them well to make them flat, and pare the edges of them; then mince the parings with beef suet, parsley, green onions, mushrooms, two shalots, and some basil leaves, the whole shred fine, and mixed into forcemeat with the yolks of four eggs; spread this forcemeat on the slices of beef, and roll them up in the form of sausages; tie them up with packthread, and stew them with a little stock, a glass of wine, some salt, pepper, an onion stuck with two or three cloves, a carrot, and a parsnip; when they are done, strain the liquor; and, having skimmed off the fat, reduce it over the fire to the consistence of a sauce. Take care that the sauce is not too highly flavoured, and serve it over your sausages; or they may be served with any *ragout* of vegetables you please. To serve the sausages cold, to make a dish for the second course, reduce the sauce by letting it boil with the sausages till almost all the fat is consumed; then let them stand to cool with what remains of the sauce adorning to them, and serve upon a napkin.

BEEF (Sirloin of) in Epigram.—Having roasted a sirloin of beef, carefully take up the skin of the meat, which you must cut out and mince in fine shreds; but take care that you do not cut the sides. Have a strong brown sauce ready with a few mushrooms, pepper and salt, and a little lemon

juice; put in the mince, lay it inside the beef, and cover the skin over. Serve it up hot with a strong gravy.

BEEF (*small Sirloin of*) *Ragoût*.—Braise a bit of sirloin, larded with large lardons in broth, and a pint of white wine: add a faggot of sweet herbs, onions, and roots. When done, take it out, and serve it with a *ragoût* of sweetbreads, of mushrooms, or any other kind of *ragoût*.

BEEF Skirts.—Beef skirts eat well broiled; they also make a most excellent pie. Take all the skin off.

BEEF smoked à la Hambourg.—Take a rump of beef, put it into a pan with juniper berries, thyme, basil, clove of garlic, bay leaf, cloves, and onions cut in slices. Cover your pan very carefully, so as to exclude all air: turn your meat every two or three days: at the end of a fortnight take it out, and, after having washed it in several waters, drain it for four-and-twenty hours; then wrap it in a clean cloth, and put it in a saucepan and let it stew for seven or eight hours; take it out and let it drain, and serve it cold the same as a ham.

BEEF Soup.—Take a shin or leg of beef, cut it in pieces, with six onions, two carrots, celery, leeks, two turnips, a bundle of sweet herbs, black pepper, and allspice to your taste; put all this, with the beef, into a stewpan, with a little water, over a brisk fire till it has drawn down to a glaze, but not to burn; then pour over it four quarts of boiling water; let it stew till the meat is tender; when the beef is tender enough, take out all the best parts and let the rest stew with the herbs until quite a rag, then strain all off, and add some herbs as the former, stewed in a pan by themselves with a little water; the carrots, &c. must be cut about an inch long; the water they are stewed in may be put into the soup; then let your beef and all be stewed together; but it must not boil quite; and be nicely skimmed: be sure to keep it clear.

BEEF Soured.—Take either buttock, chuck, or brisket of beef, season with salt and pepper for four days, then roll them up as even as you can, tie a cloth fast about it, and boil it in water and salt till it be tender, then souse it in water and vinegar, and a little white wine and salt; put it into a hook frame to form it round and upright; then dry it in some smoky place, or in the air. When you wish to use it, cut it out in slices, and serve it with sugar and mustard.

BEEF, Spring Garden.—Cut a slice of lean beef into thin slices like *Scotch collups*, lard it thick with bacon, and put it into a pan with salt, pepper, mace, two or three bay leaves, and a bunch of sweet herbs; bake it; then clear out all the gravy, and fill it up with clarified butter.

BEEF Steaks à la Bourgeoise.—Lard the steaks here and there with large lardons; put them into the pan with chopped parsley, shallots, thyme, laurel, salt, whole pepper, and a glass of white wine; let them soak two hours, then simmer them till done. You may serve them either hot or cold.

BEEF Steaks broiled.—Cut your steaks rather thick, beat them well, and marinate them in oil or vinegar with a little fine salt; then broil them on a gridiron over a clear, quick fire; but before you broil your steaks make a preparation with some fresh butter, salt, and parsley chopped fine, mixed together with the juice of a lemon; put this preparation into a dish made very hot, and serve your steaks upon it.

You may garnish with fried slices of potatoe, slices of pickled cucumber, and cresses; some make use of Reading sauce instead of the parsley.

BEEF Steaks broiled.—The best steaks are cut from the middle of the rump; let them be cut half an inch thick, then beat with a flatter, season them with pepper and salt; let the fire be very brisk and clear, the gridiron very clean; settle the dish before the fire upon a chafing-dish to keep hot; turn the steaks often with a pair of small tongs made on purpose; when they are done enough, lay them in the dish, and rub a bit of butter over them.

Be sure not to season them till they are put upon the gridiron, as it draws the gravy.

BEEF Steaks broiled, à l'Anglaise.—Prepare your steaks the same as for *Steaks sauté au Vin de Madère*, then rub them with pepper and salt; dip them in melted butter, and then with bread crumbs; broil them, and serve with a *maitre d'hôtel*.

BEEF Steaks fried.—Pepper and salt some rump steaks, stew them with some water, a glass of Madeira, a bunch of sweet herbs, an anchovy or two, an onion, a piece of lemon peel, and two or three cloves; cover them close; when tender, take them out, flour them pretty well, fry them, pour off the fat, strain the liquor that they were stewed in, put it to the steaks, with catsup or mushroom powder and liquor,

oysters and their liquor, and lemon juice; simmer this up; garnish with pickles.

BEEF Steak Pie.—Take some fine rump steaks, beat them, then season them with pepper and salt according to taste. Make a good crust, lay in your steaks, fill your dish, then pour in as much water as will half fill the dish. Put on the crust, and bake it well.

BEEF Steak Pie.—Beat your steaks, flour and season with pepper and salt; when seasoned and rolled with fat in each, put them in a dish, with puff paste round the edges; put a little water in the dish, and cover it with a good crust.

BEEF Steak Pie raised.—Take rump steaks, cut the skin from the fat, beat the steaks with a chopper, cut them into middling-sized pieces, pass them with a bit of fresh butter, pepper, and salt, lemon juice, and shalots chopped, and when half done, put them in a dish till cold. Blanch oysters, strain them, and preserve the liquor; raise a crust, put a layer of steaks at the bottom, some oysters upon it, and so alternately; cover the pie, ornament, and bake it. When done, put into it a good cullis, with the oyster liquor and some catsup mixed with it, and serve it.

Steaks with oysters, may be done the same way, put into a deep dish, and covered with puff paste.

BEEF Steak Pudding.—Beat your steaks, season them, and roll them with fat between; and if you approve *shred* onion, add a very little. Lay a paste of suet in a basin, and put in the rollers of steaks; cover the basin with a paste, and pinch the edges to keep the gravy in; cover with a cloth tied close, and let the pudding boil slowly, but for a length of time.

BEEF Steak Pudding.—Take flower, chopped suet, some milk, a little salt, and one egg, and mix them well together. Roll out the paste, of half an inch thick, and sheet a basin or bowl with it; then trim the skin from the meat, beat the steaks well with a chopper, cut them into middling-sized pieces, season with pepper and salt, put them into the basin with blanched oysters and slices of potatoes (or of onion), alternately; cover the top with paste, and tie a cloth over the basin. Boil the pudding (if of a middling size) two hours, and when it is to be served up, put into it a little cullis and catsup.

BEEF Steak Pudding, baked.—Make a batter of milk, two eggs, and flour, or, which is much better, potatoes boiled and mashed through a cullender; lay a

little of it at the bottom of the dish; then put in the steaks, prepared as above, and very well seasoned; pour the remainder of the batter over them, and bake it.

BEEF Steaks rolled.—Take three or four large steaks, and flat them with a cleaver. Make a *farce* with the flesh of a capon, some of a fillet of veal, and some gammon of bacon, both fat and lean; add to this the fat of a loin of veal, sweetbreads, young onions, parsley, mushrooms, and truffles, the yolks of four eggs with a little cream; season all these very well with spice and herbs, and pound them, then strew them on your slices of beef, and roll it up very handsomely, that they may be firm and of a good size; then let them stew a good while. When they are sufficiently done, take them up and drain away the fat, then slit them in two and lay them in a dish, the cut side uppermost, and serve them either with a *ragoût* or *cullis*.

BEEF Steak sauté au Vin de Madère.*—Cut out the skin and nerves from your steaks, and cut them into *escaloppes égales*, beat them and trim them into the form of a round; melt some butter in a *sauté* pan, and lightly fry your steaks in it; when they are done of a nice light colour, arrange them on a dish in form of a crown, drain the butter from the pan, and put the liquor by; then put a glass of Madeira in, and reduce it with a little veal glaze and a little Spanish sauce, adding a little pimento butter; when your sauce is of a nice dark colour, strain it through a sieve and serve it with your steaks.

BEEF Steaks sauté with Olives.*—Prepare your steaks the same as for *Steaks sauté au Vin de Madère*, then fry with a piece of butter or lard; when done, dress them on a dish in form of a crown, and pour into the middle of the crown a *ragoût* of olives.

BEEF Steaks, à la Servante.—Cut the slices thin; lay a down of sliced lard, then of steaks, fine herbs, and spices, and so on till you have done; add a glass of brandy, and stop the pot very well with paste to keep the steam in; let it simmer five or six hours, on a very slow fire. They may be served either hot or cold.

BEEF Stock.—This is made from the legs, shin, and scrags of beef, or any bones that are to spare; chop them into pieces, wash them, and put them in a large pot on the fire, filled half with cold and half with hot water; it must be closely attended to when it begins to boil, in order to take off the scum; then set it on one side of the stove to boil gently

and put in three or four carrots well scraped and washed, onions, parsley, pepper-corns, salt, and one clove of garlic; put the cover on, and mind to skim it when wanted. When the meat is done to pieces, run it through the sieve, the same as a *consommé*. This serves for plain hashes, or to reduce the glaze for vegetable soups, &c., if required.

BEEF Suet and Marrow, how to use.—To use suet and marrow, all the skin and sinews should be picked out very carefully. It is used for most forced meats (and the marrow is used for particular occasions), and is extremely good to put into braises, being very nourishing. If you wish to use it instead of butter, soak it in lukewarm water, turning and pressing it with your hands to render it soft, and squeeze out the water.

BEEF Tansy.—Take seven eggs, leaving out two whites, and a pint of cream, some thyme, sweet marjoram, parsley, strawberry leaves, shred very small; add a plate of grated bread; mix all well together, and fry them the same as all other tansies are fried, but not too brown.

BEEF Tea.—Cut a pound of fleshy beef in thin slices; simmer with a pint of water twenty minutes, after it has once boiled, and been skimmed. Season, if approved; but it is generally only salt.

BEEF Tendons à l'Allemande.*—Take two or three pounds of the breast of beef, and cut it into three or four pieces of equal size; blanch them for a short time in boiling water; take also half a large cabbage, and blanch it for a quarter of an hour; then boil your breast of beef with some stock, a bunch of parsley and green onions, a clove of garlic, two cloves, a bay leaf, and a little thyme and basil. When it has boiled an hour, put in the half cabbage, previously cut in three pieces, well squeezed and tied together, also four large whole onions: when they are all nearly done, add four sausages, a little salt and coarse pepper; then finish the stewing till there remains very little sauce; strain the meat and vegetables, and wipe off the loose fat with a cloth. Serve the meat in a dish, with the cabbage and onions round it, and the sausages placed upon the meat; strain the remaining sauce through a sieve, and take off the fat, then pour it over the meat.

BEEF Tripe à la Provençale.*—Take some very thick tripe, scrape and wash

it in several waters; then stew it with a pound of grated bacon, two carrots, two onions (one of which should be stuck with cloves), bay leaves, thyme, garlic, whole pepper, parsley: moisten with a bottle of white wine, and a spoonful of *consommé*; let your tripe stew for three hours over a slow fire; then let it cool in the liquor, then heat it again, and let it drain, after which cut it into filets. You must previously prepare twelve onions, cut in filets, and fried in oil, with a little garlic and chopped parsley: then boil your tripe. Now it is cut into filets, with the fried onions, add half the oil in which they were fried, and a little of the liquor in which your tripe was first dressed. Serve the tripe as hot as possible, garnishing it all over with bread, first dipped in oil, salt and pepper, and then dried upon a gridiron.

BEEF toasted Italian fashion.—Take some steaks, and hack them; then sprinkle them with rose vinegar, and elder vinegar, season them with salt, pepper, and coriander seed; then lay them one upon another in a dish for an hour, and broil them on a gridiron, or toast them before the fire, and serve them in their own gravy, or their own gravy and juice of an orange, boiled together.

BEEF Tripe à la Fricassée.—Let your tripe be very white, cut it into slips, put it into some boiled gravy with a little cream and a bit of butter mixed with flour; stir it till the butter is melted; add a little white wine, lemon peel grated, chopped parsley, pepper and salt, pickled mushrooms, or lemon juice; shake all together; stew it a little.

BEEF Tripe à la Milanaise.*—Cut your tripe into filets, and dress it in the same manner as for beef tripe à la Provençale; then, instead of finishing with the onions fried in oil, your tripe must be reduced, and then put a layer of it into a deep dish, the bottom of which must be previously lined with *croutons*, then on the tripe put a layer of grated Parmesan cheese, then bread, then tripe, and so on till your dish is filled; let the whole brown to the bottom, and then serve.

BEER (to sweeten).—To a kilderkin of beer throw in at the bung a quart of oatmeal, lay the bung on loose for two or three days, then stop it down close, and let it stand a month. Some throw in a piece of chalk the size of a turkey's egg: and when it has done working, stop it close for a month, then tap it.

BEEST' Custards.—Put a pint of beest over the fire, with a little cinnamon and three bay leaves, till boiling hot. Pour it by degrees on a spoonful of flour, and the same of thick cream ready mixed up. Stir all exceedingly well together; sweeten to the palate, and bake it either in tins or cups.

BEEF Root.*—May be either baked or boiled; it will take from an hour and a half to three hours, according to the size of the root, to cook properly.

BEEF Root Fricassée.*—First boil, and then slice it and put in a stewpan with a little butter, shred parsley, scallions, garlic, flour, vinegar, salt, and pepper; boil a quarter of an hour, and serve with white sauce.

BEEF Root pickled.—Boil the roots tender, peel, and cut them in what shape you please. Put them into a jar, and pour over them a hot pickle of vinegar, pepper, ginger, and sliced horseradish. You may add capsicums and cayenne.

BEEF Root preserved.*—The roots should be peeled and cut in thick slices, and placed in a pan under hot ashes for about five or six minutes, before you put them into a brine made of salt and water, and a quart of vinegar.

BEEF Root stewed.—Boil them tender with the skin on; slice into a stewpan, with a little broth, some small onions, and a spoonful of vinegar; simmer till the gravy is tinged with the colour; take off the skin just before you serve.

BENJAMIN (Oil of). Beat six ounces of benjamin into powder, put it into oil of tartar and rose water, of each a pound. Then distil in an alembic, and put it by for use.

BENTON Sauce.—Grate or scrape very fine, some horseradish, a little made mustard, some pounded white sugar, and four large spoonful of vinegar. Serve cold, with roast beef, hot or cold.

BENTON Tea-cakes.—Rub into a pound of flour six ounces of butter, and three spoonful of yeast, and make into a paste with new milk; make into biscuits, and prick them with a clean fork.

BERGAMOT Drops.—Mix the juice of four or five lemons, and some sifted sugar, with a wooden spoon; add to this twenty drops of essence of bergamot; mix it well in, and having stirred it over the fire three or four minutes, stop it about the size of a sixpence on writing-paper, and let them stand till cold.

BERGAMOT Wafers.—Squeeze six lemons into a basin, and mix some sifted sugar, essence of bergamot, and the white of an egg with the juice; beat them together till very white; if it becomes too thick, add the juice of another lemon; spread your paste, and dry them as barberry wafers.

BERGAMOT Water.—To the rinds of three bergamots, put a gallon of proof spirit, and two quarts of water; draw off one gallon by the *bain-marie*, and sweeten with sugar.

BERGAMOT Water.—Take three gills of syrup, the juice of six lemons, and when diluted sufficiently with water, add a tea-spoonful of essence of bergamot. Strain it through a fine sieve for use.

BERGAMOT Water Ice.—Stir together the juice of three lemons, two gills of syrup, half a pint of water and half a tea-spoonful of essence of bergamot; strain and freeze it.

BETONY, Conserve of.—Take a pound of betony, three pounds of loaf sugar, beat them in a stone mortar; boil the sugar with two quarts of betony water to the thickness of a syrup, then mix them together by little and little, over a gentle fire, make it into a conserve, and keep it in glasses.

BETONY Flower Water.—Take betony flowers, sprinkle them with white wine or water, let them infuse for two days, then distil them in a *bain-marie*.

BILBOQUET Fritters.—Break five eggs into two handfuls of flour, work them together with some milk, then put in some salt and work it again; when well mixed, put in a tea-spoonful of powdered cinnamon, the same of grated lemon peel, and half an ounce of candied citron cut very small: put on a stewpan, rub it over with butter, and put in the paste; stew it gently over a stove, taking care that it does not stick to the pan. When sufficiently done, lay it in a dish, set on a stewpan with a large quantity of lard; when it is hot, cut out the paste in pieces the size of a finger, cut it across at each end, dip each into the lard and fry them, but not too much, as they will rise too high. Sift sugar on a dish, lay in the fritters, sift over more sugar, and serve.

BIRCH Wine.—The season for procuring the liquor from the birch-trees is in the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is come forward and the leaves appear, the juice, by being long

digested in the bark, grows thick and coloured, which before was white and clear.

The method of procuring the juico is by boring holes in the body of the trees, and putting in fossets, which are commonly made of the branches of elder, the pith being taken out. You may, without hurting the tree, if large, tap it in several places, four or five at a time, and by that means save from a good many trees several gallons every day; if you have not enough in one day, the bottles in which it drops must be corked close, and rosined or waxed; however, make use of it as soon as you can,

Take the sap and boil it as long as any scum rises, skimming it all the time; to every gallon of liquor put four pounds of good sugar, the thin peel of a lemon, boil it afterwards half an hour, skimming it very well; pour it into a clean tub, and when it is almost cold, set it to work with yeast spread upon a teast; let it stand five or six days, stirring it often; then take such a cask as will hold the liquor, fire a large match dipped in brimstone, and throw it into the cask, stop it close till the match is extinguished, turn your wine, lay the bung on light till you find it has done working; stop it close and keep it three months, then bottle it off.

BIRDS *Potted, how to preserve when they begin to grow bad.*—When birds have come a great way they often smell so bad that they can scarcely be borne from the rankness of the butter, by managing them in the following manner they may be made as good as ever. Set a large saucepan of clean water on the fire; when it boils, take off the butter at the top, and then the fowls out one by one, throw them into that saucepan of water half a minute, whipe it out, and dry it in a cloth inside and out; continue till they are all done, scald the pot clean; when the birds are quite cold, season them with mace, pepper, and salt, according to taste, put them down close in a pot, and pour clarified butter over them.

BISHOP (*Essence of*). or *Tincture of Allspice.*—Steep three ounces (apothecary's weight) of bruised allspice in a quart of brandy, for a fortnight, occasionally shaking it up, then pour off the clear liquid. Good for gravies, mulled wine, potted meats, &c. &c.

BISQUE.—A bisque is a soup in *ragoût*, which is made either of quails, capons, pullets, or pigeons, &c.

BISQUE.*—Take fifty crayfish and wash them in eight or ten waters; and put them into a stewpan with some salt, pepper, a little grated nutmeg, and a quarter of a pound of butter; over a quick fire; and keep constantly stirring them with a spoon for a quarter of an hour. When your crayfish are done, let them drain, then take out the meat and pound it in a mortar; then put some rice into boiling water, and let it boil for a quarter of an hour, after which let it drain, and then pound it in the mortar with the meat of the crayfish; when the whole is well pounded, put it in a stewpan with a little stock previously strained through a sieve; when this *purée* is done add to it a little more stock, taking care that it is neither too thick nor too clear. After you have prepared your crayfish pound the shells, and when they are well pounded, add to them some gravy or the butter in which the crayfish were boiled, pass this *purée* through a tammy, and after you have strained it, put it into a stewpan over a moderate fire; you must be careful not to let either of your *purées* boil. When the second *purée* is finished, and you are ready to serve, put some *croutons* in a tureen and pour over them some boiling stock, then pour in your first *purée*, then upon this pour your *purée* made of the pounded shells, which being of a red colour will give a nice tinge to the whole.

BISQUE.—Take fifty crayfish, well wash them and pick out the meat; pound it and then put it in a stewpan with six ounces of butter, some salt, pepper, nutmeg, and a piece of the crumb of new bread three times the size of an egg; put the whole on a quick fire, and let them cook for half an hour; then strain the whole through a sieve, and when strained put it again into a stewpan over a gentle fire, taking care not to let it boil and that your *purée* is not too thick; then serve with bread, the same as in the preceding receipt.

BISQUE.—Take what fish you please, wash and clean it, then marinate it for an hour in white wine vinegar, a handful of salt, whole spice, a bunch of sweet herbs, some whole onions, and the peel of a lemon grated. Nearly cover the whole of your fish with these ingredients, and when it has marinated in them for an hour, put it with the ingredients into a saucepan, and when it is about half boiled, add some boiling water to it, this will make the fish very firm. Then fry the remainder of your fish, make a rich sauce with oysters, shrimps, mushrooms, capers, a bunch of

sweet herbs, two anchovies, two onions, stuck with cloves, the yolks of two eggs, the juice of a lemon, nutmeg grated; and some scraped horseradish; mix all these together with two pounds of butter, and let it be very thick; dish your fish, and pour over it the sauce. Garnish your fried fish with parsley, horseradish and sliced lemon; serve it hot.

BISCUITS.—Weigh eight eggs, an equal weight of sugar, and the weight of four in flour; beat up the yolks of five, and put them in an earthen vessel with some rasped lemon peel and the sugar, beat them together for a long time, then add the whites of eleven eggs also well beaten, then mix in the flour by degrees, pour this into paper cases of whatever form and size you please; strew powder sugar over them, and bake in a moderate oven.

BISCUITS.—Lay the rind of a lemon in boiling water, till it be tender; take half a pound of sweet almonds, and blanch them in cold water, and two ounces of gum dragon, which soak in fair water; then pound the almonds, putting in as you pound, the whites of two eggs beaten hollow; pound the lemon in a stone mortar by itself, and put the gum and the lemon into the almonds, and mix them well together; then beat a pound of fine sugar in a mortar with the almonds, gum, and lemon, and afterwards add two pounds more of fine sugar, stirring it with a spoon, then roll it up in little rolls, and lay them upon white papers, and set them in the oven.

BISCUITS.—Make a pound of flour, the yolk of an egg, and some milk into a very stiff paste; beat it well, knead till quite smooth, roll very thin and cut into biscuits, prick and bake in a slow oven till dry and crisp.

Biscuit Bread.—Dry fine flour and powder sugar, of each half a pound, thoroughly: beat up four very fresh eggs for ten minutes, then add the sugar, beat them ten minutes longer, put the flour and continue beating ten minutes more. Butter your baking-plates and bake. Caraway or aniseed may be added, if you please.

BISCOTTE de Bruxelles.*—Take two quarters of fine flour, and divide it as in making the *brioche*; take rather more than a quarter of the flour to make the leaven, put in a little more yeast, and keep the leaven moist; put to the other portion of flour half an ounce of salt, a little water, an ounce of sugar, a quarter of a pound of

butter and six eggs: wet the paste with cream, work it well five or six times, mix in the leaven, knead it twice more, and then put it aside in a floured cloth to rise. In four hours take it out and divide it into three parts, work each part up and make them into the form of sponge cakes, put them on a large baking-tin, and let them stand for half an hour to rise, *dorez* them with milk, and bake them; when done, take them from the oven, but do not remove them from the tin. The next day cut each cake into slices, lay them in a gentle oven to dry; when very yellow they are sufficiently done. These *biscottes* are generally sent up with coffee cream.

Biscuits en Caisses.*—Prepare your mixture the same as for spoon biscuits, and fill some little round or square cases with it. Then with the rolling-pin crush some fine sugar, but not to a powder, and strew it over your biscuits, which place on a copper plate, and when the sugar begins to dissolve put them in a gentle oven, at the mouth of which put a shovelful of burning coals to crystallize the sugar; and when that assumes the appearance of little pearls, remove the coals and close the oven. These biscuits will require from twenty to twenty-five minutes baking.

Biscuit Cake.—One pound of flour, five eggs well beaten and strained, eight ounces of sugar, a little rose or orange-flower water, beat the whole thoroughly and bake it for one hour.

Biscuits en Capsule.*—Put half a pound of fine sugar into an earthen pan, and pour over it the yolks of twelve eggs; put the whites into a preserving-pan, and whisk them for half an hour; in the mean time the sugar and yolks of eggs must be stirred with a wooden spoon, and pour them on the whites; stir them gently, add six ounces of fine flour and two of powder sugar sifted, and the grated rind of a lemon. Mix it all well together, but with great care, lest the snow of the whites should fall. With this fill some small buttered moulds, or paper cases, and bake them in a quick oven to a deep yellow, first sprinkling them with sugar. If they are in moulds, turn them out when baked; but they may remain in the paper cases, which need not be buttered.

Biscuits (St. Cloud).*—Sift two ounces of rice flour through a fine sieve into an earthen pan, with half a pound of powder sugar, the yolks of four eggs, and a little

green lemon grated; beat them up together for a quarter of an hour: whisk the whites of eight eggs to a froth and mix them with the yolks. Put this into buttered moulds or paper cases, and bake in a moderate oven. When done, take them from the mould while hot, and ice them in the following manner: Beat up half the white of an egg and two spoonful of powder sugar with a wooden spoon, add occasionally a few drops of lemon juice; when it becomes quite white lay it over the biscuits; and place them in the oven a minute to dry.

Biscuits (Drop).—Pound and sift a pound of fine sugar, take the yolks of seven and the whites of ten eggs and beat well separately for an hour. Dry and sift a pound of fine flour, and when cold mix it with the eggs and sugar, beat all together for a quarter of an hour, drop upon paper, sift sugar over, and bake them.

Biscuit Drops.—Beat a pound of sugar, the yolks of four, and whites of two eggs, with a little white wine; then put in a pound of flour, and a few seeds, mix all well together. Butter a paper, lay your batter on in spoonful, ice them with fine sugar, and set them in a gentle oven.

Biscuits (Hard).—Warm two ounces of butter in as much skimmed milk as will make a pound of flour into a very stiff paste, beat it with a rollingpin, and work it very smooth. Roll it very thin, and cut into biscuits, prick and bake for about six minutes.

Biscuits (Iced).—Beat up the whites of eight, and the yolks of six eggs, with a pound of fine powdered sugar, for one hour. Have ready fourteen ounces of well-dried sifted flour; when the oven is ready and your plates buttered, mix the flour as quick as possible with the eggs, &c., and lay the biscuits on the plates; you may add a little musk and ambergris. Bake in a quick oven.

Biscuit Ice Cream.—Break six eggs into a stewpan, and beat them with a wooden spoon; add a pint of cream, the peel of a lemon, two gills of syrup, and a little spice; boil it till it begins to thicken, stirring constantly; crumble some Naples and ratafia biscuits into it, and pass the whole through a sieve, and put it into mould, which place in ice as directed. (See ICE.)

Biscuit iced à la Royale.*—Make a Savoy biscuit of nine eggs, three quarters of a pound of sugar, and five ounces of potatoe flour, with the addition of a little

pulverized iris and orange flower; bake it in an octagon mould, and let it cool. Make an icing with ten ounces of sugar, and one and a half whites of eggs; mix them together with a wooden or silver spoon, putting in a few drops of lemon juice occasionally; when very white, divide it into two equal parts, to one of which add a little carmine to make it of a delicate rose-colour; with these two icings, glaze alternately each angle of the biscuit very carefully; keep it thin and even; smooth it with the blade of a knife.

Biscuit à l'Italienne.*—Bake a biscuit, made like iced biscuit, in a plain, round mould; cut it across, in slices an inch thick; pour on each slice a spoonful of true maraschino, and when they have imbibed this, place them in their proper form, and mask the whole, either with white of egg and sugar, as biscuit with sweetmeats, or with apricot marmalade, on which strew pounded macaroons.

Biscuits (Italian Water).—Whisk up six eggs, and an equal weight of powder sugar, for half an hour. Take six more eggs and their weight of flour, and mix all together, and lay this mixture on paper, in cakes the eighth of an inch thick, and about two inches diameter; lay them quite flat, and do not let them touch. The oven should be hot; five minutes will bake them. When cold, wet the under side of the paper, and they will then remove easily.

Biscuits (Jessamine).—The Spanish jessamine is the best, but if not to be procured, take English jessamine flowers, clean picked from the stalk; beat them well in a marble mortar, and put to them the whites of eggs and powdered sugar, and lay sugar under them in a dish, or on papers; cover them with sugar, and bake them in a gentle oven.

Biscuits (Judge's).—Break six eggs into a basin, and whisk them well for five minutes, add half a pound of powder sugar, and whisk again for ten minutes longer; put some caraway seeds and half a pound of dry sifted flour; mix them all together with a wooden spoon. Drop them on paper about the size of a crown piece, and thick in the middle; sift sugar over and bake them in a brick oven. Take them off the paper while hot.

Biscuits (King's).—Put half a pound of butter into a basin and work it about well with a wooden spoon; break six eggs and whisk them well, add half a pound of powder sugar, and whisk ten minutes

longer, and then mix them with the butter; stir in six ounces of currants, and the same of dried flour. When all is well mixed, drop it, the size of a shilling, on paper, and bake in a quick oven. Take them off while hot.

BISCUITS (large) to cut in Pieces.*—

Break ten eggs, put the whites in one, and the yolks in another vessel; add to the latter, a pound of powder sugar, a little lemon peel, orange flowers, and salt; mix these together well; whip the whites quite firm, and then put to them the yolks, lightly; sift over them three quarters of a pound of dried flour, stirring all together carefully. Put this preparation into paper cases, glaze and bake them in a slow oven for an hour. When cold, cut them into such forms as you may think proper, and ice them. You may vary the flavour and colour of these biscuits as you please, by mixing any colouring material with the icing, and by rubbing the fruit which they should be flavoured with, on the sugar, before it is crushed and mix with the egg.

Biscuits (light).*—Take ten eggs, put the yolks of five in a pan with a few crisped orange flowers, the peel of a green lemon, both shred fine, and three quarters of a pound of fine sugar; beat the whole together till the sugar is dissolved and well mixed with the eggs. Beat the ten whites to a froth, and add to the sugar; stir in lightly, and by degrees, six ounces of flour, put them into buttered moulds, powdering them with fine sugar, and bake them in a moderate oven.

Biscuits, Manqués.*—Put into an earthen pan half a pound of powder sugar, three quarters of a pound of flour, a quarter of a pound of butter, the same of pounded almonds, a little salt, and some orange-flower water, six yolks, and two whole eggs; beat up these ingredients well; whip the six whites, and mix them gradually with the above preparation; make a paper case, butter and pour in it your biscuit paste and bake it. Meanwhile cut some almonds into either dico or slips, mix them with some powder sugar and white of egg; when the biscuit *manqué* is about three parts done, *dorez* and cover it with this latter mixture; then replace it in the oven and finish baking. As soon as it is done, take it out and cut it into whatever forms your fancy may dictate.

Biscuits, marbled.*—Make twenty-four eggs, a pound of powder sugar, and three quarters of a pound of dried and sifted flour, into a biscuit paste, as directed for

Spoon Biscuits; then beat four ounces of dissolved chocolate in an earthen pan, and add to it a third of the paste; when it is well mixed, divide it in half, and to one half mix a quarter of the biscuit paste, which will tinge that portion a light chocolate colour. After this, mix together some vegetable red and infusion of saffron to colour half the remaining paste orange; then divide that again, and mix the last quarter with half the orange colour, thus your paste will be coloured with two shades of chocolate and two of orange.

Make two paper cases, each eight inches square and three high, pour into one of these a large spoonful of the chocolate paste, and when it has spread over the bottom of the case, pour in one of the orange-coloured, on which another of the chocolate, and so on, alternately, until the case is half full; then sprinkle it with flour, and put it into a slow oven for three quarters of an hour. Put the remainder of your biscuit paste (both colours) into a pan, and stir them together with a spoon till the whole is veined, or clouded with the two colours; pour it into the other case, sprinkle it with flour, and bake like the former; when quite cold, cut them into slices about two inches thick, half of which should be broken, and the other half cut in pieces of an equal size, lay them on a baking-plate, and dry them in the oven. These are generally used to make the rocks in ornamental pastry, and may be coloured with the usual materials, according to your fancy.

Biscuits, Marchpane.—Beat a pound of sweet almonds to a very fine paste, moisten them with water, then put them and a pound of powder sugar, into a saucepan, over a clear but not fierce charcoal fire, stirring constantly, till the paste leaves adhere together; put it on a floured slab, and work it well with your hands for some time, then roll small pieces of it about three inches long and half the thickness of your little finger, join the ends of each and make them into round rings, lay them on a sieve in a dry warm place for two or three days. When wanted, mix some powder sugar, with the whites of eight eggs, and heat them with a wooden spoon in each hand; add a cup of orange-flower water. Put your rings into this icing, and cover them completely; lay them on a sheet of paper and bake in a slow oven until the icing sets and they begin to change colour. Do not remove them from the paper till cold.

Biscuits, Millefruit.—Take preserved orange and lemon peel, a quarter of a pound of each, six ounces of angelica, the same of sweet, and one ounce of bitter almonds; cut all the above ingredients into pieces half an inch long and a quarter wide. Make an icing with whites of eggs, sugar, and orange-flower water; put the almonds, &c. into this, and having paper on your baking-tin, lay the cakes on it, of whatever size you please; then with a hair pencil touch them here and there with a little cochineal. Bake them, but not in too hot an oven.

Biscuits, Monkey.—Take the weight of six eggs in powder sugar, and mix it with the yolks and a little pounded cinnamon; whisk the whites to a firm froth, and stir them lightly into the yolks; add four whole eggs, and their weight of dry sifted flour, mix them well together; take this mixture in a spoon, and lay it in about the size of a halfcrown piece on paper, join two together with the spoon, and when your paper is full, sprinkle powder sugar over and bake them; a few minutes will do them. Remove them from the paper while hot and put the two undersides together.

Biscuits (Muscovy).*—Take green lemon peel, orange-flower marmalade, and apricot marmalade, of each four drachms; four whites of eggs, and three ounces of powder sugar; whip the whites to a snow, pound the marmalades and lemon peel to a paste, and pass it through a sieve; then add the eggs and sugar, mixing them well together, put them in paper cases (buttered) and bake them. When sufficiently done, glaze them with powder sugar and white of egg, and decorate them with nonpareils.

Biscuits (Naples).*—Put three quarters of a pound of fine flour to a pound of fine sifted sugar; sift both together three times, then add six eggs, beaten well, and a spoonful of rose water; when the oven is nearly hot, bake them, but not too wet.

Biscuits, Niauffes.*—Make some puff paste, roll it out two or three times more than usual, then spread it in two square layers, about the thickness of a crown piece, put one of them on a baking-plate; mix with some cream *pâtissière*, a handful of pistachios pounded, two bitter, and a handful of sweet almonds, blanched and pounded, a little green of spinach, powder sugar, orange-flower water, and two eggs; spread this equally over the puff paste

for an inch thick; cover it with the other square of paste; *dorez* and prick it, and mark it in divisions of three inches long, by one and a half wide; strew over powder sugar, orange flowers *pralinée*, and sweet almonds cut in slips; bake them in a moderate oven, and when done divide them according to the marks. Trim and serve them as an *entremets*.

Biscuit, the Nuns.—Take the whites of twelve eggs, and beat them to a froth; a pound of almonds, blanch them, and beat them with the froth of the whites of eggs, as it rises; then take the yolks, and two pounds of fine sugar, and beat them well together; then mix the almonds with the sugar and eggs; then add half a pound of flour, with the peel of four lemons grated, and some citron shred small; put the composition in little cake-pans, and bake them in a quick oven, and when they are coloured, turn them on tins to harden the bottoms: but before you set them in the oven again, sift on them some double-refined sugar. Let the pans be buttered, and fill them half way.

Biscuit à la Parisienne.*—Make a biscuit as directed for that *Iced à la Royale*, but bake it in a plain mould of seven inches diameter; when cold, cut it about an inch from the edge all round, to the depth of three inches; take away the top and a great part of the crumb; then having prepared the icing (as therein mentioned) colour it green with spinach juice; mask the whole surface of your biscuit with this, and place it in the oven a minute to dry. When wanted for table, fill the interior of the biscuit with *fromage bavarois* of pistachios, on which place a very white *sultane*.

This kind of biscuit may be filled with any other *fromage bavarois*, or a whipped cream, if you like it better. The colour of the icing may also be changed according to your fancy.

Biscuit Paste.*—Break a quarter of a hundred of eggs, separate the yolks and whites; to the former put two pounds of pounded and sifted sugar, and add vanilla, or any other aromatic ingredient you please; beat them with a wooden spoon, whisk the whites until pretty firm, and then put them together; mix in a pound and a half of meal by degrees. Butter moulds, and put in your paste; sprinkle sugar over, and bake in a cool oven.

Biscuits of preserved Fruits, or Sweetmeats.

—Tako dried preserved fruit, such as apricots, grapes, plums, oranges, and a little orange-flower marmalade, pound them together, and sift in a sieve; mix the yolks of new laid eggs, and fine powder sugar therewith, till it comes to a paste, but not too liquid; bake upon paper in a moderate oven.

*Biscuits (Princess Amelia).**—Put the whites of twelve eggs into an earthen pan, whisk them to a thick snow, and add to them eight ounces of double-refined sugar, pounded and sifted; having mixed them, put in three ounces of flour, and three of powder sugar sifted, the grated rind of one or two lemons and half a coffee-cup of orange-flower water; stir them well with a wooden spoon, but take care not to spoil the snow: drop them on paper of a larger size than the sweet biscuits, and bake them to a clear brown in a moderate oven. Take them from the paper while hot.

Biscuit Pudding.—Pour a pint of boiling milk over three Naples biscuits grated; cover it close; when cold add the yolks of four eggs, two whites, nutmeg, a little brandy, half a spoonful of flour, and some sugar. Boil it an hour in a basin.

Biscuits, the (Queen's).—Take a pound and a half of flour, a pound and a half of fine sugar, the whites of twenty-four, and the yolks of eighteen eggs, put in coriander seeds beaten small at discretion; mix these well together, and make them into a soft paste, add a little soft yeast or not. Lay this paste on paper, or in crusts about two inches broad, and four inches long, set them in a moderate oven, and when they begin to turn brown, take them out, and lay them on paper, in a dry place.

Biscuits, Robe de Chambre.—Boil some sugar over a brisk chareol fire to *curamel*, into this throw blanched sweet almonds, stir them with a wooden spoon till covered with sugar, then lay them on a sieve to dry; take care to separate those which stick together. Make an icing with sugar, whites of eggs, and a little orange-flower water; put the almonds into this, cover them well with it, and place them on sheets of paper; do not let them touch; put them into a moderate oven. Let them be cold before you remove them from the paper.

*Biscuits (Savoy).**—Whip twelve whites of eggs to a snow; beat the yolks with a pound and a quarter of powder sugar, mix

them together, with three quarters of a pound of flour and the grated rind of a lemon, into a paste, rub your mould with melted butter, and then strew over that a little fine sifted flour, mixed with pounded sugar; pour in your preparation and then bake.

*Biscuits (Savoy), cold.**—Take a little more than half a pound of very fine dry flour, one pound of very dry pounded sugar, and fourteen eggs; rasp the peel of two lemons or oranges on the sugar, which put to the yolks of the eggs, and work them together with two new wooden spoons. Whip the whites in a separate vessel (with a small pinch of calcined alum to prevent their turning); when very firm, take half to mix with the yolks, then mix the whole, and sift the flour over: mix all together gently with a whip. Prepare a mould as above, and put the biscuit in a little at a time, to prevent the bladders at the top; put some ashes on a baking-dish, and put the mould over this in a moderate oven: one hour is sufficient. The same paste may be put into paper cases. Throw crushed sugar over before baking.

Biscuits (Savoy), with Filberts.—Blanch, wash, and dry your filberts, and then burn or roast them till of a fine yellow tinge. When cold, pound and mix them the same as the almonds.

Finish the biscuits as before mentioned. Smaller Savoy biscuits are made in a similar manner.

If you should not be able to procure potatoe flour, wheat flour may be used, taking care to dry it perfectly; a larger quantity of the latter will then be requisite; two pounds and a quarter will be equal to one and three quarters of the potatoe flour.

Biscuits (Savoy), hot.—Break a dozen eggs into a vessel over another containing water nearly boiling; beat them up in it with a pound of fine sifted sugar. When the eggs are no longer soft, put three quarters of a pound of flour into a silk sieve; mix the flour well with the eggs, by shaking the sieve, then add two spoonfuls of orange-flower water. Rub a mould over with butter, powder some sugar over, and pour in your paste; sprinkle more sugar over, and bake in a moderate oven for three quarters of an hour.

*Biscuits (Savoy), large.**—Take fifty-six eggs, four pounds of sugar, the zests of four oranges, a pound and three quarters

of potatoe flour sifted; and make your biscuit as follows: Grate the zests of the oranges on a piece of sugar, and as soon as it becomes coloured, scrape it off, and grate again until all the zest is done; then dry the sugar perfectly, crush and sift it.

Break your eggs one by one (taking care that all are perfectly fresh); put the yolks and whites into separate vessels; mix half your sugar with the former, stirring it in with a spatula until perfectly smooth, then add the remainder, and work it well for twenty minutes. Whip the whites till quite firm, putting in a small quantity of pounded alum; when sufficiently whipped, which may be known by little points rising when the whisk is taken out, mix a little with the yolks; still, however, keeping the whites stirring; then pour the yolks on them very gently, mixing them together as you pour, with the whisk: sift over the whole a pound of potatoe flour, stirring the mixture all the time; when ready to put into the mould, your paste should be very smooth, and somewhat of the consistence of treacle. Butter the mould, and put in a few spoonsful of your paste at first, to prevent any globules of air appearing on the top when baked; pour in the remainder carefully. Cover a baking-plate with hot ashes, lay the mould in the midst of them, and place it in a moderate oven; keep it open for an hour, that the biscuit may be watched, and if it takes colour too quickly cover it with paper. In three hours' time take it from the oven, and if it be of a good colour, and firm, turn it on a baking-tin, tie round it a band of double paper, and replace it in the oven for a quarter of an hour to dry.

*Biscuits (Savoy), large, with Almonds.**

—The ingredients for this biscuit are the same as above, with the addition of four eggs, and half a pound of bitter almonds: blanch the almonds, then wash, drain, and dry them in a napkin; pound them with whites of eggs in the usual way, to a fine paste, pass it through a sieve, and then mix it with the additional eggs; add this to the sugar and yolks, and proceed as above.

Biscuit (Sea) à la Française.*—Mix half a pound of flour with the grated rind of a lemon, four eggs, and a little salt; stir them with a wooden spoon; lay this preparation in two large cases, *dorez* and bake them in a tolerable hot oven. When done, take them out of the cases whilst hot, and

cut them in pieces the size of a little finger; put them again into the oven to dry, and colour them.

Biscuits (Small).—Make a paste with a quarter of a pound of flour, three spoonsful of fine powder sugar, and the same of marmalade; add whites of eggs to work it pretty soft. Make this paste to what shape and size you please.

Biscuits (Spice).—Take three pounds of flour, three pounds of almonds, cut in half, three ounces of cinnamon and mace pounded, and one pound of powder sugar; mix them altogether on your slab: boil three pounds of Lisbon sugar with some water; make the above ingredients into a paste with this, and roll it to the size of a large rollingpin; lay it on a sheet of paper, flat it down a little with your hand, keeping it higher in the middle than at the ends; put it into a very hot oven; when done, take it out, and while hot, cut it across, in slices an eighth of an inch thick, and dry them.

Biscuits (Fine Sponge).—Break twelve eggs, separate the yolks and whites; to the former put three quarters of a pound of powder sugar, stir them well with a wooden spoon, till it rises in large bladders; whisk the whites to a very firm froth, and then mix them very lightly with the yolks and sugar, and when incorporated, add ten ounces of fine dried and sifted flour. Stir them all together well, and pour the mixture into well-buttered tin moulds, sift sugar over, and bake them in a moderate oven. Take them from the tins whilst hot.

*Biscuits (Spoon).**—Break four eggs, put the yolks and whites into separate basins; add to the former a quarter of a pound of powder sugar; having grated on it the zest of a lemon, mix these together well with a spatula for ten minutes; then whip the whites to a froth, and put about half of them to the yolks, and when that is well mixed in, add the rest; stir it very lightly, and lay them with a spoon on paper; make them about three inches long, and the breadth of a finger. Glaze them with powder sugar, and place them on baking-tins, and, as the sugar dissolves, and they shine, put the biscuits into a moderate oven, which must be kept open for seven or eight minutes, then close it until your biscuits are of a proper colour. When cold, detach them from the paper with a thin knife-blade, and lay them by in couples, the glazed sides outwards, till wanted.

BISCUITS (Sweet).*—Take half a pound of fine pounded sugar, and sift it through a tammy. Put the whites of twelve eggs into a preserving-pan, and the yolks into an earthenware treen; whip the whites to a snow, and then carefully pour on it the yolks and sugar; stir them gently; place your pan over a chafing-dish; continue whipping the whole for a full half-hour, and then, if the drop which falls from the whisk lays a little while without spreading, take it from the fire, and whisk again till it is cold; then add half a pound of fine sifted flour, stir it in gently with a wooden spoon. Drop them on paper, sift sugar over, and bake them in a warm oven until of a deep yellow; take them from the papers while warm; bake them as soon as possible after they are dropped on paper.

BISCUITS (Sweetmeat).—Cut some Naples biscuits into pieces about an inch thick, and an inch and a half square, and just crisp them in the oven. Make some icing with whites of eggs, sugar, and orange-flower water; dip one side of the biscuit into it; cut some preserved lemon and orange peel and angelica into small pieces; strew them over the biscuits, and dry the icing in the oven.

BISCUIT with Sweetmeats.*—Prepare your biscuit as *à la Parisienne*, bake it in a plain round mould, six inches diameter, and five or six high. When quite cold cut it across in slices three quarters of an inch thick; cover each slice with apricot marmalade, and replace them according to their original form. Have ready the whites of three eggs whipped firm, and mixed with a quarter of a pound of fine powder sugar, mask the biscuit with this, and strew crushed sugar over; put it in a slow oven to colour it. Serve it cold.

You may strew over the icing, either pistachios cut in dice, currants mixed with sugar, and use any marmalade or jelly you may think proper.

BISCUITS (Syringe).—Beat a pound of sweet almonds in a very fine paste, moistening them with white of egg, and having grated the rinds of six lemons, mix them in two pounds and a half of powder sugar with the almond paste. Take a syringe mould, the bottom of which should be flat, and a star cut out in the centre; half fill your syringe with the paste, and press it through, on to a well-floured slab, cut in pieces about three inches in length, lay them on three sheets of paper to prevent their burning, and bake them in a brisk oven.

BISCUITS, Tbad-in-a-Hole.—Beat a pound

of sweet, and an ounce and a half of bitter almonds to a fine smooth paste, moisten with water, and mix the paste, which should not be too thin, with a pound and a quarter of Lisbon sugar. Lay a sheet of writing paper on your baking-plate, and wafer-paper on that; lay the biscuits about the size of a halferown piece; put a dried cherry in the middle of each; sift sugar over and bake them in a moderate oven. When done, cut the wafer paper round, but do not take it away.

BISCUITS (Yarmouth).—Pick and wash half a pound of currants, dry them well, rub a little flour with them, and put them with half a pound of powder sugar, three quarters of a pound of sifted flour, and half a pound of fresh butter; mix them into a paste with three eggs, roll it out to the thickness of the eighth of an inch, cut them into what shapes you please. Bake them of a light colour in a hot oven.

BLACK Cock.—Is dressed in the same way as partridge; a small one will take thirty, a full grown one forty or fifty minutes to roast. Serve with currant jelly and fried bread crumbs. Gravy and bread sauce.

BLACK Puddings.—Boil a peck of groats for half an hour in water, then drain and put them into a tub or pan; the hog being killed, save two quarts of the blood, and stir it till quite cold, when the groats may be mixed with it, still stirring; season it with a large spoonful of salt, cloves, nutmeg, and mace, a quarter of an ounce of each, pounded and dried; flavour it with winter savory, sweet marjoram, thyme, and pennyroyal, all chopped small. The next day cut the leaf of the hog into dice, cleanse the entrails well, tie them at one end, and begin to fill them, putting in plenty of fat with the other ingredients, fill them about three parts full, tie the other end of the skins, prick and boil them gently for an hour; then take them out, and lay them between clean oat straw.

BLACK Puddings.—Soak a quart of whole groats for twelve hours in as much boiling hot milk as will swell them, and leave half a pint of liquid. Chop some pennyroyal, savory, and thyme, salt, pepper, and all-spice pounded; mix them with a quart of blood, half fill the skins with it, and add as much of the leaf as will make it pretty rich; boil in a large kettle, pricking them as they swell, lest they burst. When sufficiently done, lay them in clean cloths till cold. When to be used, scald them a few minutes and broil them.

BLACK Puddings, Scotch Way.—Chop off the head of a goose, save the blood; stir it till cold, then mix it as above directed with groats, spice, sweet herbs, salt, and beef suet, chopped; take the skin from the neck, pull out the windpipe and fat, fill your skins, tie them at both ends.

BLACKBERRY Wine.—Put full ripe blackberries into a large vessel with a cock in it, pour on as much boiling water as will cover them, and as soon as the heat will permit, bruise them well with the hand till all the berries are broken; cover them, and in about three or four days, when the berries rise to the top, draw off the clear part into another vessel; add to every ten quarts of the liquor one pound of sugar, stir it well in, and let it stand a week or ten days to work. Draw it off through a jelly-bag. Steep four ounces of isinglass in a pint of sweet wine for twelve hours, then boil it slowly till dissolved, put it in a gallon of the blackberry juice, boil them together, and put altogether; let it stand a few days, and bottle.

BLANC.—A mixture of butter, salt, water, and a slice of lemon; also as follows: Cut a pound of beef suet, and the same of fat bacon into dice, half a pound of butter, the juice of a lemon, salt and pepper, one or two onions, a bunch of parsley, a little thyme, a bay leaf and spice, and well hoil it.

BLANC.*—Take half a pound of the beef fat, half a pound of bacon, a quarter of a pound of fresh butter, two carrots, two onions cut in half, a bunch of sweet herbs, a few bay leaves, the juice of a lemon, some salt, whole pepper, and two glasses of stock, and hoil the whole for some time, and strain; it will be then fit for use.

BLANC.*—Put one pound of grated bacon, one pound of fat, half a pound of butter, two lemons cut in slices, and the white taken out, two bay leaves, two cloves, four carrots cut into dice, four onions, and a very small quantity of water, into a saucepan, and hoil the whole till it is reduced. You must take care to keep stirring to prevent your *blanc* from catching; when all the moisture is sucked up and the fat is melted, moisten it with water; add some clarified salt, let it hoil, and skim it; it is then ready for use.

BLANC-MANGE.—To one ounce of picked isinglass, put a little water, boil it till the isinglass is melted, with a bit of cinnamon; put to it three quarters of a pint of cream, two ounces of sweet almonds, six bitter ones blanched and beaten, a bit of

lemon peel, sweeten it, stir it over the fire, let it boil, strain, and let it cool, squeeze in the juice of a lemon, put into moulds; and garnish to your fancy.

Blanc-mangé may be coloured green by adding spinach juice; red, by a bit of cochineal in brandy, let it stand half an hour and strain it; yellow, with saffron.

BLANC-MANGE, Diablotins aux Avelines.—Pound and blanch six ounces of filbert nuts, and beat them up with three glasses of scalded cream; squeeze them through a napkin to extract as much milk as possible from your almonds; then gradually pour it upon two large spoonfuls of rice flour, and beat it well together, taking great care not to let it be lumpy, adding three ounces of sugar and a very small quantity of salt; put it to turn over a moderate fire, and dry it for forty minutes until it becomes quite a stiff thick paste; then put it on a dish and leave it to cool; when cold, roll it into strips, cut them into small pieces about the size of a filbert, and as you cut them roll them into balls and lightly sprinkle them with flour. The whole being thus prepared, place some of them in a small cullender, and put the cullender into batter, so hot that the *diablotins* will immediately catch (this batter should have been standing on the stone for two hours), and become of a nice dark colour in almost an instant. Then take your cullender out of the batter, put your balls in a napkin, roll them in powdered sugar, and serve on a very hot plate. Fry the remainder of your *diablotins*, serving them hot and hot.

BLANC-MANGE (Dutch).—Put a pint of cleared calf's-foot jelly into a stewpan; mix with it the yolks of six eggs, set it over a fire, and whisk till it begins to boil; then set the pan in cold water, and stir the mixture till nearly cold, to prevent it from curdling, and when it begins to thicken, fill the moulds.

BLANC-MANGE à la Française.*—Blanch one pound of sweet and a score of bitter almonds: drain them on a sieve, and afterwards dry them, by rubbing them in a napkin; pound them in a mortar, continually moistening them with half a tea-spoonful of water at a time, to prevent their oiling. When they are pounded as fine as possible, take them out of the mortar, and put them into a pan; then with a silver spoon beat up your almonds gradually, with five glasses of filtered water; after this, spread a napkin over an oval dish, and put your almonds upon it; then gather up the corners of your

napkin, and wring it very tight, to press out all the milk from the almonds; then put into this milk, twelve ounces of crystallized sugar, broken into small pieces; when the sugar is dissolved, pass the whole through a napkin; and then add to it one ounce of clarified isinglass, rather warmer than lukewarm; and when the whole is well incorporated together, pour it into your mould. Your mould should be previously put into pounded ice; when your blanc-mange is ready to serve (which will be in two hours after it has been put into the mould), you must take it out of the mould according to the rule prescribed in *Violet Jelly*.

BLANC-MANGE Fritters.*—Put a quarter of a pound of ground rice into a stewpan, mix with it two eggs, a pint of milk, and two ounces of sugar: let it boil one hour, stirring it frequently; when well thickened, take it off, and add a little grated lemon peel, some dried orange flowers, shred, and a little salt: the whole being well mixed, spread it upon a floured dish, shake flour over it, and when cold, cut it into little bits, and make them into balls, with your hands floured; fry in lard, and when dark-coloured, sugar and serve.

BLANC-MANGE Fritters en Gimblettes.*—Prepare the paste the same as for Blanc-mange *Diablotins aux Avelines*. When it is cold, cut it, and form it into your *gimblettes*; cut the pieces out from the middle with a paste-cutter, nearly two inches in diameter. Then mask these little rounds (which you have cut from the *gimblettes*) all over with crumb of bread, very finely grated; this must be done with the greatest care, for fear of spoiling their shape. After having masked them in bread crumbs, dip them in four eggs beaten up; then drain them, and again mask them in bread crumbs. In the same manner prepare the *gimblettes*, placing them upon plates; and when you wish to serve, fry them of a nice colour; then sprinkle them all over with sugar, and place your little rounds in the centre of a dish, and arrange your *gimblettes* round them.

BLANC-MANGE Fritters en Gimblettes, glazed with Sugar.*—Prepare your *gimblettes* exactly the same as in the preceding receipt; and when you wish to serve them, fry them in butter as usual. Then drain them, after which, glaze them in caramel sugar. You may if you like, as you take them out of the fryingpan, strew them over with pistachio nuts, cut very small, or dried orange flowers.

BLANC-MANGE with Fruit.—Boil an ounce and a half of isinglass, and when quite dissolved, strain it. Let it cool for half an hour, skim, and pour it free from sediment into another pan; then whisk with it a table-spoonful of cedrat, and half a pound of currant jelly, strawberry, or raspberry jam; and when it begins to jelly, fill the moulds.

BLANC-MANGE, Hot.*—Blanch a pound of sweet almonds, with eight bitter almonds; pound them very fine, and put them into a stewpan; then put the same quantity of cream with a quarter more into another stewpan, and boil it with some sugar; and when it boils put in your almonds, mix them well together, and then pass them through a bolting-cloth; a quarter of an hour before you wish to serve it, put your preparation over the fire; turn it, reduce it, and continue turning, until it is thick and keeps to the spoon; then pour it into a silver dish, and serve.

BLANC-MANGE, the Italian Way.—Take a cold capon that has been either boiled or roasted, take off the skin, mince the meat, and then pound it in a mortar with blanched almonds; then add some capon broth and grated bread, salt, rose water, and sugar, previously strained through a sieve; then boil the whole till it is of a good consistence; then either put it into a paste, or stew it.

BLANC-MANGE without either Isinglass or Ieing.*—Prepare your almonds in the same manner as in the receipt for Blanc-mange *à la Française*, but only using half the quantity specified in that receipt, and likewise leaving out the isinglass. Then put into a pan the whites of four eggs, and whip them till they begin to whiten; then add your blanc-mange, and place your pan over hot ashes, and continue to whip your preparation until the egg is thoroughly mixed with the almonds, and the whole begins to turn to a thick cream; and when it is of a proper consistence, pour into little cups, and serve it either hot or cold.

When you wish to serve this *entremets* in little cups, and of any flavour you please, you must only make use of two thirds of the quantity of almonds named in the receipt for Blanc-mange *à la Française*.

BLANC-MANGE with preserved Orange.—Fill the orange with blanc-mango; when cold, stick in long slips of citron, like leaves, pour blanc-mango in a dish, and when cold, place the orange in the mid-

dle; and garnish with dried or preserved fruit.

Blanc-mange may be put into any shaped moulds, and garnished and coloured according to fancy.

BLANC-MANGE (*Riband*).—Put into a mould some white blanc-mange, about two inches deep; and when cold, put alternately cleared calves' feet, red or Dutch blanc-mange.

BLANC-MANGE en Surprise.—Take the crumb from a rasped *pain à café* without injuring the crust, which ice with powder sugar and orange-flower water; place it a minute in the oven or stove to dry; fill the inside with blanc-mange, place it in a dish, and cover it with firm blanc-mange, in the form of a pyramid.

BLOND (*to clarify*) *for the Table*.—Whip the whites of four eggs in a large pipkin, and put the blond to them; set the whole on the fire in a stewpan; continue to whip till near boiling, when it will have become white. Then put it in the stove, with fire over and under. When quite clear, strain it through a sieve.

BLOND or Veal Gravy.—Put a few slices of lean ham into a thick stewpan, and lay over it some slices of lean veal; half cover the meat with stock; stew it over a brisk fire, taking care it does not burn; when the broth is reduced, thrust a knife into the meat, that the gravy may run out, and then stew it more gently till brown, turning the meat frequently. When of a dark red colour, moisten with hot stock, season with shred mushrooms, parsley and green onion; when it has boiled an hour, skim, and strain it through a tammy for use, to clarify.

BOAR baked.—Season the leg of a wild boar well (having taken out the bone), lard it with bacon, seasoned with pepper, ginger, and nutmegs pounded, or lay it in soak two days, and parboil it, put it into a good thick crust; then strew over it some pepper, ginger, and nutmeg, all pounded, and some whole cloves, and bay leaves, slices of bacon, and a good quantity of butter; then cover with crust and bake it.

BOAR's Head.—Let it be well singed, and rubbed with a piece of brick, to take off the hair; then scrape it with a knife, and clean it well: this done, bone it, cut out the two jaw-bones, and cut off the snout; slit it underneath, so that it may stick to the skin on the top, and take away the brain and tongue; then take some salt, and rub it into all parts of the flesh; put the head together again, and wrap it

up, and tie it in a napkin; then put it into a large saucepan of hot water, with some leaf fat of a hog, two bay leaves, all sorts of sweet herbs, coriander, and aniseed, salt, nutmeg, and cloves, pounded, rosemary and an onion; when it is half boiled, add to it a quart of wine, and keep it boiling for twelve hours. You may also boil the tongue in the same liquor; when it is ready, let it cool in its own liquor; when cold, put it on a dish, and serve it cold, either whole or in slices.

BOAR (Wild) roasted.—Lard it with *lardons* of bacon, without cutting off either head or feet; roast, and eat it with vinegar and pepper, or orange, salt and pepper.

BOCKINGS.—Mix three ounces of buck-wheat flour, with a tea-cupful of warm milk, and a spoonful of yeast; let it stand before the fire for about an hour, to rise; then mix four eggs, well beaten, and as much milk as will make the batter the usual thickness for pancakes, and fry them the same way.

BOILING.—The operation of boiling meat, has been too commonly treated as a department of the culinary art—that required no art at all. Hence, we may possibly trace in the slovenly management of the pot, the well-known adage, that a *leg of mutton boiled*, is a *leg of mutton spoiled*; whilst with due deference to good old sayings, which generally have originated in truth and experience, we are to be numbered among those who think a leg of mutton boiled, one of the most delectable plain dishes that belong to the old English school of unsophisticated cookery. But the joint must be judiciously chosen, sufficiently kept, and skilfully cooked—for simple as it may appear, there is no small skill required in the management of the aroma of the pot.

Hard water is improper for boiling meat, and where soft water is not to be procured, the cook cannot be expected to do justice to her reputation, even with the greatest attention to her business. So with pulse, a pease pudding is an abomination, if not boiled in soft water.

It is now an established point among the best authorities, that the meat should be immersed in the pot upon the fire, whilst the water is cold, that it may become progressively heated with the water, and thereby gradually boiled; for by not immersing it in the water until hot, as of old, the sudden transition from cold to heat not only rendered the meat dark in complexion, but tough.

Cooks should be careful in managing the form of certain meat for the pot, either by skewering or tying, where necessary: for shapeless masses of flesh, of unequal thickness, cannot be equally cooked, as the thinner parts must of necessity be overdone, before the thicker portion is equally acted upon by the boiling water.

All meats are best cooked, whether by steam or immersion, by being slowly or gently boiled; consequently the fire must be properly attended to, and a vigilant eye kept upon the state of the pot.

Modern experiments, thanks to the enlightened few who have applied the science of chemistry to the improvement of the culinary art, have proved that water for all the purposes of this department of cooking, can but boil. That galloping bustle of the pot, and flapping of the cover, which alone satisfied the impatient, over-notable housewives of the last age, is now proved to have been mere

“Hubble-bubble,
Toil and trouble;”

to no other end than to save a little time, at an enormous expense of fuel, and thus converting excellent meat from the larder, into an execrable dish for the table. Hence, many domestic *broils*, upon unsuccessful *boils*, in those days when even the potent demonstrations of science were vainly opposed to the prejudices of the boiling pot.

Salted meats above all animal aliments should be slowly boiled. Indeed for these, the pot should be kept in a simmering state, which cannot be managed without vigilance, as it is indispensable that the fire should be attended to; for one act of the poker by an impatient hand, may set the pot into a too violent state of ebullition, whilst too low a fire, from inattention, may reduce the heat of the water, so as to injure the meat, for too low, as well as too high a degree of heat will render all boiled flesh hard or tough. It is indispensable also that the water should entirely cover the meat; consequently the dimensions of the pot should be suited to the bulk of the joint.

Other evil consequences arise from boiling too violently; as, by the force of the steam the cover of the pot is constantly lifted up, and with the escape of the steam thus liberated, the more volatile and savoury particles of the meat escape also, and the meat is thereby deprived of its flavour, and rendered less nutritious. This constant opening and shutting of the lid moreover renders the pot liable to the ad-

mission of smoke, and sometimes even of soot, which taints the meat and broth, beyond endurance.

Large joints, as rumps and rounds of beef, hams, &c., where there is suitable convenience, are best boiled in a copper, as it is less difficult to regulate the heat of a copper fire than that of a kitchen range. A discreet cook, will be known by her economy in the management of the fire. The waste of fuel is an evil of magnitude, proportioned to the means of every household, it being an article of great expense in most parts of the kingdom.

BOILING.—Meat before boiling should be washed, and it is improved in colour by soaking. For roasting or baking, however, before it is put on the spit or in the oven, it should be wiped and dried.

It is impossible to complete the operation of boiling without due care in skimming the pot. The instant the water approaches boiling heat, the scum which rises to the surface must be cleared off; and in this early state of the process, from the operation of the heat disengaging the coagulated matter, which thus floats, the skimming must be patiently followed up, or it will attach itself to the meat, and thereby spoil its appearance. The cook must not neglect to skim during the whole process, though the coagulum rises less frequently the longer it boils. By strict attention to this important part of the process of boiling, the custom of wrapping the meat in a cloth, may be dispensed with. Indeed, the only reason assigned for this, is to preserve its appearance; whilst, if the pot be carefully skimmed, the meat will be cooked clean and pure, and come out of the vessel in which it is boiled, still more delicate, white and firm, than when so wrapped up—the flavour too is improved by the absence of the cloth.

The learned in the art of boiling recommend different periods for the completion of the process, some allowing fifteen minutes to each pound—others twenty, and some even more. All the best authorities, however, as Dr. Kitchiner, Accum, Mrs. Rundell, and others, agree in this, that the longer the boiling, the more perfect the operation. The French *cuisinier* may claim the honours of a scientific stew, but the English cook against the whole world for a delicate boil.

It is of consequence, as before said, to suit the cooking vessel to the joint, for there should be no space for superfluous water. The scientific allowance being

about a pint of water to a pound of meat. It is sufficient that the joint be entirely covered, as the richness of the juices are best preserved in proportion to the least quantity of water. The liquor, indeed, thus becomes broth, and should be consequently preserved for that useful purpose, as by thus slowly boiling, or simmering, it imbibes no inconsiderable portion of savoury nutriment.

As the water wastes whilst boiling by evaporation, the pot should be replenished, for the water must constantly cover the meat. A little cold water, too, accelerates the rising of the scum to the surface.

When taken from the pot, the meat must be carefully wiped. Some use a clean cloth for this purpose, but a sponge previously dipped in hot water, and wrung dry, is more convenient. This is done by wringing and cleansing the sponge in hot water prepared at hand. Be careful not to let the meat stand, but send it to table with all convenient speed, or it will darken in complexion, and become hard. Boiled meat, as well as roast, cannot be served too hot.

BOUCHEES de Dames.*—Mix with six eggs, a quarter of a pound of sugar, three ounces of potatoe flour, a little salt, and a pinch of dried orange flower: beat them together well, and having buttered a tin, lay your paste on it, and bake it in a gentle oven for a quarter of an hour; when done, cut it in pieces, about the size of a crown piece, and glaze them, mask them according to your pleasure, and dry them in the oven.

BOUCHEES (Petites), de Dames.*—Take two ounces of spoon-biscuit paste, and lay it on paper, about the size of a halfcrown, cover them with sifted sugar, and put them in a moderate oven as soon as the sugar dissolves; take them out when properly done, and remove them from the paper and let them cool; then mask the unglazed side (that which was next the paper) with apricot marmalade; as you do two, join them together; when all are done, put a quarter of a pound of sugar and the white of an egg into a pan, and stir it about with a silver spoon for ten minutes, adding now and then a little lemon juice to keep it white; ice the *bouchées de dames* all over with this mixture, place them on paper, and put them just within the oven, that they may dry, without changing colour.

BOUCHEES (Petites), glacées.*—Roll some puff paste to about the eighth of an inch in thickness, and with a plain round paste-cutter, of two inches diameter, cut out as

many cakes as you may require; then with a smaller cutter, take out the middle of half the number, so as to make rings of them; moisten the edges of the former, and lay the rings on them; wet them also so as you lay them down, sprinkle them lightly with powder sugar, and bake them in a brisk oven. These *bouchées* require great attention in baking, as the sugar is apt to dissolve and colour too quickly; when done, they should be of a reddish tinge. Fill them with sweetmeats, preserves, or whipped cream, according to fancy.

They may be cut into squares, ovals, lozenges, &c. if you think proper.

BOUCHEES de Monsieur.*—Pound a stick of vanilla with two ounces of powder sugar, and then sift it; mix with it seven additional ounces of dry powder sugar, and half a pound of sifted flour; add to this the whites of four eggs, whipped firm, and work them together till the paste is very smooth and soft. Heat two copper plates, rub them over with wax, and then wipe them; when cold lay the paste with a knife, in pieces about the size of a filbert, shaped quite round, leave three quarters of an inch space between each; when the plates are full, put them on stools in an oven, so that they can receive no heat from below, then put a stove with hot coals on the top of the oven, and let them remain in this state for twenty-four hours; then put them for fifteen or twenty minutes into a moderate oven. Take them from the plates whilst hot, and as soon as cold, finish them in the same way as *Bouchée de Dames*; glaze them with chocolate à la rose, with pistachios, orange, cedrat, &c. &c. They may also be masked with sugar, pistachios, currants, &c.

BOUCHEES (Petites), Méringuées aux Pistaches.*—Make them the same as above, strew sugar over without wetting the rings, and bake them to a light colour in a moderate oven. Then mix a quarter of a pound of powder sugar with three whites of eggs, well whipped, and mask the *bouchées* lightly with it, and glaze them with sugar; having ready a quarter of a pound of pistachio nuts, blanched, and each cut across sloping; place these pieces round the edge of the *bouchées* like a crown; and each piece of the pistachios being placed on the end side, they stand out from the edge of the *bouchée*: this process being finished, put them in the oven again a few minutes, to colour the egg; and in the mean time stir up the white of egg which remains, and make with it half as many.

méringuées as you have *bouchées*, sprinkle them with sugar, and colour both sides of them in a slow oven; and when the *bouchées* are ready for table, fill them with whipped cream, with pistachios, and cover each with half a *méringue*.

BOUCHEES (*Petites*), *perlées*.*—Your *bouchées* being made and baked as above, whip the whites of two eggs to a firm froth, and mix them with four spoonsful of sifted sugar, and when very smooth, mask your *bouchées* with it: then take some white of egg, and with the point of a knife, drop them in pearls about the size of a grape stone, round each *bouchée*, half an inch apart, sprinkle them lightly with sugar, and dry the egg in the oven, taking care they do not lose their whiteness.

When cold, place between each pearl a smaller one of red-currant jelly. Fill your *bouchées* with apricot marmalade, apple jelly, &c.; if, however, the jelly, or whatever else you may use, be of a red colour, your intermediate pearls should be composed of light-coloured preserve, such as apricot marmalade, &c. These should be pearled a few at a time only.

BOUCHEES (*Petites*), *Pralinées*.*—Having prepared the *bouchées* as usual, *dorez* and bake them in a moderate oven; when they are of the proper colour, mask them with whites of eggs mixed with sugar, and almonds minced very small; replace them in the oven a minute or two, and then strew red, or any other coloured sugar on them, but not so thick as to cover the almonds entirely. Fill the *bouchées* as usual.

BOUCHEES (*Petites*), *à la Reine*.*—The same as above, only the paste must be cut thicker, and before you *dorez*, let them stand a few minutes. Bake in a brisk oven.

BOUCONS.—Take the lean of a fillet of veal, cut it into long and thin slices, and lay them on a table; place some bits of bacon, such as you use in larding, and as many of raw ham, one fat and one lean, the length of your slices of veal; then strew them all over with shred parsley and chives, and season them with spices and sweet herbs; then roll the slices of veal, bacon, and ham, up very handsomely, and stew them *à la braise*; when they are stewed, drain the fat from them; put to them a good cullis, and a *ragoût* of mushrooms, truffles, &c. and serve them hot.

BOUILLON de Sauté.—Put into a stock-pot six pounds of beef, a fowl, and a knuckle of veal. Moisten with cold water. Let it boil so that the scum rises only by de-

grees, skim it well, then throw into it two carrots, two leeks, a head of celery, two onions stuck with three cloves, and three turnips. Let the whole simmer gently four hours. Put in a little salt, and take off all the fat, and strain very clear.

BOUQUET Water.—Take the flowers of white lilies and Spanish jessamine, of each half a pound; orange, jonquil, and pink flowers, of each four ounces; damask rose leaves, one pound; let all be fresh gathered, and put into an alembic with a gallon of proof spirit, and two quarts of water. Place it in the *bain-marie*, and draw it off till the leaves begin to rise.

BOURGUIGNOTTE.—Cut some truffles into balls the size of a nutmeg; take some small round mushrooms, and put about twenty of each into a small stewpan: pour over them a pint of red wine, with a small lump of sugar; reduce the wine to a glaze. Then throw into the stewpan six spoonsful of *espagnole*, and two of *consommé*. Boil the whole for half an hour, taste it, and if well seasoned serve it up.

BOUTONS.—Make a good, well seasoned *godiveau*; lay this upon broad thin slices of bacon, such as will wrap up your whole *bouton*; put to it a good *ragoût* of veal sweetbreads, mushrooms, artichoke bottoms, truffles, and asparagus tops, dressed with white sauce; then cover this with another layer of *godiveau*, and slices of bacon; then bake it either between two fires, or dress it otherwise; when it is done, take off the fat, add some lemon juice, and garnish with *farced* rolls and *fricandeaux*.

You may make *boutons* of fish, by making the *godiveau* of carp, tench, cel, or what fish you please, well minced and seasoned.

BRAISE (*to*).*—This is a method of dressing meat, poultry, &c. &c. without its undergoing any evaporation. It is done by lining a braising-pan with thin slices of bacon, beef, or veal, upon which place whatever you intend to braise, and also add carrots, onions, lemons, bay leaf, herbs, pepper, salt, and spice.

BRAISING Pan.—A deep, well-tinned copper vessel, with two ears, the lid of which must close hermetically, and have a ledge round, so that coals or hot ashes may be placed on the top when necessary.

BRANDY Cream.—Boil two dozen blanched sweet almonds, and three bitter, pounded, in a little milk. When cold, add the yolks of five eggs well beaten in a little cream, sweeten and put to it two glasses of the best brandy, and when well

mixed, add a quart of thin cream; set it over the fire, but do not let it boil; stir one way till it thickens, then pour into glasses. When cold it will be ready; if you wish it to keep, scald the cream previously. A ratafia drop may be added.

BRANDY Pudding.—Butter a mould and line it with jar-raisons stoned, or dried cherries, then lay thin slices of French roll; next put a layer of ratafias or macaroons, then the fruit, rolls, and cakes, in succession, until the mould be full, pouring in at times two glasses of brandy. Beat four eggs, yolks and whites separately, put to them a pint of milk or cream, lightly sweetened, half a nutmeg, and the rind of half a lemon, grated. Pour it into the mould, and when the solid has imbibed it all, place it in a stewpan with water sufficient to come halfway up the mould, cover it with white paper before putting the lid on, and steam it for an hour at least, then serve with brandy sauce.

BRAWN (Mock).—Take four cowheels, clean and wash them thoroughly, and boil in plenty of water till very tender; then take them out and cut them in long pieces, which put in a stewpan, just cover them with stock and let them stew a little; have ready chopped a handful of capers, half as many gherkins, and one glass of vinegar, stir them in with the heels; put all this into a mould, and when cold, take it out.

BRAWN (Mock).—Boil two pair of neat's feet very tender, and pick the flesh entirely from the bones; take the belly-piece of pork, bone and roll up the meat of the feet in the pork very tight; then wrap a coarse cloth tightly round it, and tie it with tape. Boil it very tender, and hang it in a cloth till cold; then put it in some sousing-liquor, and keep it for use.

BRAWN (Mock).—See *Collared Veal*; and proceed in the same manner, with a lean salt belly of pork, cut rather broad, instead of a breast of veal, leaving out the fat of bacon.

BRAWN, to souse.—Take a brawn about three years old, cut off the head close to the roots of the ears, and cut a fine collar off the side bone and hinder legs, an inch deeper in the belly than on the back, bone them; bind them up equally at both ends, let them lie in water to soak a night and a day, put them into boiling water, keeping them continually skimmed, and after the first quick boiling, lessen the fire by degrees; let them stand over it a whole night, then take them off, put them into deep hoops, and bind them with tape;

and when they are cold, put them into a marinade of oatmeal and bran boiled in water; when it is cold, strain it through a sieve; put in vinegar and salt, and close up the vessel tight, and keep it for use.

BRAWN (Souse for).—Boil a quarter of a peck of wheat bran, a sprig of hay, a sprig of rosemary, in two gallons of water, with four ounces of salt in it, for half an hour, strain, and let it get cold.

BREAD.—Ovens should be constructed of a circular form, and not lower from the roof than twenty inches, nor higher than two feet. The mouth should not be even an inch wider than is requisite, with an iron door to shut close; one so formed will require less fuel, and retain the heat much better than an oven of a longer form and higher roof, and, consequently, will bake every thing more completely. Those families who reside in the country, where wood is more easily procured, have the advantage over the London bakers, for although necessity has introduced the custom of using sea-coal for baking in great cities, ovens wherein wood alone is used, bake to the greatest perfection, and with more purity.

BREAD.—Put a quartern of flour into a large basin with two tea-spoonsful of salt, make a hole in the middle, then put in a basin four table-spoonsful of good yeast, stir in it a pint of milk lukewarm, put it in the hole of the flour, stir it just to make it a thin batter, then strew a little flour over the top, then set it on one side of the fire, and cover it over; let it stand till next morning, then make it into a dough; add half a pint more of warm milk, knead it for ten minutes, and then set it in a warm place by the fire for one hour and a half; then knead it again, and it is ready either for loaves or brieks; bake them from one hour and a half to two hours, according to the size.

BREAD (brown) Ice.—Grate stale brown bread as fine as possible, soak a small proportion in cream, for two or three hours, sweeten, and ice it.

BREAD (brown) Pudding.—Half a pound of stale brown bread grated, the same of currants, and of shred suet, a little nutmeg and sugar, mix with four eggs a spoonful of brandy, and two spoonsful of cream, boil in a cloth or basin three or four hours.

BREAD and Butter Pudding.—Cut a penny loaf in thin slices of bread and butter, as for ten, butter a dish, lay slices

over it, strew currants on them, then lay the bread and butter, strew ourrants, and so on till the dish is full. Beat up four eggs with a pint of milk, a little salt, nutmeg, and sugar, and pour over the pudding. Lay a puff paste round, and bake it; half an hour will be sufficient.

BREAD (common) Cake.—Take the quantity of a quartern loaf from the dough, when making white bread, and knead well into it two ounces of butter, two of Lisbou sugar, and eight of currants. Warm the butter in a tea-cupful of good milk. Bake in a cake-tin.

BREAD (Diet) Cake.—Break nine eggs, separate the yolks and whites, take their weight in sifted sugar. Whisk the whites to a firm froth, add the yolks, well beaten, and then whisk them together; put the sugar and the weight of five eggs of flour and a few caraway seeds. Mix all well together, and bake in a hoop.

BREAD Cheesecakes.—Slice a large French roll very thin, pour on it some boiling cream; when cold, add six or eight eggs, half a pound of butter melted, some nutmeg, a spoonful of brandy, a little sugar, and half a pound of currants. Put them in puff paste as other cheesecakes.

BREAD, to serve with Coffee.*—Whip up the whites of ten eggs to a thick snow; add to them the yolks beaten with eight ounces of powder sugar, place it over a charcoal fire, and whip it for half an hour; then take it from the fire, and whip it again until cold. Mix in eight ounces of sifted flour. Have ready buttered two moulds lined with paper, pour the paste into them, and bake them in a moderate oven; when done, take them out of the moulds and remove the paper; when cold, cut them in slices about the size of a finger. Place them on a plate of copper, over a charcoal fire, and when one side is brown, turn them and brown the other side.—These, if kept dry, will be good for a long time.

BREAD (rich) to serve with Coffee.*—Make your paste as above, but when you have mixed in your flour, add to it the rind of two lemons grated; candied lemon and orange peel, of each two ounces chopped; stir them in with a wooden spoon, and finish as above.

BREAD Crumbs fried.—Rub bread that has been baked two days, through an iron sieve or cullender; put them into a stewpan with two ounces of butter; place it over a moderate fire, and stir them with a wooden spoon till of a fine gold colour;

spread them on a sieve, and let them stand ten minutes to drain, turning them often.

BREAD (French).—Lay half a bushel of the best Hertfordshire white flour at one end of the trough, and make a hole in the middle of it. Mix a pint of good small-beer yeast with three quarts of warm water; put it in, and mix it up well till it is tough, put a flannel over it, and let it rise as high as it will, watching carefully that it does not fall. When it is at its height, take six quarts of skimmed milk, blood-warm, the bluer the better, provided it be sweet, and one pound of salt. Be careful not to put any milk with the yeast at first, for that will prevent the yeast from rising, as any greasy substance will have that effect. Then, instead of working it with the hands, as is done with dough for English bread, put the ends of your fingers together, and work it over your hands until it is quite weak and ropy, and then cover it over with flannel. Put the fire into the oven, and make it very hot, by which time the dough will be ready. Lay the dough on the dresser, and instead of a common knife, have one made like a chopping-knife to cut it with. Then make it up into rolls or bricks at pleasure. The bricks (of the common size) will require an hour and a half to bake, the rolls only half an hour.

Draw them out, and either rasp them with a rasp, or chip them with a knife. Some persons break in two ounces of butter, when working up with the second liquor.

BREAD (French).*—Take half a bushel (or six pounds) of flour, put it on the slab, make a hole in the centre, in which put two ounces of yeast; make your dough with warm water, to about the consistence of *brioche*; work it up well, adding two ounces of salt, dissolved in a little warm water; cover, and set it in a warm place to rise; on this part of the operation depends the quality of the bread. Having left the dough one or two hours, (according to the season), knead it again, and leave it as before, for two hours. In the mean while, heat the oven, divide the dough into eight equal parts, of which form as many loaves, into any shape you please; put them into the oven as quickly as possible. As soon as they are done, rub the crusts with a little butter, which will give it a fine yellow colour.

BREAD (French), or Rolls.*—Take half a bushel or six pounds of sifted flour, knead it into dough, with two quarts of

milk, three quarters of a pound of warm butter, half a pound of yeast, and two ounces of salt; when the whole is well worked up, cover, and leave it to rise. In two hours' time, form it into rolls, and lay them on tinned plates. Place them in a slow oven.

When they have been in an hour, put them into a very hot oven for twenty minutes. Rasp them as soon as they are baked.

BREAD Fritters.*—Boil half a pint of milk till reduced to half, with a little sugar, salt, half a spoonful of orange-flower water, and a little lemon peel sbred fine; have ready some pieces of crumb of bread, cut about the size of halfcrowns, but thicker; put them into the milk to soak a little, then drain, flour, and fry them.—Glaze them with sugar, and pass the salamander over them.

BREAD, Gâteau.*—Grate the crumb of a fresh loaf, throw it into boiling cream, keep stirring it over the fire, and let it boil some time longer; then add to it a bit of butter, some sugar, and lemon peel, and currants, if you think proper; butter a stewpan well, pour the bread, &c. into it, and place it on a stove, with fire on the lid also. When the *gâteau* is of a nice colour, turn it on a dish and serve it.

BREAD, à la Grecque.*—Put six pounds of sifted flour into a large pan, set it in the oven for about an hour, that it may be tolerably warm, then mix with it three ounces of yeast, two ounces of salt, and a sufficient quantity of milk and water to make it into dough (not too stiff). Having kneaded it well, cover, and set it on the oven or in a stove; after it has stood three hours, divide it into eight parts, put them into as many buttered tins, place them immediately into a very hot oven, and when nearly done, take them out of the tins and place them on tin plates for a few minutes to colour the crust. Wrap them in flannel.

BREAD (London).—To make London bread, put a bushel of good flour which has been ground a month or six weeks, in one end of the trough, and make a hole in the middle of it. Take nine quarts of warm water, and mix it with one quart of good yeast; put it into the flour, and stir it well with your hands; let it remain until it rises as high as it will go, which will take about an hour and a quarter. Watch it carefully to its ultimate height, and do not suffer it to fall; then make up the dough with eight quarts more of warm water

and one pound of salt; work it well with your hands, and then cover it over with a sack or other coarse cloth. Put the fire into the oven; heat it thoroughly, and by the time it is hot, the dough will be ready.

Next make the dough into loaves, not exceeding four or five pounds each, sweep out the oven clean, and put in the loaves. Shut the oven close, and they will be baked in about two hours and a half; then open the oven, and draw the bread.

In summer the water need not be more than blood-warm, but in winter it must be a few degrees higher in heat. During a hard frost, however, the water should be as hot as the hand could bear it, though not sufficiently hot to scald the yeast, as that would spoil the whole batch of bread. Other quantities of bread are made in the same proportion.

BREAD (Manheim).*—Take six spoonful of flour, three of sugar, half an ounce of green anise, and a little salt; make it into a firm paste, with two eggs, and roll it into pieces about a foot long, and rather more than an inch thick; lay them on buttered tins, *dorez* and mark them with the point of a knife, and put them into a hot oven; when done, cut them in pieces for use.

BREAD Pudding.*—Cut two or three French rolls in slices, and soak them in a pint of cream or good milk; beat up the yolks of six eggs with them, and add sugar, orange-flower water, three pounded macaroons, and a glass of white wine; tie it up in a basin or buttered cloth, let the water boil when you put in the pudding, and boil it for half an hour. Serve with wine sauce.

BREAD (little) Puddings.—Steep the crumb of a penny loaf, grated, in about a pint of warm milk; when soaked, beat up six eggs and mix with it; add two ounces of warmed butter, sugar, orange-flower water, a spoonful of brandy, a little nutmeg, and a tea-cupful of cream. Beat all well together, and bake in buttered tea-cups; a quarter of a pound of currants, orange or lemon candied may be added.

BREAD Sauce.—Cut in slices the crumb of a French roll, to which add a few peppercorns, one whole onion, a little salt, a little butter, and boiling milk enough to cover it; let it simmer gently by the side of the fire till the bread has imbibed the whole of the milk; then add a little thick cream, take out the onion, and rub the whole through a sieve; make it very hot,

and serve in a sauce-boat, either for game or fowls.

BREAD *Sippets fried*.—Cut a slice of bread a quarter of an inch thick, cut it into pieces about two inches square, and shape them to your fancy; make some very clean fat hot in a fryingpan, and fry the bread in it; when of a delicate light brown, take them up with a fish-slice, and drain them, turning them occasionally.

BREAM, *to dress*.—After your bream is scaled and drawn, notch the side of it, dip it in melted butter, and broil it; make a brown sauce with anchovies, capers, chives, and parsley, tossed up in a saucepan with a little butter; then put in a little fish broth, and thicken it with a cullis that is to be poured on the fish; but do not put the anchovies in till you are going to serve; when it is broiled enough, serve it up with the aforesaid sauce.

It may also be served with a white sauce.

BREAM, *to stew*.—Scale and well wash the bream, preserve the blood to stew it in, put to it two glasses or more of claret, a little ginger, the pulp of half a pound of prunes boiled, and strained into the stew; salt, vinegar, two anchovies, some roots of horseradish, stamped and strained, and a small bunch of sweet herbs; let there be no more liquor than will just cover the fish, and other ingredients; when it is enough, make a sauce with butter, a little of the bream liquor, beat them up together, then dish your fish, pour the sauce upon it. Garnish with lemon and barberries, and serve it up.

BRENTFORD Rolls.—Mix with two pounds of flour a little salt, two ounces of sifted sugar, four ounces of butter, and two eggs beaten with two spoonsful of yeast, and about a pint of milk; knead the dough well, and set it to rise before the fire. Make twelve rolls, butter tin plates, and set them before the fire again to rise. When of a proper size, bake them for half an hour.

BRETTONNE.—Take twelve large onions, and cut each of them in half; be particular in taking out the germs; cut them into small pieces, and brown them over the fire; then put them into a stewpan with a quarter of a pound of butter, a little bay, garlic, thyme, salt, and pepper, and let them cook over hot ashes, put ashes on the cover of your stewpan; when they are sufficiently done, add a little sugar, a little vinegar, and reduce the whole to a

glaze with a little loveapple sauce; add a large spoonful of *blanc*, then pass it through a bolting-cloth; afterwards put it into a stewpan with some more *blanc*, and a quarter of a pound of butter, and let it simmer. Serve with a white haricot.

BREWING.—Much indifferent beer is made in private families, even where there is no sparing of materials, for the mere want of system and economy in the management.

In the first place, attention should be paid to the state of the utensils used in the operation, and all necessary preparations made the day before the act of brewing commences; on which day, let water be heated in the copper that it may be well cleansed; also cleanse the casks, mash-tub, coolers, &c. When this business is despatched, fill the copper, and prepare all things in readiness for next morning.

The allowance of malt for *Strong Beer* must be ten bushels to the hogshead.

For *Ale*, nine bushels to the hogshead.

The copper for making a hogshead of beer or ale should contain full *seventy* gallons, because the hogshead of beer measure holds *sixty-three* gallons, and there should be the surplus measure allowed for the hops, and the working them about to advantage when the water boils, to prevent waste. With this copper four boilings will afford two hogsheads of strong beer or table ale, and two of table beer.

The malt should be ground four or five days before use, and be kept very clean. The necessary ingredients being ready, the water must be made to boil rapidly, which done, the copper fire must then be damped. The malt having been previously put into the mash-tub (reserving half a bushel) as soon as the steam from the boiling water begins to subside, the water is poured upon it to wet the malt, so as to render it of a consistence stiff enough to be mashed; it should then remain covered over for a quarter of an hour, when more water is added and it is mashed as before; let it stand for a few minutes, and then add the whole quantity of water, accordingly as it is intended to have the beer more or less strong. Whilst the water is lading on, the mash must be kept stirring with a pole. When well mashed, run the big end of the mash-oar through the middle of it to give it air, then put the spare half bushel of malt upon the mash; and cover the tub over with sacks to keep the steam and spirit of the malt in, and let it remain two hours; then let it run into the receiver,

and mash again for the second wort, in the same manner as the first, excepting that the water must be cooler, and it must not stand more than half the time.

Both these worts are now mixed together, and the quantity of hops determined upon are added, when the liquor must be put into the copper, which being closely covered, let it boil gently for two hours, then let the liquor into the reeiver, and the hops be strained therefrom into the coolers.

When cool, the barm or yeast, which should be white and sweet, is added, and the liquor well stirred from the bottom with a wooden bowl, turning it up topsyturvy in the middle of each tub, which occasions the beer to ferment. If, however, it happens that in about two hours the fermentation is not favourable, it has been checked; in which case, put the mash-oar, &c. across the tubs, and cover them with sacks to encourage the fermentation; when the last thing at night, and the first in the morning, should be the stirring them well up again. Be careful that the tubs be not too full to work over in the night.

The next morning, skim the greater part of the yeast off, and prepare to tun it. Let the casks be taken quite clean and warm into the cellars, which promotes the beer's working. It is recommended to fling a gallon or two of boiling water in each, and turn it out again. Examine the cork and vent holes, and when the casks are filled, reserve some spare beer, that as it works in the casks you may fill them up in the cellars for the waste. As soon as full, take two pounds of fine wheat flour, and heat it up smooth with some of the new beer in a pail, with a wisp, and divide it between the two casks, keeping it well stirred up near the bottom for a quarter of an hour. The flour thus prepared, gives to beer and ale a fine soft quality, and, while under fermentation, adds to its flavour, its mantling, &c.

When this flour is put in the casks, each should be stirred with a long stick for a few minutes; then put the tin scoop into the upper cork-hole for the beer to work through, and attend to it three or four times a day, particularly the last thing at night, and first in the morning; and when the fermentation is done working, which is usually an operation of three or four days, clean the outsides of the casks, and put in the beer, the hops saved in the pail, equally divided into each, stirring them about, which operation fines all beers, and then

hung them tight down with a piece of coarse linen cloth under the bung, if completely done working, but not else.

For small, or table beer, there must be a third mashing. Reserve a pailful of the strong beer to add to the small. Let the water, already heated in the copper, when within a few minutes of boiling, be poured on the malt, keeping it mashed as before; then add the pail of strong, and cover it over with sacks as before mentioned, with the mash-oar standing in the middle, and let it remain an hour. Then fill the copper with the liquor, and let it boil very gently for an hour. The same preparation of flour and beer, should in the like proportion be added to the table beer.

For good substantial strong beer or ale, and of fine flavour, there should be allowed one pound of hops for every bushel of malt.

Hops that are good, and entirely free from adulteration, should be of a fine sweet smell, full of ripe seed, of a clear pale yellow colour, and clammy, which evinces their strength; such an article ameliorates and preserves all beers. The best hops are those produced in Kent.

The great secret of fining all beers, to render them of a clear brilliant colour, is to take out three quarters of a pailful of the hops from the copper, when they have boiled an hour; for this simple method is superior, and more congenial to beer than all the arts that are practised.

If, however, beers remain stubborn, either from bad cellars or weak hops, or from ill-management, then, in order to make beer or ale transparent and fine, isinglass may be used, which may be thus prepared: If for fining a hogshead, take a quarter of a pound of isinglass, and put it into a quart of the liquor drawn from the cask, and let them gently simmer over a slow fire for half an hour, in a clean vessel. Pour this into a can of the beer, and put it into the cask, stirring it with a long stick for a quarter of an hour, and six hours after hung the cask close again. It is a bad practice to put raw hops into beer, as they are apt to become musty.

Beers are not infrequently sick and out of condition; when this happens, they should again be put into a new fermentation: and then balls made of a pound of fine wheat flour, mixed with a sufficient quantity of treacle, will promote their briskness. This composition softens all beers to the greatest advantage.

BURTON ALE.—For making of *Burton*,

or rich *Welsh Ales*. In lieu of boiling the wort two bours, let it boil only one hour, but without ceasing for the whole time. Have ready six pounds of treacle, which must be thrown into the copper; this adds to the strength of the malt, and gives great richness to the flavour of the ale. The liquor must be kept well stirred up the whole time, and particularly from the bottom: but as this is not brewed for keeping, three quarters of a pound of bops to every bushel of malt will be sufficient.

Before it is tapped (which may be done in three or four mouths), fine it as before described with the hops, when it will be found to possess that rich, full flavour for which Burton and Welsh ales are so much esteemed. This has frequently been brewed in the early part of March, and drank in perfection at the latter end of the June following. Indeed, all well brewed ales and table beer, at three and four months old, are ripe and good.

Edinburgh Oat Ales—Should be made from the best white, heavy, sweet oat, made into malt the same as barley is. The Scotch oats are preferred, and the ale made thereof, is said to be of a fine soft bealing quality, and is of great repute, particularly in England, where it is not common.

Though this ale requires a greater quantity of malt, it is brewed at a less price than others, as ten bushels will make a hogshead of fifty-four gallons, rich, soft and delicious, as no table beer is taken from it. From four to six months old it will become fit for use, either in hottles or casks. It must be brewed, hopped, &c. in the same manner as Welsh ales.

Some persons who grow their own oats in England, make this ale, with a part of oat malt, and a part barley malt.

PORTER.—It is generally held that porter, to be good, must necessarily be brewed in large quantities; this, however, is a popular error. Excellent porter may be brewed in private families, and by proper management, so ordered, that ample time between each brewing may be allowed for it to refine for use. Those families, therefore, who have convenient utensils for brewing strong beers and ales, and who are acquainted with the process for making them successfully, may also add porter to the cellar stock, and thereby supply their tables with that truly English beverage, and regale their friends with a tankard

of that cool, refreshing, and wholesome liquor, pure, genuine, and free from those pernicious adulterations which are sometimes practised by the public brewer and too often by the publican, by whose cheating rapacity the health of his customers is destroyed, and the reputation of the brewer who serves his tap suffers accordingly. It is well known that the excisemen are instructed to keep a vigilant eye upon the breweries, to prevent the use of deleterious drugs in the composition of beer, which instructions they more readily obey, as a heavy penalty is attached on detection of such malpractices; whilst the publican, who is commonly the most culpable, for his share in the adulteration of beer, is generally allowed to escape detection. It would be well, therefore, that the publican should be liable to an equal penalty with the brewer, as his risk is less, and his profits certain, a very liberal allowance being granted to all retailers of London porter.

The brewing of porter is nearly by the same process as the brewing of ale. The mash, however, must be made of a fine, high dried, sweet, full malt (which is cheaper than the pale malt used for brewing the strong beer and ale); and full, fine, sweet, brown bops.

It is not necessary for a porter brewer to give from ten to twenty shillings per hundredweight, for colour or appearance in hops, when in actual value and strength they may be thirty per cent. inferior for his purposes; such bright and fair hops being only necessary in the brewing of the delicate and superior ales.

The hop then selected for the brewing of porter, must be stout, gross, and thick blossomed; rich in condition, though it be dull in colour.

A species of hop, admirably well adapted for this purpose, is met with in Kent; it is the produce of the plant *Humulus Germanicus*. Hops of this description are most proper for the purpose, because time should be given them to mellow; and the peculiar, soft, full, bitter, requisite, will be secured to them if kept.

The necessary bitter cannot be extracted from the new hop, unaccompanied by harshness and unpleasantness. Good brewers (those who brew on a large scale) give their hops eight or even twelve months age, and then they work eight or ten pounds of bops per quarter of malt.

When the wort and hops are boiling,

have ready to put into the copper (for every hogshead) one pound of bruised liquorice root, cut short, a quarter of a pound of Spanish liquorice, and six pounds of coarse, brown, moist sugar, or the same quantity of treacle, and so in proportion for every cask. Be careful to put in these ingredients when the wort and hops are boiling, and let them gently boil for two hours, keeping the liquor well stirred from the sides and bottom the whole time: and then strain the bops off, and put it into the coolers the same as the other beers. Put into some of the warm wort, half a pound of moist sugar, boil this in an iron pot till it becomes a black, thick liquid, and then add, before it is cold, a pint of the warm porter, with a spoonful of salt of steel, and mix them well together; this is what the porter brewers call colour, and is in quality between a bitter and sweet, which gives to the liquor that fine mellow taste and colour usually admired in good porter. In six months it will be fit for use, and will have, when drawn, a fine cauliflower head. As no table beer is required from this, eight bushels of malt, and eight pounds of hops will be sufficient.

BROWN STOUT.—To brew brown stout, porter, or strong beer, to go abroad, allow ten bushels to the hogshead, and if intended for a hot climate, fourteen pounds of hops, good, strong, perfectly sweet, and full of seed.

All malt liquor that is brewed for long voyages at sea should be perfectly ripe and fine, before it is put on board, and should be sent in the same cask it is tunned in. A thirty-six gallon cask or barrel, is the most convenient size for ship-board. For sea voyages too, in lieu of vent-pegs, vent-nails should be procured from the ironmongers, for they shift up and down of themselves, as the beer requires.

After the porter is fined in the manner of the other beers, with good hops, to make it carry a fine head, lower the hand in drawing it, some distance from the cock, and let it run down the side of the tankard, leaving lip-room on the top.

If private families would have good casks, and of a uniform size, none are more durable, perhaps, than the ironbound rum-punchons, which generally hold about one hundred and twenty gallons, which is nearly two hogsheads, beer measure, and may be purchased of any of the great dealers in Jamaica rum, and at a reason-

able price. These with care, and particularly if painted in oil colours, will last many years.

If new casks be purchased, those of the bell shape are preferred. All new casks must be filled with fresh cold water, and left to stand three or four days, and then well scalded before beer is put into them.

In cleaning casks, they must be washed with cold water: and nothing is more efficacious and searching in getting the dirt out of all coolers, casks, &c. than a lump of unslacked lime flung into the water; when well soaked, they must be carefully scrubbed and cleaned with a birch broom.

If the casks should happen to become musty, employ a cooper to unhead them and burn them out. As soon as a cask becomes empty, take care to stop up the bung, and vent and cork hole tight, which will be the means of keeping them sweet. The cocks should be taken from empty casks, and immediately clean scalded with boiling water, and put away in a dry place.

The following suggestions and notices cannot fail to be useful:

Hops of every quality should be kept in a dry chamber.

The bops that are intended to be used when brewing, should be wetted thus; let the tub stand under the cock of the copper, which, half turned, enables you to moisten them gradually. They should be rubbed between the hands to separate them, and break the lumps.

To cleanse musty casks, dissolve a pound of bay salt, and half a pound of alum in water, then add as much dung from a milking cow as will render it thick, but not more so than will allow it to pass through a funnel; place it on a fire, and stir it with a stick until it nearly boils, then put it into the cask; bung it close, shake it about for a few minutes, and let it remain two hours—then take out the bung, and let the vapour escape; fasten it down again, give it another shaking, and let it remain two hours more. After this, cleanse the cask thoroughly with cold water, not ceasing until it comes out perfectly clean and untainted. This done, have ready a liquor, made with half a pound of bay salt, and two ounces of alum boiled in water; wash the cask well with this, and cleanse the cask as before with water, after which the cask will be fit for use.

THE CELLAR.—A good brewer, cellarman, &c. will take delight in the well-ordering of the cellar. Attention must be paid to cleanliness both in his person and business; every thing in the cellar consequently should be kept in due order. The brewer, or cellarman to the nobleman, or gentleman, who maintains a large establishment, should occupy himself every morning in the cellars. The following duties are incumbent:

During the summer months, have the beer-cellars and stairs clean washed weekly, and particularly under the casks. Empty the tap-tubs daily, into a cask kept for the purpose of containing the slops and grounds; for the cellars, on opening, should always smell pure and sweet. By attention to these offices, the cellars are not only pleasant to enter, but the beer is kept fine and cool during the hot months; whereas, by inattention to cleanliness, a filthy cellar will cause the beer to turn sour.

During the winter months, scraping and sweeping out the cellars once a week will be sufficient. Observe, all cellars, in the winter, cannot be kept too close and warm, for without great attention on this point, the liquors cannot thrive.

The following necessities should be provided for cellars to large establishments. Those families who brew on a smaller scale, will apply their uses according to their proportionate convenience:

Suitable shot, and lead canister, with holes in bottom, and two cloths to wash bottles, to be kept in the bottle-rack. Two suitable tubs for washing bottles only, with a form to stand on. Six strain-cocks, bungs, corks, vent-pegs, and a mallet. A pair of pliers, to draw pegs, and cork-drawer. A leathern boot to buckle on the knee, to contain the bottles when corking them, for if the bottle breaks the boot saves the liquor. A strong, heavy, mahogany cork-driver. Six strong prickles to be kept in a dry place. Coarse linen to put under the bungs; the old hop-sacks will serve. Six tin spouts, the size of a beer-cock, made at the lower end as broad as a banker's shovel at the bottom, for the beer to work through, from the top cork-hole, with brown paper round the top. A strong iron skewer to raise bungs with. A middle-sized cooper's gimlet, the size of the small spigots and faucets. A quire of strong brown paper to put round cocks, and another quire to make hop-bags with. Two large strong sponges to clean the outsides of the casks, &c. A pair of slings

to grapple the casks with, to take into the cellars, for rolling them will cause dirt to hang about them, &c. A pair of strong folding steps. Half a dozen mahogany spigots and faucets, about the size of the little finger, to be had of the best turners (being much superior to pegs, which are wasteful), to try all liquors if they are fine, &c. A strong hammer and iron driver, such as the coopers use, to drive down the hoops with, which have loosened from tubs, casks, &c. Two split sticks, for cellar candlesticks. Six ironbound tap-tubs, and brush to clean them with. A whisk, for the yeast, wine finings, &c. A six-gallon tub for the yeast, and pour the beer from it daily, then whisk the yeast up in the tub, and it will be fit for use.

Delph labels to hang on the tops of all the liquor bins, as claret, champagne, sherry, calcavella, porter, eider, perry, port, rhenish, &c. A pewter crane, and valeneh. Four, or six ice-pails, for wines, &c. in summer. A wine basket, made to hold the hottles that are crusted on their sides, to bring from the cellar in that position. A raising-jack, to raise wine in casks upon their stands. A pulley and ropes to let wine and liquor down into the cellars. A wine-bit of various sizes, to bore the casks with. A flogger to beat up the wine hungs with. Two strong ironbound pails. A gunter's gauge rule. A stamped hushel measure, to measure the malt with a strike. A small cooper's adze. A pair of steel-yards to weigh the hops, or scales, with stamped lead or iron weights, to be kept dry. Two tin funnels, to put in spare bottles when bottling off. A large wood ditto, for all beers. Two low stools to sit on. A leathern apron, with a pocket before, for pegs, &c. and bib to button upon the waistcoat. A flannel bag, with loop on top, made as a jelly-bag, to run the lees of all wine through. A common corkscrew. An ironbound wine-can, for fining wines in. A hoe, a spade, six good stiff birch brooms, and the same number of strong rag mops.

The use of the iron skewer is to raise up the bung by degrees, first giving it vent, for drawing it up with the hands is a dangerous operation.

Have a large cupboard made and fixed in the cellar, or near it, in a dry spot, to hold most of the small tools, so that every thing may be at hand when wanted. Such tools as are too large for the cupboard, may be kept in the brewhouse.

MALT.—In choosing the malt, take espe-

cial care that it is not peat or straw dried : and procure it of a pale colour, for they are the best of all malts, and more balsamic, also soft and smooth, and bigbly agreeable to the palate.

Every gentleman who studies his own interest, would do wisely to purchase the malt unground : for in grinding your own malt, you have not only the satisfaction of knowing that it is not adulterated, but there is another advantage, for of ten bushels of malt in the grain, there will be a saving of nearly two busbels.

Malts should not be ground too fine, but on the contrary, broke or made into a kind of coarse meal.

Good malt is known by a simple test, namely, by chewing it ; for if well made, it will be nearly as sweet as sugar, delightful to the smell, of a mellow flavour, round body, and thin skin.

Hops.—When hops are purchased, let them not be loose in the bags, but very tight packed, for that preserves them.

Be careful that no soap or grease gets about the tubs or pails, for either will prevent the beer from working, and waste the whole.

Never suffer the hrewhouse to be used but for the operations belonging to the brewery, nor any of the tubs and pails for other purposes, nor suffer them to be taken from the hrewhouse.

Take care that the liquors stands be quite steady, for if they rock they injure the beer. They should be made sufficiently stout, and of oak, when they will last for many years.

Fine strong beer for bottling, should be six months old. Observe—never bottle in the cellar, either wine, beer, cider, &c., but on a fine clear day. Let the bottles be well inspected, and use none but the best velvet corks ; for to purchase inferior, low-priced corks, is mistaken economy, as, besides other bad effects, they will cause all liquors to taste of them.

Beer, cider, and perry, for home consumption, should stand in the bottles six or eight hours before they are corked. Cider and perry should have the corks wired, and be packed in a bin with sand ; the beer should be well corked, and packed in a bin with dry deal sawdust. Some beers require to be wired.

Bottled beer for sending a voyage, should be drawn in the bottles, and left to stand forty-eight hours to flatten, before it is corked, and then wired with brass

wire, cut for the purpose into proper lengths.

As cool, fine, bottled, transparent table beer is esteemed in the heat of summer, always during that season have some bottled off, and packed in dry deal sawdust ; the old corks will serve. It is best to use two-quart bottles (Scotch pints), and when used at table, pour it gently down the side of the glass, or decant it off in a japan jug, to prevent much froth.

It is the custom with the butler or cellarman at great houses, where the family pride themselves on the superior quality of their malt liquors, a fortnight before ale, or strong or table beer is used at the master's dinner-table, to peg a cask, or two, of each, in order to select those of the best quality and flavour (for every cask is apt to differ, from some bidden cause, though brewed alike), and two or three days before it is wanted, let it be tapped, and draw off a quart or two of each, which will greatly help to fine it ; make use of strainer-cocks, and keep the vent-pegs tight in. In the summer months, however, they may be eased, particularly if the bear frets ; and never neglect to have a tap-tub under each cock. By attention to these rules, the butler may secure to his master the proud satisfaction, which has long been the boast of one of our oldest peers, in the elegant hospitalities of his castle, of giving to his guests, a sparkling glass of "*British Champagne*."

BRILL—Is dressed in the same manner as turbots.

BRIOCHE.*—Divide half a quartern of flour into three parts, and knead into one of them half an ounce of yeast and a little warm water, wrap it in a cloth and set it by, in summer time for a quarter of an hour, and in winter for a whole hour. When it has risen, put it to the remainder of the flour, with a pound and a half of butter, ten eggs, half a glass of water, and nearly an ounce of salt ; knead them together with your hand thoroughly, and then wrap it in a clean cloth, and leave it nine or ten hours. Cut this paste into the size you wish to have your cakes, moisten, and roll them in your hand, flatten the top, and gild them with the yolk of an egg. Half an hour will be sufficient to bake the small ones ; large cakes will require an hour and a half.

Brioche Fritters.*—Cut some small brioche cakes in halves, take out the middle, and put in some kind of sweetmeat, or made cream ; put the two halves of each

together, so that they may appear whole ; dip them in a paste made of flour, a little oil, salt and white wine, fry them of a gold colour, and glaze them with sugar ; pass a salamander over.

*Brioche Fritters.**—Cut your *bricche* paste into slices of whatever thickness you may think proper, soak them in milk, sugar, and orange-flower water ; then let them drain ; dip in batter, or flour alone, and fry them.

Brioche au Fromage.—When you make the *bricche*, cut some Swiss cheese into dice, and throw them into the paste while it is liquid, and bake as before.

BROCOLI.—Strip off all the little branches till you come to the top one, then with a knife peel away the hard outside skin from the stalks, and throw them into water. Have ready a stewpan of water, throw in a little salt, and when it boils put in the brocoli. When the stalks are tender it is done. Put a piece of toasted bread in a dish, lay the brocoli on it. Serve with melted butter.

Another way.—Prepare them as above, and stew till tender, with pepper and salt.

BROCOLI and Eggs.—Boil brocoli as usual, reserve a large bunch for the middle. Toast a piece of bread and lay it on a dish ; beat up as many eggs as you think proper, put them in a saucepan with a piece of butter and a little salt. Keep beating them with a spoon till thick enough, and then pour them on the toast. Set the large bunch of brocoli in the middle, and the other pieces round it. Garnish the dish with sprigs of brocoli.

Brocoli may be dressed exactly the same as cauliflowers.

*BROILING.**—The process is more simple than that of any other method of dressing meat, the operation is quick, and the object under the hand and eye of the cook, from the moment of its being put upon the gridiron, to that of its completion.

The cook must prepare her fire for the operation in due time ; when ready, it should be clear and bright—so free from black coal or smoke, that the chop or steak may come from the gridiron without blemish or taint of sulphur or smoke.

The best fuel for a broil is composed of charcoal and coke, as little smoke is emitted from either, even on commencing the fire ; and when well ignited, it is entirely free from it. Coke, added to a brisk coal fire, also burns bright, and is well suited for the

operation ; though with care, a proper fire may be made of good sea-coal.

Certain unqualified declaimers upon a broil, hold various opinions touching the proper thickness of a steak ; though at the most celebrated chop-houses, the cooks, unless expressly desired otherwise, confine the cut to somewhat more than half, yet less than the thickness of three quarters of an inch. This adjustment of the proportion of the stratum of the delicious rump, is moreover according to the statute law of the thrice learned conclave, the *Beef Steak Club* ; amongst whose members, from the epoch of its original founder, *George Lambert*, and his distinguished convives, to the present day, may be numbered the most accomplished *gourmands* of this renowned land of good cheer.

* * The choicest steak, moreover, be it hereby known, on the authority of one of the best-informed butchers in this great metropolis, who served the *Beef Steak Club*, the last season, is cut from the rump of a prime Norfolk-fed Scot !

There is this, amongst other disadvantages, in cutting too thick a steak, the outside is likely to be scorched to horny hardness, before the interior is half-cooked ; hence, to say nothing of the misery of those who have not the advantage of capacious mouths, the disappointed epicure must either wait until it is put again upon the gridiron, or instead of eating it *rare*, be constrained to eat it *raw*.

No gridiron should be used, but those with fluted bars, which forming channels, the greater part of the fat, which otherwise falls into the fire and scorches the steak, is drawn off into a gutter at the bottom. The gridiron should be thoroughly heated, and the bars rubbed with beef or mutton suet, previously to putting on the steak, to prevent its being marked by, or adhering to, the bars.

A vigilant eye should be kept upon the steak, to watch the moment for turning it, which is repeatedly done, during the process. Broiling-tongs of convenient size should be used, with which, by a little practice, the steak may be turned with ease and despatch.

The cook must have her dish thoroughly heated, to receive the broil when done, and the cover hot, to place upon it instantly. Even when she has accomplished her task, if the servant who is to take it to the table loiters on the way, the steak will have lost its zest.

A steak or chop, then, should be briskly

cooked, speedily conveyed to table, and served with despatch. It may be made either a delectable treat to the accomplished amateur of good eating, or a dish scarcely endurable to the voracious appetite of a famished hunter.

BRONDADE.—Take a piece of fino stockfish, let it soak for four-and-twenty hours in water to cleanse and soften; then put it in a pot full of water on the fire, taking care to remove it when it begins to boil; melt some butter over a gentle fire, with some garlic, oil, and parsley. In the mean time, pick and cut the stockfish into small pieces, put it into the saucepan, and as it thickens, pour in a little butter or milk. Keep stirring until the fish is melted to a sort of cream. Pounded spinach may be used to make it green.

BROOM Buds, to pickle.—Gather the buds before they grow yellow on the top, mix salt and water until completely melted, then put in the buds; stir them every day until they sink to the bottom, and then keep them closely covered.

BROSE (Scotch).—This is generally made of the liquor meat has been boiled in; of which put as much in a porringer as will mix half a pint of oatmeal into the consistence of hasty pudding, or a little thicker. Lastly, take a little of the fat that swims on the broth, and put it on the crowdie, and eat it like hasty pudding.

BROTH.—Put the mouse round of beef, a knuckle bone of veal, and a few shanks of mutton, into a deep pan, and cover it close with a dish or coarse paste. Put a sufficient quantity of water to cover the meat, and bake it till tender. When cold, let it stand in a cool place, covered close; flavour it as you please.

Broth, Fat.—Boil part of a round and leg of beef with other meat, and take out the gravy and broth, and strain it through a napkin: then boil them a second time, and take out the broth again, keeping both these sorts apart. The first will be good to put to capons, turkey-poults, veal, and other forced meats, to be served in white soups.

Capon or veal broth ought to be used to soak young pigeons for *bisque*; and with the broth of the *bisques*, a eullis may be made for soup *à la reine*, or *à la royale*. The broth of farced meats will serve to make a cullis for the same sorts of meat; as young turkeys, and pullets, knuckles of veal, and other sorts of meats, that ought to be farced and parboiled.

The second sort of broth, is to be put

into brown soups, of ducks, teal, rabbits, wood-pigeons, pheasants, &c., or of vegetables, roots, &c.; and the brown ingredients which serve to thicken them, are to be mixed with the broth.

BROWN (Fish).—Take tench, carp, pike, and eels, prepare them for boiling, cut them in pieces, and put them into a kettle with water, salt, butter, an onion stuck with cloves, and a bunch of sweet herbs. Let it boil an hour and a half, then strain it through a napkin, and divide it into three lesser kettles. Into one of them put mushrooms, and strain them through a sieve, with a eullis, a sliced lemon, and some fried wheaten flour.

BROTH (Fish).—Set water over the fire in a kettle proportioned to the quantity of broth to be made; put in the roots of parsley, parsnips, and whole onions, a faggot of sweet herbs, a bunch of parsley and sorrel, and butter; let the whole be well seasoned: then put in the bones and carcasses of the fish, the flesh of which you have used for farces; and also the tripes of them, being thoroughly cleansed, with some tails of crayfish, pounded in a mortar, and four or five spoonsful of the juice of onions. Let all these be well seasoned and boiled, then strained through a sieve; put it back into the kettle, and keep it hot, to simmer your soups, to boil your fish, and other things.

BROTH (Fish).—Cut onions, carrots, and parsnips, into slices, and put them into a stewpan with a piece of butter, and set them stewing with juice of onions. When these are brown, put them into the stewpan, and give them two or three turns; let the whole be moistened with a clear *purée*; then put in a bunch of parsley, chives, sweet herbs, cloves, and some mushrooms. Let all these boil together for one hour; then strain them through a sieve into another kettle, and use it to simmer fish soup. Note, that carp is the best fish to make fish broth.

BROWN Jelly.—Take a joint of mutton, a capon, a fillet of veal, and three quarts of water; put these into an earthen pan, and boil them over a gentle fire till reduced to half; then squeeze all together, and strain the liquor through a napkin.

BROTH (Meagre), for Soup with Herbs.—Set on a kettle of water, put in two or three crusts of bread, and all sorts of good herbs; season with salt; put in butter, and a bunch of sweet herbs; boil it for an hour and a half; then strain it through a sieve, or napkin. This will serve to make

lettuce soup, asparagus soup, soup *de santé*, &c. with herbs.

BROWN of Roots.—Take a quart of peas, boil them till tender; bruise them to a mash, put them into a boiling vessel that will hold four gallons of water; hang it over the fire for an hour and a half; then take it off and let it settle; then take a lesser kettle, and strain the clear *purée* into it through a sieve; then put into it a bunch of carrots, half a bunch of parsnips, and a bunch of parsley roots, and six onions, a bunch of potherbs, an onion stuck with cloves, and season it with salt. Boil all these together; then add a bunch of chervil, another of sorrel, and two spoonsful of the juice of onions. This broth is of use to simmer all sorts of soups made of vegetables.

BROWN (White).—Boil a fowl, and when it is enough, take it up, and put it into a dish: then boil your cream with a blade of mace, and thicken it with eggs; then put in the marrow of one beef bone, and take some of the broth and mingle them together; put to it a spoonful of white wine, and let it thicken on the fire; then put the fowl hot out of the broth, set it on a chafing-dish of coals, and serve it.

BROWN Colouring for made Dishes.—Take four ounces of sugar, beat it fine; put it into an iron fryingpan, or earthen pipkin; set it over a clear fire, and when the sugar is melted it will be frothy; put it higher from the fire, until it is a fine brown; keep it stirring all the time, fill the pan up with red wine; take care that it does not boil over, add a little salt and lemon; put a little cloves and mace, a shalot or two, boil it gently for ten minutes; pour it in a basin till it is cold, then bottle it for use.

BRUNOISE.—Cut some carrots, turnips, &c. into dice; if summer time, fry them in butter, if the winter, blanch them; when fried without having lost their original colour, moisten them with rich broth, seasoned with salt and a little sugar, and let the whole boil for an hour. Green pease, asparagus tops, &c. may be added. Skim off the fat, and put in some crusts of bread, cut thin, and soaked previously in broth, and serve.

BRUNSWICK Tart.—Paro and core with a scoop, eight or ten golden pippins, put them into a stewpan, with a gill of sweet wine and four ounces of sifted loaf sugar, a bit of lemon peel, a little cinnamon and mace; stew them over a slow fire till the apples are tender; when cold,

put them into a very light, or *vol-au-vent* paste, and pour round them some good custard.

BRUSOLES.—Take some beef steaks, beat them and put them into a stewpan with thin slices of bacon laid underneath; strew over them chopped chibbols, parsley, and spices; then another layer of steaks, and strew them over as before; then cover them all with broad slices of bacon, and cover the stewpan close, and put fire underneath and at top. When they are ready, prepare a cullis with the carcasses of partridges; then take off all the fat, lay them in a dish, and pour the cullis over them.

BUBBLE-AND-SQUEAK.—Sprinkle some slices of cold boiled salted beef, with pepper, fry them with a bit of butter of a light brown. Boil a cabbage, squeeze it quite dry and chop it small; take the beef out of the fryingpan, and lay the cabbage in it, sprinkle a little pepper and salt over; keep the pan moving over the fire for a few minutes. Lay the cabbage in the middle of the dish, and the beef round it.

BUCKTHORN (Syrup of).—Gather the berries in the heat of the day, and set in an earthen vessel in the oven; squeeze out the juice, and for each peck of berries put two pounds of Lisbon sugar and boil them together a quarter of an hour; let it cool, and then bottle it.

Another way.—Take three quarts of the juice of clarified buckthorn berries, and four pounds of brown sugar; make them into a syrup over a gentle fire, and while warm, mix with it a drachm of the distilled oil of cloves, dissolved on a lump of sugar.

The true buckthorn may be known by the number of its seeds, having four, the alder buckthorn has only two, and the cherry buckthorn one seed. The former is to be used.

BULLACE Cheese (with the skins).—Bake or boil the fruit in a stone jar on a hot hearth, or in a saucepan of water. Pour off some of the juice, and to every two pounds of fruit, weigh half a pound of sugar. Set the fruit in a pan over the fire, let it boil quickly, till it begins to look dry; take out the stones, add the sugar, stir it in well and simmer it slowly for two hours; then boil it quickly half an hour. The jam may then be poured into potting-pans.

BULLACE Cheese (without the skins).—Bake or boil the fruit as above; but, instead of taking out the juice, beat the bullaces through a coarse sieve; then pro-

ceed as before, crack the stones and boil the kernels with the jam. The sugar must not be added until the juice has evaporated.

BULLACES (*to preserve*).—Prick the fruit, throw them into scalding water for a minute, take them clear from the water, strew over them powdered lump sugar; the next day pour off the syrup, boil and skim it, pour it over the bullaces, and let it stand a day or two; boil the syrup again, put in the fruit and boil them together (be careful not to mash them), and then put the preserve into jars; when cold, put brandy papers. To a pound of fruit allow half a pound of sugar.

BUNS, *common*.—Rub four ounces of butter into two pounds of flour, four ounces of sugar, and a few caraway seeds. Put a spoonful or two of cream into a cup of yeast, and as much good yeast as will make the above into a light paste; set it by the fire to rise. They will bake quickly on tins. You may add nutmeg.

BUNS (*Cross*).—To the above mixture put one ounce and a half of ground allspice, cinnamon, and mace, mixed, and when half proved, press the form of a cross with a tin mould in the centre, and finish as above.

BUNS (*Plum*).—To two pounds of the plain bun paste put half a pound of currants, a quarter of a pound of candied orange peel, cut into small pieces, half a nutmeg grated, half an ounce of mixed spice, such as allspice, cinnamon, &c. Mould them into buns, jag them round the edges with a knife, and proceed as above.

BUNS, *richer*.—Put four pounds of fine flour into a wooden bowl; set a sponge of it with a gill of yeast and a pint of warm milk; then mix with it one pound of sifted sugar, one pound of oiled fresh butter, coriander seeds, cinnamon, and mace, a small quantity of each, pounded fine. Roll the paste into buns, set them on a baking-plate rubbed with butter, put them in a moderate oven to prove; then wash them with a paste-brush, dipped in warm milk, and bake of a good colour.

BUNS (*Seed*).—Take two pounds of plain bun dough, and mix in one ounce of caraway seeds; butter the insides of tart-pans, mould the dough into buns, and put one into each pan; set them to rise in a warm place, and when sufficiently proved ice them with the white of an egg beat to a froth, lay some pounded sugar over that, and dissolve it with water splashed from the icing-brush. Bake ten minutes.

BUNTINGS (*Poupeton of*).—Having singed, blanched, and trussed the buntings, lard them and fry them; put them into a stewpan with some good gravy or broth, and when tender, add sweetbreads cut in pieces and fried; a few musbrooms and morels, and ten or a dozen chestnuts blanched, season with salt, pepper, and nutmeg. Put into another pan, a quarter of a pound of butter, a handful of flour, two onions, and a pint of gravy, brown them, and then put in the birds, &c. and stew the whole together some time. Take it off and set it to cool; line a saucepan (having buttered it well) with thin slices of bacon, cover them with forcemeat, half an inch thick, on this place the buntings, the breast downwards, with the rest of the ragout, taking away the bacon and onion, and squeeze the juice of a lemon; cover the whole with a layer, an inch thick, of forcemeat, press it close and smooth with a knife, brush it over with egg, strew bread crumbs over, and bake it an hour. When wanted for table, loosen it from the saucepan with a knife, and turn it on a dish. Squeeze the juice of an orange on it and serve.

BURNET VINEGAR.—Fill a wide-mouthed bottle with fresh green burnet leaves, cover them with vinegar and let them stand for ten days. To make it very strong, strain the liquor, put it on fresh leaves to steep fourteen days longer.

BUSTARDS (*to boil*).—Take off the skin, but leave the rump and legs whole, with the pinions, then mince the flesh raw, with beef suet, season it with salt, pepper, nutmeg, and sweet herbs, shred small and mix all together with the yolks of raw eggs, the bottoms of boiled artichokes, roasted chestnuts, blanched marrow, and boiled skirrets, cut small; then fill their skins with this *farce*, and prick them upon the back; put them into a deep dish, with strong broth, white wine, large mace, artichokes boiled and quartered, marrow, salt, barberries, grapes, and some of the meat made up into balls; cover your dish, let them stew, and when they are done, serve them upon sippets, broth them, and garnish with slices of lemon, run it over with beaten butter, and garnish the dish with chestnuts and yolks of eggs.

BUSTARD Pie.—Bone your bustard, par-boil, and lard it, season with salt, pepper, and nutmeg, lay butter in the bottom of the pie, add a few beaten cloves, then lay in the fowl, strew more seasoning over it, lay on a sufficient quantity of butter, close

it up, hake, and when cold, fill it up with clarified butter.

BUTTER.—The milk intended for butter should stand for twenty-four hours in the summer, and double that time in the winter season; skim the milk before the sun has warmed the dairy, as it should be kept during the whole of the operation as cool as possible. If the churn can be placed in a tub of water it will give consistence to the butter. When the butter is come, pour off the buttermilk, put the butter into a clean pan, pour water on it, and let it become firm before you work it; change the water, and beat it well with flat boards, changing the water frequently. When the taste of the buttermilk is quite gone, and the water quite clean, work a little salt into it, weigh and make it up into the proper forms, and put them in cold water into an earthenware pan with a cover.

If not convenient to churn daily, the cream should be put into very clean pans until the next churning. Butter, however, ought to be made twice a week, at least; in hot weather it requires much more working than in cold, and not the slightest flavour of the buttermilk should be suffered to remain. Persons who have not naturally a cool haud, should never attempt to make butter.

In winter, when the cows feed on turnips, the butter has an unpleasant flavour, to prevent which, when the milk is brought into the dairy, put a quart of boiling water to every two gallons of milk, and let it stand as usual for cream. A quarter of a pint of warm spring water, in which nitre has been dissolved, put to ten or twelve of new milk, will also counteract the above flavour.

BUTTER Biscuits.*—Make a paste as for sweet biscuits, and when you have put in the flour, pour over it eight ounces of melted butter, after it has cooled a little; mix them together a short time with a wooden spoon, and put it into buttered moulds, which must only be filled three parts, as the paste puffs up considerably, and would rise from the moulds, without care.

BUTTER (Black).*—Put half a pound of butter in a saucepan on the side of your stove, so that it may just heat sufficiently to colour it; do not skim it. Into a large glass of vinegar put all sorts of sweet herbs, two or three cloves, salt, pepper, and a sliced shallot, reduce this over the fire to one fourth of the quantity, add it to the coloured butter, rack the whole off

clear, and pass it through a fine sieve. Use as wanted.

BUTTER (Black).*—Fry a piece of butter in a fryingpan until it is quite black, taking care not to burn it; skim and pour it over whatever you may wish to serve it with; put your fryingpan again on the fire, and put a little vinegar into it with a little salt; when it boils, pour it over the butter.

BUTTER (Black).—Three pounds of fruit, currants, gooseberries, raspberries, and cherries, to a pound of coarse sugar, boiled till quite thick. It must waste to half the quantity.

BUTTER, Borders of.*—Take some Montpellier butter (either green or red) and spread it equally over two saucepans, laying it about three eighths of an inch in thickness; place the lids on pounded ice, and when the butter is congealed remove it with the blade of a knife, and lay it on a napkin; then, with a tin paste-cutter, or stamp of whatever figure you may choose, cut the butter, and place them in borders according to your fancy. Take care to dip your stamp in cold water frequently, as that will enable you to keep the edges of the butter sharp.

BUTTER Borders (common).*—If you have no Montpellier butter, take a quarter of a pound of fresh butter, work it up well with a knife, mixing with it either of the following colouring materials: For *rose-colour*, a little infusion of carmine, or any vegetable red; *green*, spinach juice; *yellow*, an infusion of saffron; *violet*, a little Prussian blue added to the red; *orange*, the red and yellow joined together; the remainder of the operation is performed as above.

BUTTER (Burnt) Sauce.—Fry some butter; when it begins to smoke, throw into it some chopped parsley; when sufficiently done, add pepper, salt, and vinegar.

BUTTER Cakes.—Beat a dish of butter with your hands to a cream, add two pounds of sifted sugar, three pounds of dried flour, and twenty-four eggs; leave out half the whites, and then beat all together for an hour: when you are going to put it in the oven add a quarter of an ounce of mace and a nutmeg, a little sack and brandy, seeds and currants, if you think proper.

BUTTER (to clarify).—Scrape off the outside of the butter you may require, and then put it into a stewpan by the side of a slow fire, where it must remain till the

scum rises to the top and the milk settles at the bottom ; carefully with a spoon take off the scum. When clear, it is fit for use.

BUTTER (Delicious).*—Lay open three clean coarse cloths, one over the other ; put a pint of thick cream in the upper one, tie it up in them as close and tight as possible. Bury it in the earth in a dry place, eighteen inches deep, for twenty-four hours. The next morning put the cream into a cool earthen pan, and stir it up with a wooden spoon, for five minutes in the summer, and a quarter of an hour in the winter, when you will have a lump of cool, fresh, and most delicious butter, for the breakfast-table.

BUTTER Drops.—Take three eggs, leave out half the whites, half a pound of flour, half a pound of sugar, a quarter of a pound of butter, two spoonsful of rose water, a little mace and seeds.

BUTTER (Fairy).—Beat the yolks of two hard eggs in a mortar, with a large spoonful of orange-flower water, and two spoonsful of fine sugar ; beat all to a fine paste, add an equal quantity of butter, fresh from the churn, and force all together through a fine strainer, full of little holes, into a plate.

BUTTERED Loaves.—Beat up the yolks of a dozen eggs, with half of the whites, and half a pint of yeast ; strain them into a dish, season with salt, and a little powdered ginger, then make it into a high paste with flour ; lay it in a warm cloth for a quarter of an hour ; then make it up into little loaves, and bake them, melt a pound and a half of butter, with a quarter of a pint of white wine, and half a pound of sugar, and liquor them with it.

BUTTER de Montpellier.*—Put the yolks of twelve hard eggs into a mortar, with a green *ravigote* scalded (see *Ravigote*), six anchovies, a handful of capers picked and washed, six pickled cucumbers, some salt and pepper ; pound all these well together, until they form a paste ; then add the yolks of two raw eggs, bruising them with the pestle, and then gradually pour upon, and mix with your ingredients, a pound and a half of oil of olives, and a little vinegar, until the whole becomes of a consistence of new butter, then pass it through a sieve ; if your butter is not sufficiently green, you must add a little spinach juice. *Butter de Montpellier* is commonly used for cold *entrées* ; and a little garlic may be added, according to taste.

BUTTER (Preserved) for Winter Use.—Take two parts of the best common salt,

one part of good loaf sugar, and one part saltpetre ; heat them well together. To sixteen ounces of butter, thoroughly cleansed from the milk, put one ounce of the above composition ; work it well, and put it into pots, when quite firm and cold.

BUTTER (Provençale) Sauce.*—Pound a few cloves of garlic, pass them through a double-hair sieve into an earthenware pan ; pour some good olive oil ; stir them together, until they form a lump like butter. Salt it to your taste.

BUTTER (to roast).—Lay a pound of butter in salt and water for two or three hours ; put it on a spit, and rub it all over with crumbs of bread, mixed with grated nutmeg ; put it to the fire, and as it roasts, baste it with the yolks of two eggs, and crumbs of bread ; stew a pint of oysters in their own liquor, and when the bread has completely imbibed all the gravy, brown it, and lay it in a dish, with the stewed oysters under it.

BUTTER Sauce.—Put nearly half a pound of good fresh butter into a saucepan, with a quart of *sauce tournée*, properly reduced ; stir till they are well mixed together.

BUTTER (Thickened).*—Melt what quantity of butter you may require ; be careful not to colour it ; heat up the yolks of eggs, and then pour them to the butter, beating them all the while. Put them on the fire ; add a little lemon juice.

BUTTER and sweet Herbs.*—Take some chervil, half the quantity of pimpernel, chives, tarragon, and cress ; scald and chop the whole very small, then mix it with some good fresh butter.

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CABBAGES à l'Allemande.—Take some very small headed cabbages, and, after blanching, cut them up rather small, and turn them a few times over the fire in a stewpan, with a sufficient quantity of melted butter or lard ; when nearly done, moisten with a little gravy or jelly broth, and serve with bacon or sausages.

CABBAGE and Bacon.*—Blanch a cabbage, cut it in quarters, and put it into a stewpan, with a piece of streaked bacon ; season it, moisten with water, and give it a boil, then let it stew over a moderate fire ; when done, dress the cabbage on a dish, with the bacon over it ; reduce the liquor, and add to it a little butter, worked with some flour, and then serve it over the bacon and cabbage.

CABBAGE (to boil).—Having cut your cabbage into quarters, boil it in plenty of water, with a handful of salt. When it is tender, drain it on a sieve, but never press it. Savoy and greens are boiled in the same manner; but they should always be boiled by themselves.

You may, if you please, chop it, and heat it with a piece of butter, pepper, and salt.

CABBAGES (Boiled and Stewed).—Cabbages are generally simply tied round, and boiled. If you wish to stew them, cut a cabbage into four; boil it a quarter of an hour, with a piece of streaked bacon, cut into bits, and the rind on. Afterwards change it in cold water; squeeze it well, and tie each quarter that it may keep its form. Then stew it with some stock, salt, and pepper, a bunch of parsley and green onions, cloves, a little nutmeg, two or three roots, and the meat you intend to serve with it; when both the meat and cabbage are done, wipe off the grease, and dish it for table, the streaked bacon on it, and serve with a sauce of good cullis, agreeably seasoned. The different parts of meat that cabbages are best boiled with are, veal tendons, breast of beef, a bit of round of beef, pork chitterlings, a shoulder of mutton, boned and tied into a round, or a trussed capon. Whatever meat the cabbage is stewed with, should be previously boiled a few minutes in water, to take off the scum.

CABBAGE à la Bourgeoise.*—Take a whole cabbage, boil it during a quarter of an hour, and then shift it into cold water; squeeze it, taking care not to break the leaves, which you must take off one by one, spreading over each a little forcemeat, made like that for stuffed duck. Put the leaves again one over the other, that they may appear as if the cabbage was entire; secure them thus with packthread, and stew them *à la braise* in the same manner as neat's tongue, seasoning to your taste. When the cabbage is done, press it lightly in a linen cloth, to take off the fat; cut it in two, and put it on a dish, pouring over it a good cullis.

CABBAGE à la Bourgeoise.—Take out the heart of some large cabbages, parboil them, and then stuff the centre of the cabbage, between each leaf, with the following stuffing: Mince the white part of the poultry, or game, with some bacon and veal; if you have no poultry the veal is sufficient; thicken with the yolks of some eggs; tie up the cabbage, that none of the

stuffing may fall out, and boil it in some stock; with the saucepan-lid on.

CABBAGE à la Crème.*—Wash your cabbage very clean; boil it in water, with a little salt, then leave it to drain and cool; afterwards cut it in middling-sized pieces, and brown them in butter, adding salt, pepper, and grated nutmeg; moisten with cream, then reduce it over a gentle fire, till it becomes of a very thick consistence.

CABBAGE à la Crème.—Wash and boil the cabbage in water, with a handful of salt; when soft, take it out, squeeze it, and put it in a stewpan, with some butter, salt, pepper, nutmeg, and a spoonful of flour, moistening with a little cream.

CABBAGE Cream.—Put a gallon of milk over the fire, and skim it as long as any froth rises, then empty it into eight or ten bowls, as fast as you can without making it froth; then set them in a place where the wind may blow upon them; when the milk is rather cooled, gather off the cream with your hands, crumple it together and lay it on a plate; when you have laid four or five layings, one upon another, then dip a feather in rose water and musk, and stroke it over it; then sift some fine sugar and grated nutmeg over it, and lay on three or four layers more; then set all the milk on the fire to boil again, and when it rises up, distribute it as you did before in your bowls, and use it in the like manner; this do for four or five times, laying on your cream as before, one upon another, till it is as high and as round as a cabbage. Let one of the bowls stand, because it will be thickest and most crumpled, and lay that last on the top of all; strew loaf sugar pounded over the whole, and serve.

CABBAGE à la Flamande.*—Cut a cabbage into quarters, parboil, and then change it into cold water; squeeze it, take out the heart, and tie it round; then stew it with a piece of butter, some good stock, seven or eight onions, a bunch of herbs, and a little salt and coarse pepper; when almost done, put in some vinegar; and when the whole is sufficiently cooked, take a crust of bread, rather larger than the palm of your hand, fry it in butter, and put it into the bottom of the dish, upon which place the cabbage and sausages, with the onions round, taking care that the fat be well dried off the whole; then skim the sauce, add a little cullis to it, and serve it, neither too thick, nor too thin, pour over the whole.

CABBAGES (to keep).—Small close cabbages, laid on a stone floor before the frost sets in, will blanch, and be very fine after many weeks keeping.

CABBAGE and Milk Soup.—Boil a large white-hearted cabbage in water; when half done, put to it a quarter of a pound of butter, seasoning to your taste; when it is well boiled, take out three parts of the water, substituting the same quantity of boiling milk; pour it into the tureen after it has once boiled up, putting the cabbage also into the tureen whole; serve quick.

CABBAGE (White) pickled.*—Slice your cabbage thin; then lay it in salt for twenty-four hours; strain it very dry, then put it in a stone jar, with allspice, mace and ginger; boil your vinegar, and pour it on boiling hot; tie it very close, repeat the vinegar three times, and it will be fit for use.

CABBAGE Soup à la Provençale.—Boil different sorts of vegetables together, including half a peck of peas, and a cabbage blanched, cut in quarters, and tied with packthread. Add a wine-glass full of the best oil. When the vegetables are boiled, and your broth properly salted, strain it, then leave it on to stew, serving it up garnished with cabbages.

CABBAGE and Cheese Soup à la Provençale.—Cut a large cabbage into quarters, and, after blanching, boil it in water; when three parts done add a quarter of a pound of butter and the requisite seasoning. Grate half a pound of *gruyère*, or Parmesan cheese. Prepare, also, some very thin slices of bread, and, two hours before dinner, make the soup in the following manner: Take a metal or earthenware tureen that will stand the fire, and that can be used at table; first, put into it a layer of grated cheese, then one of cabbage leaves, previously boiled and dried on a cloth; next, some of the slices of bread, then those of cheese, commencing again with cabbage, &c. alternately, the upper layer of all being of sliced cheese. Having thus filled the tureen within two fingers' width of the top, pour on its contents about half a pint of the water in which the cabbages (after being blanched) were boiled, making the cabbage broth penetrate to the bottom of the tureen, by piercing its contents in several places with a knife; then place the tureen on a stove of moderate heat, letting the soup simmer, without stirring, for more than an hour. When the soup is ready for table, the cabbage broth will have been all absorbed; some persons, conse-

quently add more hot broth to it at the moment of serving; but the true method of serving it *à la Provençale*, is to send it up dry, using with it, at table, only the finest oil.

CABBAGE Pudding.—Take two pounds of beef suet, as much of the lean part of a leg of veal; take a little cabbage and scald it, then bruise the suet, veal, and cabbage together in a marble mortar; season them with mace, nutmeg, ginger, a little pepper and salt: some green gooseberries, grapes, or barberries;—in winter, some verjuice; mix them all well together, with the yolks of four or five eggs, well beat; wrap up all together in a green cabbage leaf, tie it in a cloth; an hour will boil it.

Purple Cabbage to pickle.—Take two cauliflowers, two red cabbages, half a peck of kidney beans, six sticks with six cloves of garlic on each stick; wash all well, give them one boil up, then strain them in a sieve, and lay them leaf by leaf upon a large table, and salt them with bay salt; then lay them to dry in the sun, or in a slow oven, until as dry as cork.

CABBAGE Ragout.*—Take the half of a middling-sized cabbage, boil it for half an hour, and then change it in cold water; squeeze it well, and take out the heart; cut the cabbage in small pieces, and put it into a stewpan with a slice of good butter; turn it a few times over the fire, and shake in some flour; put in sufficient gravy to give colour to the ragout; let it boil over a slow fire till the cabbage is done, and reduced to a thick sauce; season it with salt, coarse pepper, and a little grated nutmeg: serve under any meat you think proper.

CABBAGE Ragout.—Scald one cabbage cut into quarters (savoy is best), drain the water quite out, tie them with packthread, and braise in a good braise: serve with a fine thick cullis sauce, pretty high of pepper.

CABBAGE Ragout.—Divide a cabbage in the middle, blanch it in hot water, squeeze it, tie it with packthread, and put it into a stewpan, and stew it *à la braise*; when it is stewed, drain it, untie it, cut it in little slices into a saucepan, and let it simmer with some cullis of veal, and ham: afterwards put in some cullis of veal and ham to thicken it, and serve it with roasted, boiled, or stewed meat.

CABBAGE Red.*—Boil your cabbage for a short time, then take out the heart, and cut it into pieces; then put it into a stewpan with a piece of butter, some salt and pepper, and let it stew over a moderate fire,

stirring it very frequently whilst dressing, to mix it well with the butter.

CABBAGES (Red).—They are mostly stewed to eat with ham, bacon, or smoked sausages, though sometimes without any meat; they are very strong eating, and should be first scalded, then stewed with butter, pepper, salt, and cloves; and vinegar added to it just before serving: they are reckoned wholesome in veal broth for consumptions; but are most proper for pickling, as gherkins, &c.

CABBAGE (Red) à la Flamande.*—Take two red cabbages, cut them in quarters; take out the hearts, and cut them in pieces, blanch them, then put them into cold water, after which put them into a stewpan with a piece of butter, a bay leaf, an onion stuck with cloves, some salt and pepper; stir them about, so that the cabbage may be well mixed with the butter; place your stewpan on the fire, put fire upon the lid of the stewpan, and let it simmer for three or four hours; turn the cabbage frequently, and be careful not to let it burn; when the cabbage is done, take out the bay leaf and the onion; add a little more butter, and serve hot.

CABBAGE (Red) pickled.*—Take about a quarter of an ounce of cochineal, and put into a little bag, and boil it with as much vinegar as you think sufficient for the cabbage, with a little salt and bay salt; when it boils, scald the cabbage with it, then boil it up again, and put a little ginger and pepper into it; then put it in something to cool; when cold, put the cabbage into jars, and put the pickle upon it, and tie it down.

CABBAGE (Red) stewed.—Slice a small, or half a large, red cabbage; wash, and put it into a saucepan, with pepper, salt, no water but what hangs about it, and a piece of butter. Stew till quite tender; and when going to serve, add two or three spoonsful of vinegar, and give one boil over the fire. Serve it for cold meat, or with sausages on it.

CABBAGE (Red) stewed.—Shred the cabbage; wash it, and put it over a slow fire, with slices of onion, pepper, and salt, and a little plain gravy. When quite tender, and a few minutes before serving, add a bit of butter rubbed with flour, and two or three spoonsful of vinegar, and boil up.

CABBAGE (Red) stewed.—Cut the cabbage very thin, and put it into the stewpan, with a small slice of ham, and half an ounce of butter at the bottom, half a pint of broth, and a gill of vinegar. Let

it stew covered three hours. When it is very tender, add a little more broth, salt, pepper, and a table-spoonful of pounded sugar. Mix these well, and boil them all till the liquor is wasted: then put it into the dish, and lay fried sausages on it.

CABBAGE (Red) stewed.—Take a fine red cabbage, cut it into thin slices crosswise, and then into small bits; put them in a stewpan, with a pint of rich gravy, a pound of sausages, and three or four slices of ham or bacon; cover the stewpan down close; set it on a moderate fire, let it stand half an hour, then uncover it; skim off the fat, shake in some flour, put in two spoonsful of vinegar, and cover it up; set it on again, and let it stew four or five minutes longer; take out the sausages, and pour the rest over them.

CABBAGE (Red) Syrup of.—Cut and wash a large red cabbage, put it into a stewpan and boil it in water three or four hours, till there remains no more than a pint of liquor; put the cabbage into a sieve, squeezing it till your have expressed all the juice; let it settle, and pour it off clear; then put a pound of Narbonne honey into a saucepan, with a glass of water; let it boil, skimming it often; when the honey is very clear put it in the cabbage juice, and boil them together till of the consistence of syrup, like all others.

CABBAGE Salad.—Boil a Savoy cabbage in water; drain, and dress it as you would a salad, with salt, pepper, some Provence oil, and vinegar, adding one or two anchovies, and a few capers: it may be served either hot or cold.

CABBAGE Soup.—Put into your pot a few pounds of sliced beef and bits of ham; let it catch a little, then add weak broth or water, and all sorts of roots, a cabbage tied and well scalded, a bit of pickled pork, and a bay leaf. If you would garnish this soup with any wild fowl, boil it in the same pot, and garnish the tureen with the cabbage and the pickled pork, cut in pieces.

CABBAGE Soup.—Cut your cabbage into four parts; then let them be about three quarters enough boiled in water; then take them up and squeeze them dry from the water; then place them in a large brass pan or dish, so that there may be room betwixt each piece of cabbage to take up soup with a large spoon, then let them boil up with as much gravy or stock as will cover them. Let them stew for two hours before dinner, then put a quarter of a pound of butter, and a handful of flour,

into a saucepan, set it over the fire, and keep it stirring; add two onions minced, and stir it again; then add a quart of veal gravy, boil it a little, and pour it all over the cabbage. If you choose, you may force pigeons, with good forced meat made of veal, fry them, and then stew them with the cabbage, putting in with them a little bacon, stuck with cloves. When it has stewed enough, take off the fat, soak bread in your dish with gravy or stock, place your fowl in the middle, and the cabbage all round. Garnish the dish with slices of bacon, and a little cabbage between each slice.

CABBAGE Soup.—Boil some rashers of streaked bacon about two hours, in the quantity of water you require for soup; then add some cabbages previously blanched, and if you like, some sausages; pepper and salt the soup, but take care to put very little salt, on account of the bacon. Skim well before you put in the cabbages.

CABBAGE Soup, with Carrots and Onions.*—Line a stewpan with lards of bacon, then blanch a cabbage in boiling water, let it drain, then cut it into quarters, and put it into the stewpan, with some carrots and onions cut in slices, moisten with soup meagre; when sufficiently done, dress it on a dish, and serve.

CABBAGE (German) Soup.—Cut in small pieces and wash the heart of a fine cabbage, and set it over a slow fire in a little butter. When the pieces begin to feel tender, and the butter is a little reduced, add some stock and veal gravy, in equal quantities; skim carefully, and when the soup has become of a brown colour, throw in little round and thin pieces of crust of rolls; season to your taste, and serve.

CABBAGE (Stewed).—Cut a cabbage into slips, blanch and drain them dry, and stew them in a stewpan, with a bit of fresh butter, pepper, salt, an onion, some vinegar, half a pint of veal broth, and a little allspice, tied in a cloth, till done, and the liquor nearly reduced, and then take the spice and onion out, and serve it.

CABBAGE (Stewed).*—Blanch two middling-sized cabbages in water with a little salt; when they have been twenty minutes in the boiling water, take them out and put them into cold water, then let them drain; after this take out their hearts; then cut very small half a pound of veal, and half a pound of bacon: some salt, whole pepper, cinnamon, nutmeg, mace, and allspice, all well pounded; then add the yolks of seven or eight eggs, and mix

the whole well together, with the veal and bacon; put some of this stuffing into each of your cabbages (in the place of the hearts), and tie them up with packthread. Line a stewpan with slices of bacon and slices of veal, a little ham, three carrots, four onions, a little thyme, a bay leaf, and two cloves; then put in the cabbages, cover them with bacon, and moisten with stock, adding a little salt and pepper; let the whole simmer for an hour and a half, then let them drain on a napkin, and extract the gravy from them by gently pressing them; then untie and arrange them on a dish; glaze them, and serve a Spanish sauce all over them. If you do not happen to have any Spanish sauce ready, make a light *roux*, and moisten it with the liquor in which your cabbages were dressed, and strain it through a silk sieve, and then pour it over the cabbages.

CABBAGE stewed à l'Espagnole.—Take six cabbages and boil them well; when done, drain them on a sieve, tie each separately with packthread, and lay them between lards of fat bacon with some good braise, to stew very gently: take them out of the braise, and lay them in a line upon a clean cloth; cut off the packthread, and roll the cabbages tight up in the cloth for a minute or two; then open the cloth and cut the cabbages in pieces, about six inches in length, and lay them on the dish; have a sauce à l'Espagnole ready, with a bit of butter mixed in it, and one squeeze of lemon; this sauce when very hot pour over the cabbages, and serve it to table. Cabbage stewed in this way is very good, and proper to garnish stewed beef of any kind, sometimes with other vegetables intermixed.

CABBAGE (Stuffed).—Blanch a large Savoy cabbage, and then put between its leaves some forcemeat, made of any cold meat you have in the house, adding an equal quantity of sausage, some pepper, salt, chopped parsley, and a small handful of boiled rice. When you have put into the cabbage as much stuffing as it will contain, tie it well up with packthread. Next, make a *roux* with some butter, flour, and stock, properly seasoned; heat up the cabbage in this, being careful that it does not break. Keep adding stock from time to time, so that the cabbage may be always covered. When it is perfectly done, serve it in a deep dish in its soup.

CABBAGE en Surprise.*—Take a good whole cabbage, and, having boiled it a quarter of an hour, put it into cold water,

and squeeze it, taking care not to break the leaves; then carefully take out the heart, and supply the place with parboiled chestnuts and sausages, replacing the leaves in such a manner as to conceal what is within; tie the cabbage with pack-thread, and stew it with some stock, a little salt, and coarse pepper, roots, onions, and a bunch of herbs. When done, drain, and serve with a good butter sauce.

CAKE, *Anglo-Français*.*—Prepare your ingredients the same as described in the receipt for Cake à la Parisienne; then add a quarter of a pound of dry currants, well washed, four ounces of muscadell raisins, one ounce of preserved cedrat, cut into small strips, one ounce of candied orange, cut in the same manner, and a glass of Spanish wine, or a glass of rum; mix the whole well together, and finish the same as for Cake à la Parisienne, and let it bake for three hours.

This cake is very good eaten cold, but is much nicer cut into rather thin slices, and just browned by broiling, then placed upon a dish and masked all over with powdered sugar.

CAKE (*Bolar*).*—One pound of flour dried in a slow oven, two spoonsful of yeast, some almond milk, and water to mix for a sponge; when raised, beat up three quarters of a pound of clarified butter, three eggs, and three quarters of a pound of sugar, well beaten till the spoon comes clean away; then add cinnamon powder, candied orange and lemon. Bake in earthen basins, well buttered; keep it before the fire till put in the oven.

CAKE (*Bolar*).*—When the sponge is beat, as for the last, instead of mixing the sugar, it is rolled in the sugar and cinnamon.

CAKE (*Dutch Bolar*).*—Done, as above, without sugar; then prick holes with a sharp pointed knife, and while it is hot pour in three quarters of a pound of clarified sugar, flavoured with cinnamon or orange flower. Almonds and sweetmeats are previously put in the cake. Ornament your cake with harlequin sugar-plums.

This was a favourite cake of the late Queen Charlotte.

CAKE de Bourneville.—Work about half a pound of flour, with five or six eggs whole, some fine chopped lemon peel, a few drops of orange-flower water, a spoonful of plain water, and a little salt; then let it rest about an hour; you will put about as much butter as paste, and work it

afterwards well together; bake it in a mould or hoop, and garnish as you think proper, with sugar, nonpareils, or colours.

CAKE (*Bread*), *common*.—Take the quantity of a quarter loaf from the dough when making white bread, and knead well into it two ounces of butter, two of Lisbon sugar, and eight of currants. Warm the butter in a tea-cupful of good milk.

By the addition of an ounce of butter, or sugar, or an egg or two, you may make the cake better. A tea-cupful of raw cream improves it much. It is best to bake it in a pan, rather than as a loaf, the outside being less hard.

CAKE (*Breakfast*).—Rub a pound and a half of butter into half a peck of flour, three pounds of currants, half a pound of sugar, a quarter of an ounce of mace, cinnamon, and nutmeg together, a little salt, a pint and a half of warmed cream or milk, a quarter of a pint of brandy, five eggs, a pint of good ale yeast; mix it well together; bake it in a moderate oven. This cake will keep good for a quarter of a year.

CAKE (*Bride*).—Take four pounds of fine flour well dried, four pounds of fresh butter, two pounds of loaf sugar, pounded and sifted fine, a quarter of an ounce of mace, and the same quantity of nutmegs; to every pound of flour put eight eggs; wash and pick four pounds of currants, and dry them before the fire; blanch a pound of sweet almonds, and cut them lengthwise, very thin, a pound of citron, a pound of candied orange, a pound of candied lemon, and half a pint of brandy; first work the butter with your hand to a cream, then beat in your sugar a quarter of an hour; beat the whites of your eggs to a very strong froth; mix them with your sugar and butter; beat the yolks half an hour, at least, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till the oven is ready; put in your brandy, and beat the currants and almonds lightly in; tie three sheets of paper round the bottom of your hoops to keep it from running out; rub it well with butter, put in your cake, and the sweetmeats in three lays, with cake between every lay; after it is risen and coloured, cover it with paper before your oven is stopped up; it will take three hours baking.

CAKE à la Brie.*—Take some rich Brie cheese, knead it with a pint and half of flour, three quarters of a pound of butter, and a little salt; moisten it with five or six eggs beaten up; when it is well kneaded,

let it stand for an hour; then form your cake and bake as usual.

CAKE (*Chantilly*), or *Cake Trifle*.—Bake a rice cake in a mould; when cold, cut it round, about two inches from the edge, with a sharp knife, taking care not to perforate the bottom. Put in a thick custard, and some tea-spoonsful of raspberry jam, and then put on a high whip.

CAKE *de Compiegne*.—The same paste as for *brioche*s, only keep it more liquid with some hot milk; put in a few stoned raisins and currants. This cake is made in a mould well trimmed with butter.

CAKES (*Dry*).—Rub one pound of butter into one pound of flour, one pound of sifted sugar (the butter should be soaked all night in orange-flower or rose water) whip to snow the whites of eight eggs, beat the yolks of six with a little brandy, mix this very well; butter the pans, only half fill them; they are baked in half an hour; a brisk, not a scorching oven; they will keep half a year. If agreeable, make them with currants, put three quarters of a pound.

CAKES (*Dutch*).—Take five pounds of flour, two ounces of caraway seeds, half a pound of sugar, and something more than a pint of milk; put into it three quarters of a pound of butter; then make a hole in the middle of the flour, and put in a pint of good ale yeast; pour in the butter and milk, and make these into a paste, letting it stand a quarter of an hour before the fire to rise; then mould and roll it into cakes, pretty thin; prick them all over, or they will blister, and bake them a quarter of an hour.

CAKE (*Family*).—Take rice and wheat flour, of each six ounces, the yolks and whites of nine eggs, half a pound of lump sugar, pounded and sifted, and half an ounce of caraway seeds. Having beaten this one hour, bake it for the same time in a quick oven. This is a very light cake, and is very proper for young people and delicate stomachs.

CAKE (*Fashion*).—Mix a handful of flour with a pint of good cream, half a pound of beef suet, melted and sifted, a quarter of a pound of powder sugar, half a pound of raisins, stoned and chopped, dried flowers of orange, a glass of brandy, a little coriander, and salt; bake it as all other cakes, about an hour, and glaze or garnish it.

CAKES made of *Flowers*—Boil double refined sugar to a candy height, and strew in your flowers and let them boil once up; then, with your hand, lightly strew in a

little double-refined sugar sifted, and put it directly into little pans made of card, and pricked full of holes at the bottom; you must set the pans on a cushion, and when they are cold, take them out.

CAKE *à la Française*.*—Take a quart of sifted flour, make a sponge, add to it one ounce of salt, two ounces of sugar, a pound and a half of butter, and twelve eggs; mix the whole well together, work up your paste; if it is too stiff, moisten it with a little milk; leave it to stand for half an hour, then add to it half a pound of butter, and give it four turns, the same as a puff paste; put your cake into a mould, lay it very thick, cut the edges in form of a lozenge, gild it, put it upon a baking-tin, ornament it, and let it bake for an hour and a half in a moderate oven.

CAKES (*Gum*).—Take gum dragon, let it lie all night in rose water, till it is dissolved; have double-refined sugar, beaten and seared, and mix your gum and sugar together; make it up into a paste, then roll some up plain, and some with herbs and flowers; all the paste must be kept separately, the herbs and flowers must be beat small before you make them into paste; but you may use the juice of the flowers and herbs only; sweet marjoram, red roses, marigolds, cloves, gilliflowers, and bluebottle berries, all clipped from the white; when you have made all your colours ready, have to every one a little rollingpin and a knife, or else the colours will mix; first lay a white, and then a colour, then a white again, for two colours will not do well; so roll them up, and cut them the bigness of a sixpence, but in what form you please, minding that they are rolled very thin.

CAKES (*Hart*).—With your hand work a pound of butter to a cream, then put to it twelve eggs, with only six of the whites well beaten, a pound of dried flour, a pound of sifted sugar, four spoonsful of good brandy, and a pound of currants washed and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron, and continue beating the cake till you put it into the oven. This quantity will be sufficient to fill three dozen of middling-sized pans.

CAKES (*Honeycomb*).—Boil your sugar to a candy height; then put in your flowers, which must be cut; have little papers with four corners ready; drop some of your candy on the papers, take them off when ready, and if they are rightly

done, they will look full of holes like honeycombs.

CAKES (Hyde Park).—Take two pounds of flour, four ounces of common sugar, and half an ounce of caraway seeds pounded; then set a sponge with half a gill of yeast and a little warm milk; when it works, take some boiling milk, add to it five ounces of fresh butter, mix it up light, and let it lie some time; then roll it out, cut it into any form, and bake it in a moderate oven.

CAKES (Liquorice).—Take hyssop and red rose water, of each half a pint, half a pound of green liquorice, the outside scraped off, and then beat with a pestle; put to it half a pound of aiseeds, and steep it all night in the water; boil it with a gentle fire till the taste is well out of the liquorice; strain it, put to it three pounds of liquorice powder, and set it on a gentle fire till it is come to the thickness of cream; take it off, and put to it half a pound of white sugarcandy seared very fine; beat this well together for at least three hours, and never suffer it to stand still; as you beat it, you must strew in double-refined sugar finely seared, at least three pounds; half an hour before it is finished, put in half a spoonful of gum dragon, steeped in orange-flower water: when it is very white then it is beat enough; roll it up with white sugar; and if you want it perfumed, put in a pastil or two.

CAKES (Little).*—To a pound of flour dried, add a pound of lump sugar rolled very fine, the peel of two lemons chopped small, and five ounces of butter; mix them thoroughly; let it stand some time before the fire, then add three eggs well beaten, the whites separately, pick them with a fork into small lumps, and bake them on a tin: this quantity will make about eighty cakes. Instead of lemon-peel you may, if you please, add sixty bitter almonds blanched and beaten with white of egg until they are quite fine.

CAKES (Little Short).—Rub into a pound of dried flour four ounces of butter, four ounces of white powder sugar, one egg, and a spoonful or two of thin cream to make it into a paste. When mixed, put currants into one half, and caraways into the rest. Cut them out, and bake on tins.

CAKES (Little), for Tea.—Mix one pound of dried flour, half a pound of fine sugar sifted, one ounce of caraway seeds, a little nutmeg and pounded mace; beat the yolks of two eggs with three spoonsful of

sack; put these to the rest, with half a pound of butter melted in a little thin cream, or new milk; work all together, roll it out thin, cut it into cakes with tin or glass; bake them on tins; a little baking does in a slack oven.

CAKES (Little White).—Dry half a pound of flour, rub into it a very little pounded sugar, one ounce of butter, one egg, a few caraways, and as much milk and water as to make a paste; roll it thin, and cut it out with a tin cutter. Bake fifteen minutes on tin plates.

CAKE en Losange.*—Make a puff paste; roll it out to the thickness of half a finger; cut it in lozenges the width of two fingers, and gild over the cake with the yolk of an egg well beaten; bake them for a full quarter of an hour in an oven, then glaze them with sugar and a salamander.

CAKE à la Madeleine.—Take the same weight of flower, sugar, butter, and eggs. In general eight eggs are sufficient for an *entremet*; put in a little salt and the rasped peel of a lemon; work this paste a little till you have put all the butter into it. Melt a little butter in a stewpan, and skim it well; pour a little into each *dariole* mould, and then drain it, leaving, however, a drop at the bottom to facilitate the coming out of the cake. Sift some ashes over a baking sheet, put the small moulds into it, and then put paste into each of them, about half the depth, to give it room to rise. Bake them in a moderate oven. When done, turn them out on a clean sheet of paper, and put them again into the oven for a few minutes. By changing the form of the mould you produce a dish of a different appearance; and by occasionally emptying the inside with the point of a knife, and putting into the cavity either cream or sweetmeats, you make what is called *Cakes à la Madeleine Farcies*.

CAKES à la Manon.*—Form some puff paste into an under crust, and cover some baking-plates with it; then spread all over them some *frangipane*, or marmalade, of whatever sort you please; add some sweetmeat, and then cover with a very thin crust; gild and ornament them, then put them in the oven; when they are three parts done, sprinkle them with sugar, and glaze. When they are glazed put them to finish baking in a more gentle oven, and when done take them out of the tins, and serve them either hot or cold.

CAKES (Maudling).—Take a quarter of a peck of flour, well dried before the fire,

and two pounds of mutton suet, fried and strained clear off, and when it is a little cool, mix it well with the flour, some salt, and a very little allspice beat fine; take half a pint of water, stir it well together, strain it, and mix up your flour into a paste of a moderate stiffness; you must add as much cold water as will make the paste of a right order, and make it into cakes about the thickness and bigness of an oat cake; have ready some currants clean washed and picked, strew some in the middle of your cakes, between the dough, so that none can be seen till the cake is broke. You may leave the currants out if you do not choose them.

CAKE Meat.—Cut the fillet from the inside of the rump of beef into small pieces, also lean veal, and pound them very fine in a marble mortar. Then add a little lemon juice, pepper, salt, chopped parsley, basil, thyme, mushrooms, savory, and shalots, but only a small quantity of each; some beaten spices, and a sufficient quantity of yolks of eggs to bind it. Then add, and mix with your hands, some fat bacon and lean of ham cut into dice. Then line a stewpan or mould with bards of fat bacon, fill it with the mixture, press it down; put on the top bay leaves, and a little rhenish wine, cover it with bards of fat bacon, and bake it thoroughly in a moderate oven. When it is cold, turn it out of the mould, trim it clean, set it on a dish, put chopped savory jelly round it, and a small modelled figure on the top; or the whole of the cake may be modelled.

CAKE (Meat).*—Your cake should be named after the meat or game you make use of. They are all made alike, except when you make them of game, you mix with the game an equal quantity of butcher's meat. For a mutton cake, take a leg of mutton, skin, and take off all the meat; mince it with a little beef suet, add to it a pound of bacon cut into dice, the yolks of six eggs, salt and ground spices, half a glass of brandy, some champignons, shalots, parsley, and green onions chopped fine. Put some thin slices of bacon in a stewpan, and the mutton forcemeat upon them, well mixed and seasoned; let it stew at least three hours; when done, and cool, turn it out on a dish; let the slices of bacon which will be found to adhere to the mutton, remain; scrape them lightly with a knife, and serve the mutton cake on a napkin placed in a dish.

CAKES de Niauxles.—Make a good puff

paste, roll it pretty thick, and cut it into lozenges about the bigness of the palm of your hand; brush it over with yolks of eggs beat up, and strew macaroni-drops powder over them, with a little powder of orange flowers, and lemon peel chopped very fine; stick bits of scalded sweet almonds in the paste, pointed upwards, cover them with paper in the oven, to keep them of a palish colour.

CAKE à Nouille.*—Make some *pâte à Nouille* with the yolks of six eggs; when it is well mixed, add to it four glasses of boiling cream, in which you have previously put eight ounces of butter. Let it boil for a few minutes, then add six ounces of sugar, having the zest of an orange grated over it; stir the whole well together, and then place it for half an hour over warm ashes, that the *nouilles* may swell and become firm; then add the yolks of eight eggs, and some salt to give it consistence; then pour it into a buttered mould, and let it bake for two hours in a moderate oven.

CAKE (Nuns).—Take four pounds of very fine flour and mix with it three pounds of double-refined sugar, finely beat and sifted; dry them by the fire till your other materials are prepared; take four pounds of butter, beat it in your hands till it is very soft like cream; beat thirty-four eggs, leave out sixteen whites, and take out the treads from all; heat the eggs and butter together till it appears like butter, pour in four or five spoonsful of rose or orange-flower water, and beat it again; then take your flour and sugar with six ounces of caraway seeds; strew it in by degrees, beating it up all the while, for two hours together; put in as much tincture of cinnamon, or ambergris, as you please; butter your hoop, and let it stand three hours in a moderate oven.

CAKE à la Parisienne.*—Take one pound and a half of finely-sifted flour, make a sponge; then add four drachms of fine salt, two ounces of powdered sugar, the yolks of four eggs, one pound and a quarter of fine butter, and a glass of cream; mix the whole well together, spread it out thin, and strew it over with vanilla chopped very small; then mix the whole well together again, after which mould your cake; finish with paper hands, &c., the same as for all other cakes, and ornament it according to your own fancy. Then let it bake for two hours and a half, or three hours, in a brisk oven. This cake should be eaten cold.

CAKES (Pepper).—Take a gill of sack, and a quarter of an ounce of whole white pepper, put it in, and boil them together for a quarter of an hour; then strain out the pepper, and put in as much double-refined sugar as will make it like a paste; then drop it in what shape you please, on a tin plate, and let it dry itself.

CAKE (Plum).—Three pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat grossly, about half an ounce of them bitter, four ounces of sugar, seven yolks and six whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale yeast; mix the eggs and the yeast together, strain them; set the cream on the fire, melt the butter in it; stir in the almonds, and half a pint of sack, part of which should be put to the almonds while beating; mix together the flour, currants, and sugar, what nutmegs, cloves, and mace are liked: stir these to the cream: put in the yeast.

CAKE (a very fine rich Plum).—Take four pounds of the finest flour well dried and sifted, six pounds of the best fresh butter, seven pounds of currants well washed, picked, and rubbed very clean and dry; two pounds of Jordan almonds, blanched and beat in a marble mortar, with sack and orange-flower water, till they are very fine; take four pounds of eggs, leave out half the whites, and add three pounds of double-refined sugar, beat and sifted through a lawn sieve, with mace, cloves and cinnamon, of each a quarter of an ounce; three large nutmegs beat fine, a little ginger; of sack and brandy half a pint each, sweetmeats to your liking, lemon and citron; take a large broad pan, beat the butter to a cream before any of your ingredients go in, minding to beat it all one way, or it will turn to oil; put in the sugar, heat it well, and work in your almonds; let your eggs be well beat, put in, and beat all together till it looks white and thick; put in the brandy, sack, and spices, and shake your flour in by degrees; when your oven is ready, put in the currants and sweetmeats, and put it into your hoop: it will take four hours baking in a quick oven.

Note.—As you mix it for the oven, you must be mindful to keep beating it all the time with your hand; and your currants, as soon as cleaned, must be put in a dish before the fire, that they may be warm when mixed. The above quantity bakes best in two hoops.

CAKE (a common Plum).—Take three

pounds of flour, a little ale yeast, a pint of milk, a pound of sugar, a pound of butter, and a little allspice; make it into dough before you put in the plums, and work in as many as you please.

CAKE (Plum) à la Campagne.*—Take four pints of fine flour, make a hole in the middle, put into it one ounce of fine salt, two pounds of butter, six eggs, and three glasses of water, beat up the butter with the eggs, the salt and the water; then mix the flour with the butter, mix up your paste lightly, and give it four turns with the rollingpin, the same as in making puff paste; after this working up, form your cake, sprinkling the table with flour, place it upon a pan, press it down till it is about three inches thick; then surround the cake with a band of stout paper, and to prevent the paste from extending, place over the first band of paper several smaller ones, wetted with the yolk of egg beaten up; place these bands of paper half upon the cake and half on the pan. Your cake being thus prepared, gild it, and with the point of a knife, describe upon it all sorts of figures according to your taste. Put it into a quick oven, and let it bake for three hours. This cake is better cold than hot.

CAKE (Plum) à la Vanille.*—Take a pint and a half of flour; make a hole in the middle, put in it six drachms of sugar grated very fine, three drachms of white salt, the yolks of three eggs, a pound of butter, and a glass of good cream, and stir up the same as for Plum Cake à la Campagne; spread your paste out very thin; sprinkle it with a piece of vanilla grated very fine, then form your cake, and proceed the same as for Plum Cake à la Campagne.

This cake must not be eaten until it is quite cold.

You may make in the same manner as the preceding, plum cakes with citron grated and put into bags, and sprinkled over the paste, also chocolate, coffee, &c.

CAKES à la Polonoise.*—Take some puff paste, and form it into a crust, one quarter of an inch thick; cut it into square pieces, moisten the surface of them, and gather up the four corners of each, and press them together; have ready some small round moulds, dip them in warm water, and put them through the middle of the cakes; then put them in the oven; when they are three parts done, take them out, sprinkle them with sugar, and glaze them; then let them finish baking; when

done, take out the moulds, and fill them with whatever sweetmeats you think proper.

*CAKES à la Portugaise.**—Blanch and pound half a pound of almonds; mix with them the juice of three oranges with their peel very finely chopped up; put this preparation into a pan, and add to it some powdered sugar, two ounces of very fine flour, and the yolks of six eggs, beat up the whites, and mix them also with the other ingredients; then take a long mould, or paper case, butter it, and put in your preparation; let it bake in a moderate oven; when done, cut them into small squares or lozenges: glaze them, and put them into a stove to dry.

*CAKE (Portuguese).**—Made the same as pound cake, only add a pound of clarified butter, almonds, currants, &c.

*CAKES (Portugal).**—Two pounds of flour, the same of butter, sugar, and currants, nine yolks of eggs, four whites; mix these with a little brandy; butter the pans, and bake them in a pretty hot oven.

*CAKE (Pound).**—To a pound of sifted sugar, add a pound of fresh butter, and mix them with the hand ten minutes; put to them nine yolks and five whites of eggs well beaten; whisk all well, and add a pound of sifted flour, a few caraway seeds, a quarter of a pound of candied orange peel cut into slices, a few currants washed and picked, and mix all together as light as possible.

*CAKES (Queen).**—Beat one pound of butter to cream, with some rose water, one pound of flour dried, one pound of sifted sugar, twelve eggs; beat all well together: add a few currants washed and dried: butter small pans of a size for the purpose, grate sugar over them; they are soon baked. They may be done in a Dutch oven.

*CAKES à la Reine.**—Blanch and pound one pound of sweet almonds; add a pound of sugar, a handful of crisp orange flowers, and the whites of four eggs; mix the whole well together; then mould your cakes into what form you please; place them on tins, and let them bake in a moderate oven; mask them the same as *Génoise glacée à l'Italienne*, and ornament them according to your taste.

*CAKE de Rosquette.**—Take half a pound of sweet almonds, with a few bitter ones, blanch and pick them, then pound them very fine, and when nearly pounded enough, put in about half a pound of Lisbon sugar

by degrees; when the whole is well blended, take it out of the mortar. Then have some puff paste rolled out very thin, roll out your almonds in lengths, as long as the paste is broad, which lay upon the paste, and turn the end over; lightly egg it to join it together; then with the jigg-iron cut it across, each about three inches long; put them in the oven, and when nearly done, glaze them the same as other pastry.

*CAKES (Rout Drop).**—Mix two pounds of flour, one ditto butter, one ditto sugar, one ditto currants, clean and dry; then wet into a stiff paste, with two eggs, a large spoonful of orange-flower water, ditto rose water, ditto sweet wine, ditto brandy; drop on a tin plate floured; a very short time bakes them.

*CAKE à la Royale.**—Put a very little lemon peel, shred fine, into a stewpan, with two ounces of sugar, a small pinch of salt, a piece of butter half the size of an egg, a glass of water, and four or five spoonsful of flour; stir over the fire till the paste becomes thick, and begins to adhere to the stewpan; then take it off, put in an egg, and stir it in the paste till it is well mixed; continue to add one egg at a time, till the paste softens without becoming liquid; then put in some dried orange flowers, and two bitter-almond biscuits, the whole shred fine; make the paste into little cakes, about the size round of a half-crown; put them on buttered paper, gild them with the yolk of an egg heat up, and bake half an hour in an oven moderately hot.

*CAKES, Saffron.**—Take a quarter of a peck of flour, a pound and a half of butter, three ounces of caraway seeds, and six eggs; beat a quarter of an ounce of cloves and mace together very fine, a little cinnamon, beat a pound of sugar, a little rose water, ditto of saffron, a pint and a half of yeast, and a quart of milk; mix all together lightly, with your hands, thus: first boil the milk and butter, skim off the butter, and mix it with the flour, and a little of the milk, stir the yeast into the rest, and strain it; mix it with the flour, put in your seed, spice, rose water, tincture of saffron, sugar, and eggs; beat all up with your hands very lightly, and bake it in a hoop or pan, minding to butter the pan well; it will take an hour and a half in a quick oven; you may leave out the seeds if you please.

*CAKES (Savoy).**—Put fourteen whole eggs in one side of a pair of scales, and

their weight in fine sugar on the other side ; take out the sugar, and seven of the eggs, and balance the remaining seven with fine flour, then put the flour aside, break the eggs, putting the yolks apart from the whites, add to the yolks the sugar you have weighed, a little grated lemon peel, and some chopped dried orange flowers ; beat them all up together for half an hour ; then whip the whites of the eggs, put the flour you have weighed to them, then gradually mix the whole together, stirring the ingredients with the whisk as you mix them. Have ready a mould ; butter it well with oiled butter, and throw into it a mixture of fine flower and very fine powder sugar ; move the mould lightly round, so as to have all parts equally covered, then turn it upside down, put the cake in it, and set it in an oven moderately hot, a full hour and a half ; when done, turn it carefully out upon a dish ; if it is of a fine golden colour, serve it simply, but if it is of too deep a colour, ice it with very fine sugar, the white of an egg, and the juice of half a lemon, beat well together with a wooden spoon, till the icing is very white ; the cake should not be served until the ice is perfectly dry.

CAKE (Seed).*—Take a pound of lump sugar, well beaten and sifted, twelve ounces of flour, well dried, two ounces of caraway seeds, eight eggs, beat them well, then put in your sugar, beat them first well together, then add your flour and caraways. Beat them all well together ; but your cake, but not too much ; then bake it.

CAKE (Seed).—Put a pound and a half of flour to half a pound of fresh butter, broke into small pieces, and likewise a quarter of a pound of sifted sugar, and half a grated nutmeg ; make a hole in the centre of the flour, and set a sponge with a gill of yeast, and a little milk ; when well risen, add slices of candied orange or lemon peel, and an egg beaten up. Mix all well together, with a little warm milk, of a proper stiffness, mould it into a cake, prove it in a warm place, and bake it.

CAKE (a rich Seed).—Take five pounds of fine flour, well dried, and four pounds of single-refined sugar, beat and sifted ; mix these together, and sift them through a hair sieve ; then wash four pounds of butter in eight spoonful of rose or orange-flower water, and wash the butter with your hands till it is like cream ; beat twenty yolks and ten whites of eggs, and put to them six spoonful of sack ;

put in the flour a little at a time, and keep stirring it with your hand all the time ; you must not begin mixing it till the oven is almost hot, and after it is mixed let it stand some time before you put it into the hoop ; when you are ready to put it in the oven, put to it eight ounces of candied orange peel sliced, with as much citron, and a pound and a half of caraway comfits, mix them well, and put it into the hoop ; it must be a quick oven, and two or three hours will be sufficient to bake the cake ; after which you may ice it if you please.

CAKE (a small rich Seed).—Break fourteen eggs into a copper pan, whisk them ten minutes ; then take one pound of butter, and rub it well with your hand to a cream ; put one pound of powdered sugar to the eggs, and whisk them over the fire three minutes, then whisk them till they are cold, afterwards mix them with the butter with your hand as light as you can ; put two or three handfuls of caraway seeds in, and some sweet almonds cut ; and a little cinnamon and mace ; mix one pound and a quarter of flour, as light as you can with your hand ; put three papers inside your hoop, and four or five at bottom, and let your oven be rather brisk ; when you find your cake has risen, and the oven too hot at the top, cover it with a sheet of paper, and it will be done in about an hour and a half, or two hours at furthest.

CAKE (common Seed).*—One pound of flour, a quarter of a pound of butter, a quarter of a pound of sugar, a few caraways, a pint of milk, a spoonful of yeast, mixed well together ; let it stand a long time before the fire, then put it in the oven.

CAKE (a Pound Seed).—Take a pound of flour, one pound of fine powder sugar, one pound of butter, eight yolks, and four whites of eggs, as much caraway seeds as you like ; first beat up the butter to a cream with your hands, then by degrees beat in your eggs, sugar, and flour, till it goes into the oven ; bake it in a quick oven, and it will take an hour and a quarter baking.

CAKES (Shrewsbury).—Having beat half a pound of butter to a cream, put in half a pound of flour, an egg, six ounces of loaf sugar, beaten and sifted, half an ounce of caraway seeds, mixed into a paste, and roll them in. Cut them round with little tins, or a small glass, prick them, lay them on sheets of tin, and bake them in a slow oven.

CAKES (Shrewsbury).—Take a pound of butter, and put it in a little flat pan, rub it till it is as fine as cream, then take one pound of powdered sugar, a little cinnamon and mace pounded, and four eggs, yolks and whites together; beat them with your hand till it is very light; then take one pound and a half of sifted flour, work it together, and roll it on your dresser, to what size you like, only very flat, let your oven be rather slow, and let them change their colour, then take them out.

CAKES (small).—Rub well together half a pound of sifted sugar, half a pound of fresh butter, and three quarters of a pound of sifted flour, then wet it with a gill of boiling milk, strew in a few caraway seeds, and let it lie till the next day; when moulded, and cut into six score pieces, roll them as thin as possible, and bake them in an oven three parts cold.

CAKES (Spanish).*—One pound of sugar, one pound of flour, one pound of eggs, leaving out one third of the whites; put them into moulds, and bake them in a slow oven.

CAKE (Sponge).—Weigh ten eggs, and their weight in very fine sugar, and that of six in flour; beat the yolks with the flour, and the whites alone, to a very stiff froth; then by degrees mix the whites and the flour with the other ingredients, and beat them well half an hour. Bake in a quick oven an hour.

CAKES (Twelfth).—Make a cavity in the centre of six pounds of flour, set a sponge with a gill and a half of yeast, and a little warm milk; put round it a pound of fresh butter, in small lumps, a pound and a quarter of sifted sugar, four pounds and a half of currants, half an ounce of sifted cinnamon, a quarter of an ounce of pounded cloves, mace, and nutmeg mixed, and sliced candied orange and lemon peel, and citron. When risen, mix all well together with a little warm milk; have the hoops well prepared and buttered, and fill them with the mixture, and bake them. When nearly cold, ice them over with sugar, as per receipt, or they may be quite plain.

CAKE en Turban.—This is the same composition as Turk's Cap, with ice cream, only baked in small moulds, ribbed or twisted in the same manner as the large ones, and served in their natural colour.

CAKES (Water, with Caraway Seeds).—Take three pounds of powdered sugar, and four pounds of sifted flour, mix the flour and sugar together on a clean dresser, with half water and half whites of eggs, and as

many caraway seeds as you think proper; mix all together, so as to make a very fine paste, that you can roll it on the dresser, and the thinner the better; cut out the shape you like with a tin cutter; round and scalloped is the most common, but vary the shape to your own fancy, roll them very thin, and they will be the crisper, for if they are not crisp, they are not worth eating; put them on a sheet of paper, and put them into rather a slow oven, and if you think it too hot, put as many sheets of paper as you think fit, to prevent them from being burnt, bake them very little, so as just to change the colour of them, and butter the sheet of paper you put them on, that they may come off easily.

CAKES (Yeast).—Take a pound of flour, two pounds of currants, washed and picked, a quarter of a pound of fresh butter, a quarter of a pound of Lisbon sugar, a quarter of a pound of citrou and candied orange peel cut into slices, cinnamon and mace, a small quantity of each pounded and sifted. Make a hole in the centre of the ingredients, put in a gill of sweet wine, a little warm milk, mix all together, fill a hoop with it, let it remain till it rises, and bake it.

CAKES (Yorkshire).—Take two pounds of flour, and mix with it four ounces of butter, melted in a pint of good milk, three spoonsful of yeast, and two eggs; heat all well together, and let it rise; then knead it, and make it into cakes; let them rise on tins before you bake, which do in a slow oven.

Another sort is made as above, leaving out the butter. The first is shorter, the last lighter.

CALF'S Brains in Aspic.*—Prepare your brains as for *poêlées*. Put some lukewarm aspic into a mould, lay it about an inch thick, let it cool and congeal, and then having cut the brains into four parts, place them on the aspic in a thin layer, and pour on them a sufficient quantity of nearly cold aspic to fill the mould, and place it in ice. When properly set, and it is wanted for table, heat a cloth, and rub your mould with it until the jelly quits the side; or dip the mould into warm water; turn it out with great care, and if any pieces of the jelly should be spilled on the dish, suck them up by means of a reed.

CALF'S Brains à l'Allemande.*—Cleanse the brains thoroughly; divide them into four lengths, trim, and put them into a stewpan, lined with bacon, moisten with

white wine and *consommé*, add parsley, green onions, and slices of lemon, without the seeds and peel. Cover them with bacon and buttered paper; cook them over a stove; when done, place them on a dish, and pour over them *sauce allemande*.

CALF'S Brains in Black Butter.—Clean, soak, and blanch three or four calves' brains; put them into a saucepan full of boiling water, with a little salt and half a glass of vinegar; let them remain in this till cold, which will make them firm. Cook them in a good marinade for three quarters of an hour, and when ready to serve, pour some black butter into the dish, and garnish with fried parsley.

CALF'S Brains au Blanc-mangé.*—When the brains are well cleansed and soaked, place them on two slices of bacon, and two of lemon, in a stewpan, with a glass of stock. When sufficiently done, take them out, and when cool, cut them in strips, and pour over them white sauce, cream boiled with yolks of eggs, or any other cream sauce you please.

CALF'S Brains breaded.*—Prepare them as for plain boiling, soak them for two hours in vinegar: take them out, and roll them in eggs beaten to a thick snow, cover them with bread crumbs, and either broil or fry them.

CALF'S Brains (Coquilles of).*—Cut some calf's brains into twelve pieces, and put into a saucepan mushrooms and truffles, tossed up in a little white wine; reduce them to jelly, and then add two spoonsful of *allemande*, and one of *velouté*; boil these, and put to them a little butter, parsley, and lemon juice, put in the brains, mix them altogether, and put them into scallop shells, cover them with bread crumbs, and grated Parmesan cheese, pour a little melted butter over, and brown them.

CALF'S Brains and Crayfish.*—Boil the brains in a little stock, drain, and place them on a dish, so that the end of each piece may meet in the middle. Take the tails and claws from as many crayfish as you please, and place one between each piece of the brain. Put one in the middle, with the tail and claws on. Pour over the brains either butter of crayfish or tomato sauce.

CALF'S Brains, Crêpinettes of.*—Divide six boiled calves' brains each in half; cut a dozen large onions into dice, scald, and boil them with a bit of butter, salt, garlic, pepper, nutmeg, and bay leaf; when done, put in two ladlesful of *velouté*,

reduce the whole to the consistence of butter, and then add the yolks of four eggs, and a piece of butter, wrap each half brain in this, and surround it with a pork caul. Dress and serve them with a clear aspic sauce.

CALF'S Brains, Cromesquis of.—Cut the brains, a veal sweetbread, a dozen mushrooms, and four truffles, into dice; put the two latter into some *allemande*, and reduce it, then add the brains and sweetbread, and a little nutmeg; stir them together, and set them to cool. Mould them in pieces about the size of a little finger; take some cold calf's udder, and cut it into thin slices, and lay a roll on each, and wrap it up; dip them in batter, and fry them. Serve with fried parsley.

CALF'S Brains fried.*—Prepare and dress the brains as for *poêlées*, then cut them into six pieces, and put them into a basin, with salt, pepper, and vinegar, till just before they are wanted, when they should be drained; put them into batter and fry them; drain them again, and place them on a dish round a pyramid of fried parsley.

CALF'S Brains in Jelly.*—Put some aspic jelly into a plain round mould, and set it in ice; and as soon as the jelly is well set, turn it on the table-dish, which must be placed over pounded ice; put on the jelly a whole calf's brain, cover it entirely with iced Montpellier butter (see the Recipe); on this lay three more brains boiled very white; ornament the top with pieces of jelly, and garnish your dish with a border of jelly or coloured butter, and serve.

CALF'S Brains à la Magnonnaise.*—Cleanse and soak five calves' brains in cold water for some hours; drain and put them into a saucepan of boiling water with a little salt and half a glass of tarragon vinegar; take out the brains carefully, and put them in a pan of cold water. Line a stewpan with slices of bacon, lay in the brains, and on them sliced lemons; cover the whole with bacon and buttered paper; add a bunch of sweet herbs, two onions stuck with cloves, and a sufficient quantity of stock to cover the brains; when it boils, set the stewpan by the side of the fire, and keep it simmering for an hour; let the brains cool in their liquor and then drain them on a napkin; divide each brain in half, trim and place them *en couronne* on the table-dish; garnish them with a border of jelly, and in the spaces between each half brain, lay a

crescent of jelly cut with a paste-cutter, two inches and a half in diameter. Pour into the centre of the crown a *sauce magnonnaise*, either white, or *à la ravigotte*, and serve.

CALF'S Brains en Matelotte.*—Take the brains from two calves' heads, cleanse them well, and stew them with white wine, stock, salt, pepper, and a bunch of sweet herbs. In the mean time make a *ragoût* of small onions, roots with stock, and sweet herbs; season it well, thicken it with cullis, and pour this round the brains.

CALF'S Brains au Naturel.*—Take the brains from two calves' heads, clean and soak them in warm water; boil them in good stock, or *consommé*. Serve either cold or warm.

CALF'S Brains, with Oysters.*—Blanch and clean the brains, then wipe them dry, dip them into yolks of eggs, and roll them in bread crumbs; fry them in boiling lard till of a good colour, drain them very dry, and serve with oysters, stewed either white or brown. Garnish with broiled ham cut in small round pieces.

CALF'S Brains, Pasty of.*—Cleanse and scald the brains, then blanch some asparagus tops with a little parsley and butter; when cold, put them into the pasties, with the yolks of six hard eggs and some forcemeat; put them into the oven, and when done, lift up the upper crust, squeeze in a little lemon juice, butter and gravy.

CALF'S Brains poêlées.*—Take three calves' brains, remove the skin and fibres from them, and soak them for two hours; then have ready a saucepan of boiling water, with a little salt and vinegar in it; blanch the brains in this for a quarter of an hour, and then put them into cold water. Line a stewpan with bacon, lay in the brains, cover them with bacon, and pour over the whole a sufficient quantity of broth to stew them.

CALF'S Brains à la Provençale.*—Prepare your calves' brains as for *poêlées*, and having blanched them, boil them in a marinade of *nouilles*, white wine, garlic, and olives; when done, drain and let them cool; cut the brains in half, trim and dish them in the form of a crown, and serve with *sauce mayonnaise*, either green or white.

CALF'S Brains au Réveil.—Prepare and bruise any number of calves' brains; make a batter with cullis, butter, and mustard; bathe the brains in it, and strew over bread crumbs and cheese. Colour them

with a salamander or in the oven. Serve them on cullis and mustard. They may also be broiled slowly, and served with relishing sauce.

CALF'S Brains, Salad of.*—Prepare and dress calf's brains as for *la magnonnaise*; place them also *en coaronne*, on a bed of lettuce, cut small and dressed as usual; garnish each piece of the brains with lettuce, and arrange a border of eggs, lettuce hearts, and anchovies cut in slips. When about to serve it, pour over the brains, or into the middle of them a *sauce magnonnaise à la ravigotte*.

CALF'S Brains with different Sauces.—Brains braised in broth and wine may be used with what sauce or *ragoût* you please, such as fat livers, pigeons, sausages, onions, capers, fried bread, &c. &c. from which they generally take the name.

CALF'S Brains au Soleil.*—Cleanse two calves' brains, and stew them in stock with two or three spoonsful of vinegar, a bunch of parsley, scallions, a clove of garlic, three cloves, thyme, laurel, and basil; when sufficiently stewed, cut each piece of the brain in two, dip them in a batter made of two handfuls of flour, diluted with a little oil, half a pint of white wine, and salt. Fry them in lard until the batter is crisp and the brains of a good colour.

CALF'S Chandron à l'Allemande.—Make a *gratin* with Swiss cheese rasped, bread crumbs, two yolks of eggs, and a little cullis; place it in a table-dish over hot ashes, that it may catch at the bottom; then put in a chaudron, boiled, cleared of the fat, cut in pieces, and previously mixed with *sauce Robert*. Garnish the dish with small onions boiled in broth, and bits of bread fried in butter; pour on it a little butter melted with a spoonful of mustard. Strew bread crumbs and grated cheese, and colour it in the oven; wipe the dish free from fat, and serve with clear relishing sauce.

CALF'S Chandron and Anchovies.*—Melt some butter in a stewpan, and toss up in it some small onions sliced; add a little stock or veal broth; put into this the chaudron properly prepared, and cut in pieces with salt, pepper, tarragon, and herbs. When they are flavoured, pour them into a buttered mould, and place on them six anchovies washed and split in four pieces, in the form of crosses. Cover the whole with caul, and bake it in a moderate oven.

CALF'S Chaudron and Cheese.*—Toss up

the chaudron with a bit of butter, and some small onions with half a glass of stock. Cut some *gruyère* cheese into thin slices, melt it, and baste it with veal gravy mixed with the yolks of two or three eggs; pour over this the chaudron and sauce, and brown it.

CALF'S Chaudron fricassée.—Parboil a calf's chaudron, and when cold, cut it in pieces about as big as walnuts; season them with salt, pepper, nutmeg, cloves, mace, an onion, tarragon, and parsley, shred fine; fry them in a ladleful of good broth and fresh butter; make a sauce of mutton gravy, orange and lemon juice, eggs' yolks, and grated nutmeg; toss up these ingredients with the chaudron, then dish it and serve.

CALF'S Chaudron Fritters.*—Cook a prepared chaudron with salt, parsley, scallions, garlic, a bay leaf, thyme, basil, and two or three cloves. When sufficiently done, drain it, and clear away the fat, cut it small, and marinade it an hour in butter; two spoonsful of vinegar, parsley, scallions, shalots (all minced), salt, and pepper; warm the marinade, then take out the chaudron, and roll them up by degrees, making the herbs, &c. stick to them; dip them in egg, bread, and fry them.

CALF'S Chaudron, à la Marinière.*—When the chaudron is prepared, cut it in strips about three fingers long; soak them in stock, seasoned with salt, pepper, cloves, and vinegar, over hot ashes; dip them in batter made of flour, yolks of eggs, and white wine, and fry them.

CALF'S Chaudron Pie.—Make a *ragoût* with a chaudron (previously boiled), mushrooms, parsley, shalots, garlick, a glass of white wine, and cullis. When quite done, cut the chaudron in slices, and put it with the sauce into a baked puff crust; skim the fat off, add pepper, salt, and lemon juice.

CALF'S Chaudron à la Provençale.—Soak it well in lukewarm water to cleanse it thoroughly; boil it in stock, then cut it in pieces and let it cool. Make a sauce with good stock, two spoonsful of oil, salt, pepper, garlic, dried mushrooms cut small; do these together, and when of a proper consistence, put the chaudron in for about ten minutes. When done, add lemon juice.

CALF'S Chaudron Pudding.*—Prepare your chaudron, and cut into small pieces the size of a nut; season with salt, pepper, tarragon, scallions, spices, and pork fat cut small; you may add some *godiveau*

and the crumb of bread boiled in milk and beaten up with yolks of eggs. Soften some caul in warm water, lay them open on the table, and fill them with the above mixture; form them to any shape you please, and bake them; when crisp, they are ready to serve. Pour on them blond or veal gravy.

CALF'S Chitterlings.—Choose some of the largest calves' nuts, and having cleansed them, cut them in pieces, of whatever lengths you may think proper, and tie one end of each piece. Blanch a calf's chaudron, and cut it into dice, with a calf's udder and some bacon; put them into a stewpan with half a pint of cream, pounded spice, bay leaf, shalot, pepper, and salt, toss them up, take off the pan, and thicken it with four or five yolks of eggs and some bread crumbs; keep it warm and fill the chitterlings with it; tie up the other end and boil them, let them cool in their own liquor. When wanted, boil them over a moderate fire.

CALF'S Chitterlings.—Cut into dice, some bacon, a calf's udder, and the fat that comes from the chitterlings and calf's chaudron; put them all into a stewpan with a bay leaf, salt, pepper, shalot cut small, pounded mace, and Jamaica pepper, with half a pint of milk, let it just simmer; take off the pan, and thicken it with four or five yolks of eggs, and some crumbs of bread; fill the chitterlings with this mixture, which must be kept warm, and make the links like hogs'-puddings. Before they are sent to table, boil them over a moderate fire; let them cool in their own liquor.

CALF'S Chitterlings stewed.—Cut a calf's nut lengthwise, in slices about an inch wide; take some ham, bacon, and white part of chickens, and cut them in the same way; put them into a stewpan with salt, pepper, sweet herbs, and spice; then, having cleansed the guts, cut and tie them, fill them with the slices; line a stewpan with slices of bacon and veal, pepper, salt, bay-leaf, and an onion, lay in the chitterlings, cover them with bacon and veal, pour in a pint of white wine, put the lid down quite close, and stew them with fire, above and below, for some time; then take out the puddings, and broil them in buttered papers.

CALF'S Ears braised.*—Scald, blanch, and clean the ears thoroughly from the hair, and braise them in the following way: Put some good stock into a small saucepan, with half a pint of white wine, half a

lemon sliced (without the peel) a bunch of sweet herbs, salt, and some roots; stew the ears in this, and cover them with bacon. When done, serve with *sauce piquante*, or *à la ravigotte*.

CALF'S Ears, and Cheese.*—Prepare half a dozen ears, and boil them with half a glass of white wine, double the quantity of good stock, salt, pepper, parsley, green onions, garlic, two cloves, half a laurel leaf, thyme, basil, and a bit of butter. As soon as they are done, take out the ears and let them drain. Make a stuffing with a handful of dried bread crumbs, half a pint of milk, and a little *gruyère* cheese, grated; stir them over the fire until they thicken. When cold, add a little butter and the yolks of four raw eggs; beat up all together, and fill the ears, and dip them into hot butter. Cover them with equal quantities of bread crumbs and grated cheese mixed together; place them in a dish, and brown them. Serve without sauce.

CALF'S Ears à l'Italienne.*—Scald, &c. the calves' ears, and boil them in flour and water, then put them into a stewpan, lined with bacon, a bunch of sweet herbs, sliced lemon, moisten with equal parts of stock and white wine. Cover the whole with buttered pepper; boil them slowly for an hour and a half; drain, trim, and place them in a dish, with *sauce à l'Italienne*.

CALF'S Ears in Marinade.*—When you have prepared the number of ears you require, boil them in some *blanc*, and then throw them into cold water. When well drained, cut each ear into three or four pieces, put them into pickle made with vinegar, salt, and a bag of herbs; drain them again, and dip each piece into batter, and fry of a good colour. Before you place them in a dish, they must be drained a third time. Garnish with fried parsley.

CALF'S Ears in Pease.—When you have properly prepared four ears, cook them in a little clear stock, lemon juice, salt, pepper, a bunch of parsley, cloves, garlic, and a laurel leaf. When done, serve them with a *ragoût* of pease, prepared as follows: Put a pint and a half of peas with a bit of butter, a little parsley, and green onions, and a pinch of flour, moisten with gravy and stock into a saucepan, over a gentle fire until sufficiently done; put in a lump of sugar about the size of a walnut, a little salt, and a spoonful of cullis; pour the whole over the ears.

CALF'S Ears, Ragoût of, with Mushrooms.*
—Prepare and dress the ears the same as

for *l'Italienne*, and when done, drain and place them on your dish, for table. Trim, and toss up some mushrooms in butter, to which add four large spoonful of *velouté*, and the same of *consommé*, reduce this to half; thicken it with the yolks of two eggs, and pour it over the ears.

CALF'S Ears stuffed.*—Scald two or three pair of calves' ears, and having blanched, cool and singe them; fill each ear with a good stuffing, press it in well; dip the ears in egg, cover them with bread crumbs, fry them of a nice brown; serve with clear gravy.

CALF'S Eyes.—Clear away all the improper parts, blanch and cook them in a braise, made with white wine, stock, sweet herbs, salt, and pepper. When done they may be served with any kind of sauce you please. You may also fry them with bread crumbs, &c.

CALF'S Feet Blanc-mange.—Pick all the black spots from two boiled feet, slice them into a stewpan, with a quarter of a pint of Mountain wine, and rather more water; let them stew gently; add the yolks of three eggs beaten and strained, with a quarter of a pint of cream and a little flour, a little lemon peel and juice, sweeten with fine sugar, strain it into a dish. When nearly cold, stick on the top some jar raisins, scalded to make them plump, almonds blanched and cut into slips, citron, lemon and orange peel sliced. It may be put in a *hasiu*; when cold turn it out.

CALF'S Feet plain, boiled.*—Clean and skin the feet well; take out the large bones, boil till tender, and serve with salt, pepper, vinegar, and sweet herbs.

CALF'S Feet Broth.—Boil the feet in as much water as will make a good jelly, then strain, and set the liquor on the fire again with a little mace in it; put about half a pint of sack to two quarts of the broth; add half a pound of currants; beat up the yolks of two eggs, mix them with a little of the cold liquor, and thicken carefully over a slow fire; put in a little salt, and then sweeten to your taste; stir in a small piece of butter, and just before you take it off, put to it the juice and peel of a fresh lemon.

CALF'S Feet fried.*—Divide four calves' feet each in half, and boil them in flour and water. Then soak them in butter worked up with flour, salt, pepper, vinegar, garlic, shallot, parsley, green onions, thyme, and laurel. After they have laid some hours in this, take them out, cover

them well with flour, and fry them. Serve with fried pursley.

*CALF'S Feet and Chaudron à l'Italienne.**

—Make a stuffing with the crumb of a small loaf, a pound of suet, an onion, parsley, pepper, salt, garlic, and eight or ten eggs; put this into the chaudron, and tie it up. Put the feet into a deep stewpan, over a slow fire, till the bones are loose, then put in two quarts of green peas, and add the yolks of two eggs, and the juice of a lemon, and season it with pepper, salt, mace, onion, parsley, and garlic. Put the chaudron in the middle of your dish, and the calf's feet round. Garnish with fried suckers, and sliced onions.

CALF'S Feet Jelly.—Take the fat and bones from eight calves' feet, and soak them in water for three or four hours; then boil them in six quarts of water, skimming often; when reduced to a third, strain and set it by to cool; when cold, take every particle of fat from the top, and remove whatever may have settled at the bottom. Dissolve it in an earthen pan, adding to it two quarts of white wine, mace, cinnamon, and ginger, or not, as you please. Beat up the whites of twelve eggs with three pounds of fine sugar, mix these with the jelly, boil it gently, adding the juice of two lemons, and then strain it for use.

Another way.—Boil four quarts of water with three calf's feet, till half wasted; take the jelly from the fat and sediment, and mix with it the juice of a Seville orange and twelve lemons, the peels of three, the whites and shells of twelve eggs, sugar to taste, about a pint of raisin wine, one ounce of coriander seeds, and a bit of cinnamon. Boil it a quarter of an hour without stirring; then clear it through a flannel bag. While running, take a little of the jelly, and mix with a tea-cupful of water, in which beet root has been boiled, run this through the bag when all the rest is done, this forms a garnish for the other.

CALF'S Feet Jelly.—Wash and set on the fire in cold water, four calf's feet, observing, when they begin to boil, to skim it well; set them by the side of a hot stove to boil gently for several hours; when all the bones are separated, pass the liquor through a silk sieve, into a large basin or pan; when cold, and a jelly, take all the fat from the top, wipe it well off with paper, that not the least particle remain, then set it on the fire again to boil; skim

it well, take it off, and let it stand while you beat up the whites of six eggs in a large stewpan, to which put a very small bit of lemon peel, and the juice of four lemons, clarified sugar to sweeten to your taste, and a bottle of bucellas wine; mix them well together, and examine the jelly that no fat may remain: if there should, take it off the fire, and pour it in the stewpan, with the wine and other things; set it on the fire and continue stirring it till it boils, and let it boil very gently for half an hour. Have your jelly-bag washed very clean, place it in the stand over a large basin, and when the jelly is ready, run it through several times, till it looks clear and bright; when all is through, set it over the fire once more till you see a white scum rise, skim that off, and when the jelly begins to boil it is ready to put into mould. You may garnish your jelly as you fill it up, with different kinds of fruit, &c. placed in the mould.

CALF'S Feet Pie.—Boil the feet in three quarts of water, with three or four blades of mace, gently, till reduced to half, then take out the feet and drain them. Lay a good crust in a dish, and when you have boned the feet, put half the meat in it, strew over half a pound of currants, and half a pound of raisins stoned; lay on the rest of the meat, skim the liquor they are boiled in, sweeten and add to it half a pint of white wine. Pour all into a dish, cover it with crust, and bake it an hour and a half.

*CALF'S Feet à la Poulette.**—Bone the feet, and when boiled, cut them into small pieces, and put them into a saucepan with a bit of butter, mushrooms, parsley, green onions, garlic, shalots, laurel leaf, thyme, basil, and cloves. Warm them over the fire; put in a little flour, a glass of white wine, the same of stock, season with salt and pepper. Boil it for half an hour over a gentle fire, when reduced to half, take out the herbs and add the yolks of three eggs diluted with a spoonful of vinegar, and one of stock. Thicken without boiling it, and serve quick.

*CALF'S Feet à la Provençale.**—Soak some boiled calf's feet in a little olive oil, lemon juice, and a glass of good stock, stew them over a slow fire until quite tender. Then work up a little butter and flour, and do it over the fire to colour, then put in the feet, add a pounded anchovy, and some more lemon juice, boil all together a quarter of an hour, and serve very hot.

CALF'S Feet Pudding.—Minco a pound of calf's feet fine, first taking out the fat and the brown, mix with it a pound and a half of shred suet, the crumb of a small roll grated, the yolks of six and the whites of three eggs well beaten, sufficient milk to moisten it, and sugar to your taste. Boil it nine hours; serve with melted butter, white wine, and sugar.

CALF'S Feet roasted.—Blanch and boil the feet till tender, then let them cool. When cold, lard them with small pieces of bacon, tie them on a spit and roast them with a sauce made of butter, vinegar, and cinnamon, beaten up thick.

CALF'S Feet Farces en Soleil.—Prepare the calf's feet, take out the bone as far as the joint, and stew them. When done, set them to drain. Then take a little *farce fine*, leaving out the eggs, and stuff the middle of each foot, making them as round as you can; dip them first into an omelet, seasoned with pepper and salt, and then twice into bread crumbs, and fry them of a fine brown. Garnish with fried parsley very green, and send up with them brown sharp sauce.

CALF'S Feet stewed.—Divide each foot into four pieces, put them to stew with half a pint of water, with a potatoe, an onion (peeled, and sliced thin) pepper, and salt, simmer these ingredients for two hours gently.

CALF'S Head.—Clean it very nicely, and soak it in water, that it may look very white; take out the tongue to salt, and the brains to make a little dish. Boil the head extremely tender, then strew it over with bread crumbs and parsley chopped, and brown it. Serve with bacon and greens. Boil the brains, and mix them with melted butter, scalded sage chopped, pepper, and salt; lay them on a dish, and the tongue in the middle.

*CALF'S Head à la Bourgeoise.**—Cleanse and scald a fine calf's head, skin it carefully, then take out the brains, tongue, and eyes, and cut the cheeks from the bones; make a forcemeat with the brains, some fillet of veal, beef suet, salt, popper, shred parsley, green onions, thyme, basil, half a bay leaf, two spoonful of brandy and three eggs. Then parboil the tongue, eyes (having removed the black part), and the cheeks, hash them, and put them, with the forcemeat into the skin which was taken from the head, sew it up, and shape it to its natural form; put it in a vessel just large enough to hold it, with half a pint of white wine, a pint of stock, parsley,

onions, garlic, cloves, pepper and salt, Stew it gently for three hours, drain off the fat and dry it, and take out the thread. Strain the liquor it was stewed in, and add to it some cullis and a little vinegar, reduce it and pour it over the head. Serve it on a napkin. This may be brought to table cold; it must then be stewed with more white wine, and less stock.

CALF'S Head collared.—Scald the skin off a fine head, clean it nicely, and take out the brains. Boil tender enough to remove the bones; then have ready a good quantity of chopped parsley, mace, nutmeg, salt, and white pepper, well mixed; season it high with these; put a thick layer of parsley, then a quantity of thick slices of ham, or a fine coloured tongue skinned, and the yolks of six eggs stuck about in it. Roll the head quite close, and tie it up as tight as you can, put a cloth round, and tie it with tape. Boil, and then lay a weight on it.

CALF'S Head collared like Brawn.—Scald the head till the hair comes clean off, then cut it in two, and take out the brains and eyes. Wash it perfectly clean, and boil it till the bones come out. Slice the tongue and ears, and lay them all even. Throw a handful of salt on them, and roll it up quite close, as other collars. Boil it two hours. When cold lay it in a brawn pickle.

*CALF'S Head à la Détiller.**—Take a very delicate calf's head; bone, soak, and blanch it; take out the brains, and let them soak also; boil in a *blanc* for three quarters of an hour. When the head is cold, dry it in a cloth, singe, and cut it in pieces, leaving the eyes and ears whole; collect the pieces and tie them so that they keep the original shape, rub it with lemon, and boil it for three hours in a *blanc*; then take it out, untie and dish it, place the brains at each end of the dish, and cut the tongue into square pieces the size of dice, and put them into a sauce made as follows: Put a ladleful of *espagnole*, half a bottle of white wine, six allspice bruised, and six spoonful of *consommé*, reduce these to half, and then put in the pieces of tongue, some mushrooms and gherkins cut into little sticks; pour this sauce over the head.

CALF'S Head, the Dutch Way.—Lay half a pound of Spanish peas in water for twelve hours: then mix them with a pound of whole rice, and having put a calf's head, properly prepared, into a deep dish, lay the peas and rice round it; pour two

quarts of water over, season it with pepper and salt, colour it with saffron, and bake it.

CALF's Head, old Fashion.—Boil the head till the tongue will peel; then divide the head, and cut the meat from one half into pieces the size of oysters (setting the brains aside) and stew them in strong gravy, and a quarter of a pint of claret, a lemon peel, a bunch of sweet herbs, a little sliced onion and nutmeg; stew these tender. In the mean time slash the other half head, wash it over with yolks of eggs, strew over it grated bread, sweet herbs, and lemon peel, and broil it; when done lay it on a dish, and having added to the stewed meat a pint of culis, three anchovies, mushrooms, capers, butter, and a pint of stewed oysters, pour them round the broiled head. Garnish it with the tongue cut into thin round slices, the brains in cakes, bacon, oysters, and forcemeat balls, all nicely fried; barberries and horseradish laid on the edge of the dish, and serve it up.

*CALF's Head fried.**—Cut a cold calf's head into middling-sized pieces, and put into a jar; pour on them a marinade; when they have thoroughly imbibed the flavour, drain them, dip each piece in batter, and fry them. Do not let the oil or lard they are fried in be too hot.

CALF's Head, German Way.—Take a large calf's head, with great part of the neck cut with it; split it in half, blanch it, and take out the jaw-bone. Lay slices of bacon at the bottom of the stewpan, then thin beef-steaks, with pepper and salt; put in the head, pour beef gravy over it; add a large onion, stuck with cloves, and a bunch of sweet herbs: cover it close, and let it stew on a stove. Make a *ragoût*, with a quart of beef gravy, half a pint of red wine, some sweetbreads parboiled, and cut into slices, some cock's combs, oysters, mushrooms, truffles and morels; stew them till tender. When the head is done, put it in a dish, take out the brains, the eyes, and the bones; slit the tongue, cut it into small pieces, do the same with the eyes, and chop the brains: put these into a baking-dish, and pour some of the *ragoût* over them; then put the head, and pour the rest of the *ragoût* over it, and melted butter, and over that, scraped Parmesan cheese. Colour it a fine brown in the oven.

CALF's Head hashed.—Boil the head almost enough, and take the meat of the best side neatly from the bone, and lay it in a small dish; wash it over with the yolks

of two eggs, and cover it with crumbs, a few herbs nicely shred, a little pepper, salt, and nutmeg, all mixed together previously. Set the dish before the fire, and keep turning it now and then, that all parts may be equally brown. In the mean time slice the remainder of the head, and the tongue (peeled); put a pint of good gravy into a pan, with an onion, a small bunch of herbs, (consisting of parsley, basil, savory, tarragon, knotted marjoram, and a little thyme), a little salt and cayenne, a shallot, a glass of sherry, and a little oyster liquor; boil this for a few minutes, and strain it upon the meat, which must be sprinkled with flour. Add some fresh or pickled mushrooms, a few truffles and morels, and two spoonsful of ketchup; beat up half the brains, and put them to the rest, with a bit of butter and flour. Simmer the whole. Beat the other part of the brains with shred lemon peel, a little nutmeg and mace, some parsley shred, and an egg; fry this in little cakes of a fine gold colour; dip some oysters into the yolk of an egg, and fry the same way, also some good forcemeat balls, and garnish the dish with them.

*CALF's Head à la Sainte Menchault.**—Take out the jaws and cut off the snout close to the eyes; put it in a stewpan over the fire, and when you have skimmed it quite clean, add to it parsley, onions, garlic, cloves, a laurel leaf, thyme, basil, salt, and pepper. When done, take out the bones that are over the brains, place it on a dish, with the following sauce: Mix a piece of butter, the size of an egg, with some flour, salt, pepper, the yolks of three eggs, two spoonsful of vinegar, and half a glass of stock; thicken these over the fire. When this is done, pour it on the head, cover it with bread crumbs, baste it with butter; brown it with a salamander; drain the fat from it, and serve with *sauce piquante*.

CALF's Head Pie.—Strew a knuckle of veal till fit for eating, with two onions, a little isinglass, or a calf's foot, a bunch of herbs, mace, salt, and pepper, in three pints of water: keep this, when very good, to put in the pie. Half boil a head, and cut it into square bits; put a layer of ham at the bottom of the dish, then some head, first fat and then lean, with forcemeat balls and hard eggs, cut in half, then ham, and so on, till the dish be full; the pieces must not be too close; season to your taste, with pepper, salt, and nutmeg. Pour in some of the abovementioned broth, and cover it

with crust; bake it in a slow oven; and when done, pour into it as much broth as it will possibly hold, and do not cut it till quite cold.

This pie may be eaten hot, if seasoned high, and with the addition of mushrooms, truffles, morels, &c.

CALF'S Head à la Poivrade.—Bone a scalded head as far as the eyes, and boil it with some pickled pork, both of which, when done, must be served in the same dish: boil half a glass of vinegar, the same of stock, chopped shalots, and whole onions; strain it, and add pepper and salt: pour this over the head, and serve with sauce *à la poivrade*.

*CALF'S Head à la Poulette.**—Toss up some sweet herbs in a little butter, then add to them a little stock, salt, and pepper; boil these a quarter of an hour: having cut a calf's head in pieces, as for frying; put them into the sauce, and boil them slowly, till hot; just before serving, put in two or three eggs, and stir it till thick; be careful not to let it boil after the eggs are added. Serve with a little lemon juice or vinegar.

*CALF'S Head au Puits Certain.**—Take the meat from a calf's head, leaving on the eyes and the brains; soak it well; take off the end of the snout, the cheek-bones, and those of the tongue; put the head into cold water; and when it has boiled once, take it off, drain, and cool it. Cut the meat into round pieces, the size of a crown piece (leave the tongue and ears whole), rub each bit with lemon, and boil them in a *blanc*, wrap the bones in a cloth, and put that in also; in proper time take it out, drain and lay it on a plate: open the head, clean the brain, and fill it with some *quenelles* of veal, mixed with mushrooms, sweetbreads, and truffles, cut in dice; arrange this stuffing so as to make the head its original form; wrap it in a pig's caul, and lute it. When done, place it in the middle of a dish, with the ears and pieces of tongue round. Serve it with a good *financière*, with crayfish, and pimento butter.

CALF'S Head roasted.—Cleanse the head well; bone, and dry it. Make a seasoning of pepper, salt, beaten mace, nutmeg, cloves, some fat bacon, cut very small, and grated; strew it over the head, roll it up, skewer, and tie it with tape. Roast and baste it with butter. Make a rich veal gravy, thickened with butter rolled in flour; you may add mushrooms and oysters. Serve the head with this sauce.

CALF'S Head roasted with Oysters.—Prepare a head as for boiling; take out the tongue and brains, parboil them; blanch the tongue, and mince both with a little sage, beef suet or marrow, a few oysters, four or five egg yolks beaten, salt, pepper, ginger, nutmeg, and grated bread; parboil and dry the head; fill the skull and mouth with the above ingredients, and oysters, tie it up, and roast it; preserve its gravy, and put it, with some white wine, nutmeg, oysters, and sweet herbs minced, over a chafing-dish; add butter, lemon juice and salt, beat it up thick; dish the head, and serve it with the sauce over it.

CALF'S Head soused.—Scald and bone a calf's head, and soak it for seven or eight hours, changing the water twice; dry it well. Season with salt and bruised garlic; roll it up, bind it very tight, and boil it in white wine, salt, and water; when done, put it, with the liquor, in a pan, and keep it for use. Serve up either whole or in slices, with oil, vinegar, and pepper.

*CALF'S Head stewed.**—Wash a calf's head perfectly clean for an hour, in water, and then bone it with the greatest care; take out the tongue and eyes; chop up two pounds of veal, and the same of beef suet, thyme, lemon peel, and two anchovies, with a nutmeg, and two stale rolls grated; mix these together, with the yolks of four eggs, a pint of fresh mushrooms, the yolks of six eggs chopped, and half a pint of stewed oysters; put this forcemeat into the head, close, and tie it up tight. Put it into a stewpan, with two quarts of gravy, and a little mace; cover the pan close, and let it stew for two hours. In the mean time, beat up the brains with shred parsley, lemon peel, half a nutmeg grated, and the yolk of an egg; fry half these in little cakes, with the forcemeat balls, and keep them hot. Strain the gravy the head was boiled in, and boil it with half an ounce of truffles and morels, and a few mushrooms; add the remainder of the brains, stew all together for a minute or two, then pour it over the head, and lay the fried brains and forcemeat balls round; fry a few oysters, and place them on the head. Garnish with lemon.

*CALF'S Head stuffed.**—Bone a calf's head with great care, let the eyes remain in their proper places; soak it, and then having blanched it, lay it in cold water; dry and singe it. Make some *godiveau*, and when about three parts done, put in two spoonfuls of reduced *veloute*, and rather more spice, shred parsley, and shalots, than

usual. Fill the head with this, and press it into its original form, sow it up, and rub it all over with lemon. Take a clean fine cloth, spread thin slices of bacon over it, lay the head in them; wrap the cloth round, and tie it up tight. Put it into a braising-pan, take a bit of butter, some grated bacon, four carrots, five onions, three cloves, three bay leaves, a little thyme, two lemons sliced, leaving out the seeds and the white; do these over the fire, and when they become dry, moisten them with two bottles of white wine: add salt and pepper; boil this sauce, and put it into the braising-pan with the head, which should simmer for three hours, with fire above and below; at the end of that time feel the head with your finger, and if it be still firm, let it remain some time longer; when sufficiently done, take it out by the ends of the cloth, untie, and let it drain. Dish it, and pour on it the following *ragoût*: Put four ladlesful of *grande espagnole*, a bottle of white wine, and two ladlesful of *consommé* into a saucepan, and reduce them to half, then strain it into another saucepan, in which are some balls of *godiveau*, artichokes cooked into a *blanc*, mushrooms, sweet-breads cut in pieces, and crayfish; keep this hot until the head should be sent to table, when the *ragoût* must be poured over it, or strain the liquor from the head, and make a sauce from that.

CALF'S Head Surprise.—Raise the skin, and as much meat as you can from a calf's head; make a forcemeat as follows: Beat up in a mortar half a pound of veal, a pound of beef suet, half a pound of fat bacon, the crumb of a small loaf, sweet herbs, shred parsley, cloves, nutmeg, mace, salt, and Cayenne pepper; bind these together with the yolks of four eggs; stuff the skin with this, so that it may appear as if the bones were in; tie and skewer it tight, and put it into a deep pan, with two quarts of water, half a pint of white wine, a little mace, a bunch of sweet herbs, an anchovy, two spoonsful of walnut and mushroom ketchup, the same of lemon pickle, salt, and pepper; cover the whole with a common paste, and bake it in a quick oven. When done, lay the head in a soup-dish; take the fat from the gravy, and strain it into a stewpan; add to it a bit of butter, rolled in flour, and when it has boiled a few minutes, the yolks of four eggs, and half a pint of cream; pour this over the head. Garnish with boiled forcemeat balls, truffles, morels, and mushrooms.

CALF'S Head au Verd Galant.—Soak the

head twenty-four hours, bone and seald it in boiling water; then boil it in vinegar and water, with roots, herbs, and spices; cut it in pieces, roll it in batter made of oil, white wine, salt, and parsley, and fry of a good colour, and crisp. Serve with fried parsley.

CALF'S Heart roasted.—Fill the heart with the following forcemeat: A quarter of a pound of beef suet, chopped small, grated bread, parsley, marjoram, lemon peel, pepper, salt, nutmeg, and the yolk of an egg. Lay a veal caul, or a sheet of paper on the stuffing to keep it in its place. Put the heart into a Dutch oven before a clear fire, and turn it frequently, till thoroughly roasted all round. Garnish with slices of lemon, and pour melted butter over it.

CALF'S Liver en Balottes.*—Mince and season a calf's liver. Soak a calf's caul or chaudron in hot water till soft, and then cut it into small square pieces, in each of which put some of the minced liver, about equal to the size of a hen's egg; draw up the corners of the caul, and make them into balls. Wash them over with white of egg; strew bread crumbs over, and broil them.

CALF'S Liver à la Bourgeoise.*—Cut a calf's liver into slices, and put it into a pan with some chopped shallots, a bit of butter, salt, and pepper; stew it gently. When ready to serve, put in a spoonful of vinegar.

CALF'S Liver à la Bourgeoise.—Cut a calf's liver in slices, and put it in a stewpan, with shallot, parsley, and green onions, cut small, and a piece of butter; shake it over the fire, and dredge in a little flour: moisten with a tumblerful of water, and as much of white wine, salt, and pepper; boil it for half an hour. When quite done, and the sauce nearly consumed, put in the yolks of three eggs, previously beaten with two spoonsful of vinegar; thicken it over the fire, and serve.

IBID. Third way.—Lard a calf's liver with bacon, previously rolled in shred parsley, salt, and pepper. Make a sauce with some butter, flour, stock, a bunch of sweet herbs, a few carrots, rind of bacon, pepper, and salt. Boil this for two hours, and then put in the liver, with a glass of red wine; another hour will do it. Strain the sauce over it before you serve.

CALF'S Liver à la Bruise.*—Lard a calf's liver with bacon, seasoned with garlic, fine herbs, salt, and pepper. Put it into a stewpan, with a quarter of a pint of water,

somo slices of bacon, part of a calf's foot, a bunch of parsley, onions, thyme, and bay leaves, salt, pepper, and spices, an onion stuck with cloves, and half a glass of wine. Cover the stewpan perfectly close. When it begins to boil, cover the fire with hot ashes, and let the liver continue stewing gently by it for three or four hours. Strain off the fat, and strain the sauce. Serve cold, in its own jelly.

CALF'S Liver à la Brochette.*—Cut a calf's liver into slices, about the size of a crown piece, cut some bacon in the same manner; place them alternately (beginning with the bacon) on skewers, seven or eight inches long. Dip them into hot broth or soup; sprinkle them with bread crumbs, and broil them of a gold colour.

CALF'S Liver broiled.—Slice it, season with pepper and salt, and broil nicely: rub a bit of cold butter on it, and serve hot and hot.

CALF'S Liver Cake.*—Mince and pound together a calf's liver, half a pound of suet, and half a pound of bacon; then mix them with some chopped onions and mushrooms, tossed up in butter, the yolks of six eggs, the whites well whisked, salt, pepper, and a glass of brandy. Line an iron saucepan with slices of bacon, place the above preparation, and some sliced truffles on them, and cover the whole with bacon; put the saucepan on a gentle fire, with ashes on the lid. When done, take it off, let it cool in the saucepan. Dip it in boiling water, loosen the cake, turn it on a dish, and remove the bacon from it; sprinkle it with raspings, and serve it.

CALF'S Liver Cake cold.*—Pound a calf's liver, an equal quantity of bacon, and a fourth part of boiled ham; pass them through a *quenelles* sieve, into a pan with a cold boiled calf's udder, an equal proportion of tongue à l'écarlate, truffles, and mushrooms, cut into dice: mix with them eight eggs, a glass of brandy, and season the whole with salt, pepper, and nutmeg. Finish your cake as above, and bake it four hours in a moderate oven. Let it cool before you turn it out; remove the bacon, trim and glaze the cake with veal jelly; with which garnish your cake.

CALF'S Liver Cake hot.*—Pound a calf's liver, and an equal quantity of calf's udder, as above, put them into a pan; cut some onion into dice, scald and toss it up in a little butter and *consommé*, and when cold, mix it with the liver, udder, mushrooms, truffles, and more udder cut in dice; stir in eight eggs, one at a time; the whole being well mixed, put it into a plain round

mould, well buttered, cover it with a round piece of buttered paper, and let it stand in a *bain-marie* with hot ashes under and over, for two hours. When ready to serve, turn it on the dish for table, drain away the water, glaze it. Serve it hot, with a pepper sauce.

CALF'S Liver en Crêpine.*—Cut two large onions into dice, and toss them over the fire with a bit of butter, mince a calf's liver, and three quarters of a pound of beef suet; then put them into a mortar, with the onions, some dried bread crumbs, half a pint of milk, salt, pepper, mushroom, four yolks of eggs, and four whites, whipped; pound these together well. Place slices of bacon on the bottom of a stewpan, and over them a pig's caul, previously soaked in cold water, squeezed quite dry with the hand; put all the pounded materials in this, wet the edges with white of egg to make them unite; place a sheet of paper over it, and cover the pan close; stew it gently in hot cinders for half an hour, then drain the fat from it, wipe the caul carefully with a linen cloth, and then place it in your dish: serve with clear sauce, adding to it a little verjuice.

CALF'S Liver à la Piqué.*—Lard a fine calf's liver, and soak it in white wine for a day. Line a stewpan with thin slices of bacon and beef; put in salt, pepper, fine herbs, spices, sliced onions, carrots, parsnips, scallions, parsley chopped; put the liver on this, and cover it in the same manner; moisten it with stock, and two glasses of white wine; you may add slices of lemon, stew it gently, with fire above and below. When done, serve with it gherkins, a *ragoût* of cucumbers, or endive.

CALF'S Liver Haslets.—Cut the liver in pretty large pieces, marinate it with butter, pepper, salt, and sweet herbs, chopped; leave it some time over a very slow fire, then roll several pieces in veal caul, with as much sauce as possible: tie it upon a large skewer, with thin slices of bacon round, and roast. Serve it with any relishing sauce.

CALF'S Liver à l'Italienne.*—Cut a calf's liver in thin slices, with parsley, scallions, mushrooms, half a clove of garlic, two shallots, all chopped fine, half a bay leaf, thyme, and basil pounded. Put a layer of the liver at the bottom of a stewpan, then salt, pepper, oil, and some of the above seasoning, then another layer of liver, season as before, and so on till you have used all your liver. Stew it for about an hour, and then take it out with a skimmer;

clear away the fat from the sauct, and put in a bit of butter, and a little verjuice or vinegar, thicken it over the fire, stirring it constantly. Put the liver into this to heat it again, and then serve.

*CALF'S Liver à la Marinier.**—Cut a calf's liver into thick slices, brown them in a pan with a little butter; turn them that both sides may be well coloured; then add pepper, salt, tarragon, and herbs; dredge flour over them, and moisten with wine: boil it a few minutes, and place it ou a very hot dish. Garnish with mushrooms, truffles, and morels or capers.

*CALF'S Liver en Poupée.**—Prepare the liver as for *en Balottes*, only form them into balls the size of a walnut; flatten them to the thickness of half an inch, wash them with white of egg, and bread them. Put them on skewers like haslets, with bacon between. Roast or bake a quarter of an hour.

CALF'S Liver Puddings.—Cut part of a calf's liver into dice, mince the rest with hog's fat (one third more), season with salt, pepper, nutmeg grated, cinnamon and cloves pounded, and sweet herbs; bind them with the yolks of six eggs, and a quart of cream: put them into skins, like black puddings, and boil them over a slow fire in white wine, with salt and bayleaves; let them cool in this liquor, and when wanted, broil, and serve them very hot.

CALF'S Liver roasted.—Wash and wipe it; then cut a long hole in it, and stuff it with crumbs of bread, chopped anchovy, a good deal of fat bacon, onion, salt, pepper, a bit of butter, and an egg; sew the liver up; lard it, wrap it in a veal caul, and roast it. Serve with good brown gravy and currant jelly.

*Another way.**—Lard a calf's liver with streaky bacon; roast and baste it frequently with its own gravy.

*Third way.**—Lard a fine calf's liver, and pickle it in vinegar, with an onion cut into slices, parsley, salt, pepper, thyme, and a bay leaf. When it has been soaked for twenty-four hours, fasten it on a spit, roast, and baste it frequently. Glaze it with a light glaze, as it is naturally of a black colour. Serve under it a brown *poivrade*.

CALF'S Liver Sausages.—These are made in the same way as other sausages. The meat used gives the name.

*CALF'S Liver Sauté.**—Cut a calf's liver in slices, about a quarter of an inch thick, and make each slice of an oval form; when thus prepared, season them with salt, pep-

per, spices, and sweet herbs; put half a pound of butter into your *sauté*-pan and warm it, then lay in your liver, and as soon as one side is brown, turn it and do the other; when all are done, put them into a saucepan, take the butter from the pan, and put into it a glass of Champagne, four ladlesful of *espagnole*, reduce them to half, strain it over your liver, and heat (without boiling) the whole together. Dish the liver *en couronne*, and pour the sauce over.

CALF'S Liver scalloped.—Take a very nice white liver, cut it in slices, pared in the shape of hearts. Then stew some fine herbs, parsley, shalots, and mushrooms, for a little time; toss up the liver in it, over a gentle fire, season it, and when done on one side, turn it on the other. Dish the liver; put a little flour with the herbs, moisten them with a little gravy and broth, and let them simmer for ten minutes. Squeeze in the juice of a lemon, and cover the liver that you have dished *en miroton*.

*CALF'S Liver stewed.**—Cut a very good calf's liver into slices an inch thick, melt some butter in a fryingpan, and then put in the liver, and brown it well on both sides, season it well. Take it from the pan, and set it to stew with the butter, and chopped parsley, scallions, shalots, garlic, and a little flour; moisten it with half a pint of wine; give the sauce a boil, and when ready to serve, add a little vinegar.

*CALF'S Liver stuffed.**—Take a very fine calf's liver, and lard it with large pieces of bacon, seasoned with four sorts of spice, pepper, salt, shred parsley, and onions: lay slices of bacon at the bottom, and round, a braising or stewpan; put in the liver, with four carrots, four onions, one of them stuek with cloves, three bay leaves, a little thyme, a bunch of parsley and scallions, salt, and a bottle of white wine, cover it with bacon and paper; and place it over a stove; when it boils, cover the stove, put the pan on again with ashes on the lid, let it simmer for two hours. When done, strain the liquor, and put four spoonsful of it with four of *poivrade*, reduce them to half, and pour this sauce over the liver.

CALF'S Pluck à la Bourgeoise.—The pluck comprehends the heart, the lights, and spleen; cut these in pieces, soak them well in cold water, and blanch them; then put them in a stewpan, a little butter, and a bunch of sweet herbs, add a little flour,

and moisten with stock. When done and well flavoured, put to it the yolks of three eggs, diluted with milk, thicken it over the fire, and when ready to serve, put in a little verjuice.

Another way.—Boil the lights and part of the liver, roast the heart stuffed with suet, sweet herbs, parsley, all chopped small, a few crumbs, some pepper, salt, nutmeg, and a little lemon peel; mix it with the yolk of an egg. When the lights and liver are hoiled, chop them very small, and put them in a saucepan with a bit of butter rolled in flour, some pepper and salt, with a little vinegar or lemon juice; fry the other part of the liver with some slices of bacon, lay the mince at the bottom, the heart in the middle, the fried liver and bacon round, with crisped parsley. Serve with plain butter.

CALF'S Tails—Must always be scalded; braise them; they may then be served with any sauce, and in any way you choose.

*CALF'S Tails au Blanc.**—Prepare some calves' tails as *en Terrine*, and having mixed the flour with them, moisten with water; put to them a bunch of parsley and scallions, two hay leaves, mushrooms, salt, and a little pepper; skim as directed in the abovementioned receipt; add some small onions, and let it simmer, but not boil. When ready to serve, thicken it with the yolks of four eggs. This *ragoût* may be made brown as well as white.

CALF'S Tails and Cabbages.—Scald calves' tails and pickled pork, scald also a good savoy for about half an hour; take it out, press all the water from it, cut it in quarters, tie it, and braise all together in stock, with slices of bacon, spices, and herbs. When done, take them out, and clear away the fat. Serve with good thick cullis.

*CALF'S Tails en Macédoine.**—Take eight calves' tails with their skins on, scald and blanch them; cut, and hoil them in Madeira wine; when done, drain, and put them on the table-dish; garnish with veal sweet-breads à la Flamande, onions glazed, and mask each piece of the tails very carefully with a *Macédoine*.

*CALF'S Tails en Terrine.**—Divide seven or eight calves' tails at the joints, toss them up in some butter, taking care not to colour them; then add four small spoonsful of flour, mix them well, and put in four ladlesful of *consommé*, and stir the *ragoût* till it boils; skim it well; put to it a small basket of mushrooms, a bunch of parsley

and some scallions. When it is about three parts done, skim off all the fat, and when quite done, take out the pieces of tails, and the mushrooms, with a spoon with holes in it, and put them in another saucepan; add to the sauce a ladleful of *velouté*, and when properly reduced strain it over the tails; poach some veal *quenelles*, put them into your tureen; toss up some shoulder of veal kernels, and veal sweet-breads cut in pieces, in a little butter, and having drained, put them also into the tureen. Thicken your *ragoût* with five yolks of eggs, stir them in over the stove, but do not let it boil; as soon as you find it sufficiently thick, pour it into the tureen, over the *quenelle*, and other articles, which must be kept hot.

*CALF'S Tongue.**—Must hang till tender; lard and season it moderately, and boil it. They may be dressed in any form, and served with what sauce you please.

*CALF'S Tongues au Miroton.**—Prepare and lard as above, braise them. When done, and cold, cut them in slices, put them in a stewpan, with mushrooms and sweet herbs, moistened with veal gravy or blond; when done, add a little vinegar.

*CALF'S Tongue, with Sauce piquante.**—Soak four calves' tongues, and blanch them for a quarter of an hour; then cool, trim, and lard them with well-seasoned bacon. Put the tongues in a hraise, or stew them with carrots, onions, cloves, thyme, hay leaves, and a ladleful of stock. They will require two hours cooking. When done, take off the skins, glaze, and place them round a dish, with an oval *croûton* in the centre. Serve with *sauce piquante*.

*CANAPES.**—Cut some slices of bread about an inch thick, and having taken off the crusts, form the crumb into whatever shapes you may think proper; such as hearts, squares, lozenges, &c.; fry them in good olive oil, to a nice colour, and drain them. Take some anchovies, hard eggs (the yolks and whites separate), gherkins, capers, &c.; chop them small, place them on the fried bread (having previously seasoned them with salt and vinegar), and pour over the whole, and serve this as a side dish.

*CANAPES.**—Roll out three quarters of a pound of puff paste, keeping it long and narrow; do not let it be more than a quarter of an inch thick, and about three inches wide. Cut the paste across with a sharp knife, in slips three eighths of an inch in width, and place them on the cut side, on a baking-plate, each two inches

apart; bake them in a hot oven, and when nicely coloured, sprinkle them with sugar, and glaze them. When done, remove them from the plate; and just before they are served, mask them with apricot marmalade, or any other you may like better, and arrange them on your dish *en couronne*.

CANAPÉS with Pistachios.*—Make the *canapés* according to the above directions. When glazed whip up the white of an egg with an ounce of fine sugar; cover the *canapés* with this, and then mask them with pistachio nuts, chopped small. Garnish them with apple jelly. The *canapés* may be glazed and masked with any sort of sweetmeat or jelly you may think proper to use.

CANAPIES.—Cut some pieces of the crumb of bread about four inches long, three inches wide, and one inch thick; fry them in boiling lard, till of a light brown colour; then put them on a drainer, and cut into slips some breast of fowl, anchovies picked from the bone, pickled cucumbers, and ham or tongue. Then butter the pieces of bread on one side, and lay upon them, alternately, the different articles, till filled. Trim the edges, and put the pieces (cut into what form you please) upon a dish, with slices of lemon round the rim; and serve in a sauce-boat, a little mixture of oil, vinegar, Cayenne pepper, and salt.

CANARY (Artificial).—Fill a cask that has contained good Malaga wine with spring water, and for each gallon of water, put six pounds of Malaga raisins bruised, and over every twenty gallons, sprinkle a handful of calx wine. Close the cask; cover it with cloths, and let it stand four or five days in a warm place to ferment; then open it, and should the raisins float, press them down; cover it again, and let it stand a month, looking at it and pressing down the raisins as above, every four or five days. At the month's end, tap the vessel a few inches above the bottom, and if the liquor is properly flavoured, draw it off into another Malaga cask; and to every twenty gallons add a pint of brandy, a quart of Alicante wine, two eggs well beaten, and let it stand till fit for drinking. A little loaf sugar may be added if not sufficiently sweet. Put into the whole a small quantity of white wine, or good cider to make it brisk.

CANDYING.—Fruit intended for candying must be first preserved, and dried in a stove before the fire, that none of the syrup may remain in it. Sugar intended

for the use of candying must be thus prepared: Put into a preserving-pan a pound of sugar, with half a pint of water, and set it over a very clear fire. Take off the scum as it rises; boil it till it looks clear and fine, and take out a little in a silver spoon. When it is cold, if it will draw a thread from your spoon, it is boiled enough for any kind of sweetmeat. Then boil your syrup, and when it begins to candy round the edge of your pan, it is candy height. It is a great mistake to put any kind of sweetmeat into too thick a syrup, especially at the first, as it withers the fruit, and both the beauty and flavour are thereby destroyed.

CANDY (to) Flowers.—Take the best treble-refined sugar, break it into lumps, and dip it piece by piece into water; put them into a vessel of silver, and melt them over the fire; when it just boils, strain it, and put it on the fire again, and let it boil till it draws in hairs, which you may perceive by holding up your spoon; then put in the flowers, and set them in cups or glasses. When it is of a hard candy, break it in lumps, and lay it as high as you please. Dry it in a stove, or in the sun, and it will look like sugarcandy.

CANDY (all Sorts of Fruit).—When finished in the syrup, put a layer into a new sauce, and dip it suddenly into hot water, to take off the syrup that hangs about it; put it on a napkin before the fire to drain, and then do some more on the sieve. Have ready-sifted, double-refined sugar, which sift over the fruit on all sides, till quite white. Set it on the shallow end of the sieves in a lightly-warm oven, and turn it two or three times. It must not be cold till dry. Watch it carefully, and it will be beautiful.

CANNELLONS.—Make a stiff paste, with a little melted butter, a spoonful or two of water, some rasped lemon peel, an egg, a quarter of a pound of flour, and half that quantity of sugar; roll it very thin; make a little cane of card paper, butter it well on the outside, and wrap it in some of the paste; bake it a few minutes; take out the card, and fill the paste with currant jelly, or any other jelly or sweetmeat you please.

CANNELONS fried.*—Roll out some puff paste very thin and long, moisten the surface lightly, and place along it, at equal distances, small quantities of apricot, peach, or any other marmalade; spread it about two inches and a half long, but not more than half an inch in width; turn the

remainder of the paste over, press down the edges, then cut the cannellons, leaving a quarter of an inch beyond the marmalade each way; press the paste together all round, to keep in the preserve; and when all are cut, put them into a pan and fry them; when done, drain them in a napkin, and sprinkle them with powder sugar.

CANNELLONS glacés. — Roll out some puff paste thin, and about eighteen inches square, and cut it into twenty-four strips: have by you as many pieces of beech wood turned, about six inches long, and three quarters of an inch in diameter, a degree less at one end than at the other. Butter these pieces of wood, and having moistened your strips of paste, wind one round each of them, beginning at the smallest end, so as to form a sort of screw, four inches in length; lay them on baking-plates, pretty distant from each other, *dorez* and put them into a hot oven. When of a nice colour, sprinkle them with sugar, and glaze; as soon as you remove them from the oven, take out the pieces of wood, and lay them on a cool slab. When wanted for table, fill them with apple or any other jelly you may choose.

CANNELLONS Meringués.* — Whip the whites of two eggs, and having mixed them with two spoonfuls of powder sugar, then mask the cannellons; when baked, crush a quarter of a pound of fine sugar, and roll the cannellons in it; replace them a few minutes in the oven, and then finish. The masking of these cannellons may be varied according to taste, with pistachios, dried currants, &c., the former cut in pieces, the latter well washed, dried, and mixed with an equal quantity of sugar.

CANNELLONS à la Parisienne.* — Make twenty *pannequets*, garnish them with apricot or quince marmalade; roll them as usual, and then cut each in half, trim, and dip them in eggs, like *croquettes*, bread and fry them. When done, glaze and serve them immediately.

These cannellons may also be covered with creams, or preserves of any kind you please.

CANNELLONS Pralinés with Filberts.* — Mineo a quarter of a pound of filberts, and mix them with two ounces of powder sugar, and a very little white of egg; prepare the cannellons as above: just before you put them into the oven, roll them in the filberts, so as to cover them with that mixture; take care to return each to its place on the baking-plate; put them in a

moderate oven, and colour them a good yellow. Finish as above.

CANNELLONS with Sugar.* — Prepare the cannellons as usual, roll them in grained sugar, and finish.

CAPERS to pickle. — The tree that bears capers is called the caper shrub or bush, of which they are the flower-buds. They are common in the western parts of Europe, and we have them in some of our gardens; but Toulon is the principal place for them. Some are sent us from Lyons, but they are flatter, and not so firm. Some come from Majorca, but they are salt and disagreeable. They gather the buds from the blossoms before they open, then spread them upon the floor of a room where no sun enters, and there let them lie till they begin to wither. They then throw them into a tub of sharp vinegar, and after three days, they add a quantity of bay salt. When this is dissolved, they are fit for packing, and are sent to all parts of Europe. The finest capers are those of a moderate size, firm, and close, and such as have the pickle highly flavoured. Those which are soft, flabby, and half open, are of little value.

CAPERS fine and coarse.* — The fine capers are made use of in garnishing dressed salads, and to put whole into sauces; the coarser sorts are used in sauces where it is necessary to chop up the capers.

CAPER Sauce for Fish. — Take some melted butter, into which throw a small bit of glaze; and when the sauce is in a state of readiness, throw into it some choice capers, salt, and pepper, and a spoonful of essence of anchovies.

CAPER Sauce à la Française. — Take some capers, cut them small; put some essence of ham into a small saucepan, with a little pepper; let it boil, then put in the capers; let them boil up two or three times, and pour into a boat.

CAPER Sauce (to imitate). — Boil some parsley very slowly, to let it become of a bad colour, then cut it up (but do not chop it fine); put it into melted butter, with a tea-spoonful of salt, and a dessert-spoonful of vinegar. Boil up, and then serve.

CAPER Sauce for Meat. — Take some capers, chop half of them very fine, and put the rest in whole. Then chop some parsley with a little grated bread, and put to it some salt. Put them into butter, melted very smooth; let them boil up, and then pour them into a sauce-boat.

CAPER Sauce for Meat. — Having some

butter sauce made hot, mix in a few chopped capers, with one squeeze of lemon juice; melted butter will make the sauce, but of an inferior kind.

CAPILLAIRE (to make).—Take fourteen pounds of sugar, three pounds of coarse sugar, six eggs beat in with the shells, three quarts of water; boil it up twice; skim it well, then add to it a quarter of a pint of orange-flower water; strain it through a jelly-bag, and put it into bottles; when cold, mix a spoonful or two of this syrup, as it is liked for sweetness, in a draught of warm or cold water.

CAPILLAIRE (Syrup of).*—The capillaire of Canada, although that of Montpellier is equally good, is a very odoriferous vegetable, light and agreeable, but so extremely volatile, that the greatest part of it is dissipated during the preparation of the syrup. To preserve then the odour of the capillaire, when your syrup is sufficiently done, pour it, whilst boiling, upon some fresh capillaire coarsely chopped up; then cover your vessel, and let it stand until it is quite cold, then pass it through a bolting-cloth to separate it from the leaves of the capillaire.

Take one ounce of the capillaire from Canada; put it into a glazed pan, pour upon it four pints of boiling water, leave it to infuse for twelve hours over some warm ashes; strain it and let it run into a vessel, it will give you a strong tincture of capillaire; melt in this tincture four pounds of sugar, put the whole into a preserving-pan, and put it on the fire, and clarify it with the white of an egg; continue the cooking; when your syrup is *perlé*, put some fresh capillaire, chopped, into a pan, and pour your syrup, whilst boiling, upon it; cover your pan carefully, and let it cool; when your syrup is cold, you may flavour it if you please. Put it into bottles, and cork them hermetically.

CAPILLAIRE (Syrup of).*—Take some good capillaire, chop it up, not very small, put it upon a sieve; pour upon it some boiling water, and then let it infuse for ten hours in a vessel well covered; strain this infusion, and put into it some sugar boiled *au cassé*; clarify this syrup with the whites of eggs whipped; skim it till it is very clear; when it rises, take it off the fire, and leave it to cool, then put it into bottles.

Viard and Beauvilliers, whose receipts are nearly the same, boil their capillaire for a quarter of an hour in river water; after

having passed this boiling through a sieve, they put into it some powder sugar, and clarify their syrup with water, or a whole egg beaten up; then skim it, and when it is very clear and has boiled *au lissé*, they take it off the fire, and put into it some orange-flower water, and strain it through a napkin or straining-bag, leaving it to cool before putting it into bottles.

For three pints and a half of syrup, you must use two good ounces of capillaire, four pints of water, and four pounds of sugar, powder sugar is the best, as it prevents syrups from candying.

CAPILLAIRE (Syrup of).—Put an ounce of the leaves of the herb called Maidenhair, for a moment, into boiling water; take them out, and put them in a little tepid water, leaving them to infuse for at least twelve hours upon hot embers; then strain them through a sieve; next put a pound of sugar into a saucepan, with a good glass of water; boil it to the same degree as for syrup of violets, then put to it the capillaire, or maidenhair water, not suffering it to boil; take it off the fire as soon as it is well mixed with the sugar; put it into an earthen pan closely covered, and set the pan, during three days, over hot embers, keeping the heat as equal as you can, but not too violent. When the syrup will extend into a strong thread between your fingers, put it into bottles, taking care not to cork them till the syrup is quite cold.

CAPILLAIRE Syrup.—Take two quarts of fine syrup, and boil it to a blow; boil twice or three times, two gills and a half of orange-flower water, skimming it all the time; put it into new bottles and cork it up the next day; put pieces of bladder over the corks, but mind that it is a fine syrup before you take it off.

CAPILOTADE à l'Italienne.—Cut up a cold roast fowl; then take a good slice of butter, and some shred mushrooms and potherbs; fry these, till they are about to turn brown, with a tea-spoonful of flour; then add to them a large glass of white wine. Let the whole simmer together for a quarter of an hour; next put in the pieces of fowl, and heat them up for a few minutes. Garnish your dish with fried slices of bread; and just before you serve, pour into the saucepan two table-spoonfuls of oil, taking care that it does not boil, and stir it up well with the sauce.

CAPON boiled.—Draw your capon, wash it, and fill the inside with oysters. Cut a neck of mutton in pieces; boil it, and skim it well; put in the capon, and

when it boils, skim it again; take care that you have not more broth than will just cover the meat; then put in about a pint of white wine, whole pepper, cloves, and mace. About a quarter of an hour before it is finished, put in three anchovies, carefully washed and boued; you may also, if you think proper, add parsley and sweet herbs. When it is sufficiently done, put some sippets into a dish, take the oysters out of the capon, put them into the broth, and pour it over the sippets, then place the capon in the middle, and squeeze either an orange or lemon over before you serve.

CAPON (*to choose a*).—If it is young, his spurs are short and his legs smooth; if a true capon, a fat vein on the side of his breast, the comb pale, and a thick belly and rump; if fresh, he will have a close hard vent; if stale, a loose open vent.

CAPON with Crayfish.—Stew a capon à la braise; then make a *ragoût* of mushrooms, truffles, and the tails of crayfish; toss it up with a little melted lard, moisten with a good deal of veal gravy, and thicken it with a cullis of crayfish; then take up your capon, let it drain, then put it in a dish, and pour your *ragoût* over it and serve.

You must be careful not to let your *ragoût* boil after you have put in your crayfish cullis, for, if it should, it will turn; therefore only keep it over hot embers.

CAPON dressed the French Way.—Take a quart of white wine, season the capon with salt, cloves, and whole pepper, a few shallots; and then put the capon in an earthen pan; you must take care it has not room to shake; it must be covered close, and done over a slow charcoal fire.

CAPON to fricassée.—Proceed the same as for chickens. See recipe.

CAPON au gros Sel.—After having drawn and trussed a capon, rub it over with lemon, and cover it with slices of bacon, and put it into a stewpan with some onions, carrots, the neck, the gizzard, and some pieces of veal; mix the whole together with some *bouillon*, and let it stew over a gentle fire, from about an hour and a half to two hours. Serve it with rock salt sprinkled over it, and a good gravy.

CAPON au gros Sel.—It is usually an old capon that is dressed in this way. Having drawn and trussed it, cover it with rashers of bacon to preserve its whiteness; tie it up and put it into a saucepan, with a sufficient quantity of water. When done, serve with a little of its broth, and some rock

salt sprinkled over it. A capon is esteemed a great delicacy; they are best about seven or eight months old, and are almost always served roasted; should they not be very tender, they may be dressed *en daube*, like a turkey.

CAPON, the Italian Fashion.—Boil some rice in mutton broth till it is very thick, adding salt and sugar; then boil some Bologna sausages very tender, mince them very small, add some grated cheese, sugar, and cinnamon, mix the whole together; then your capon being boiled or roasted, cut it up, and lay it on a dish with some rice, strew over it some of the sausage, cinnamon, grated cheese, and sugar, and lay on the yolks of raw eggs; thus make two or three layers, lay some eggs, butter, or marrow on the top of all, and set it over a chafing-dish of coals, or in a warm oven.

CAPON larded with Lemon.—Let your capon be first scalded, then take a little dust of oatmeal to make it look white; then take a pint of stock, a bunch of sweet herbs, two or three dates, cut longwise, some currants parboiled, a little whole pepper, a blade of mace, and a nutmeg; thicken it with almonds, season with sugar, verjuice, and a little butter; then lard the capon with thick *lardons* of bacon and preserved lemon, boil it; when done, place it in a deep dish, and pour the stock over it. Garnish with preserved harberries and sippets.

CAPON with Oysters.—Dress a capon à la braise, then simmer some mushrooms and truffles in some veal gravy over a stove, and thicken it with a cullis of veal and ham; then give some oysters two or three turns in their own liquor over the fire to blanch them, but do not let them boil; take them off, clean them well, and put them into the *ragoût* you have prepared, set it over the fire to heat, but do not let it boil; take up the capon, let it drain, then lay it in a dish, pour the *ragoût* over, and serve it hot.

CAPON with Oysters and Chestnuts.—Boil twelve large chestnuts till they are soft, then peel them and put them into claret wine warmed with the same number of oysters parboiled; spit the capon, and put these into the inside of the capon, and stop them in with butter, roast it before a quick fire, haste it with fresh butter, and when it begins to drip, preserve the gravy; then take half a pint of claret, put into it fifteen or twenty large chestnuts boiled, and the same number of oysters, a piece of

butter, and some whole pepper; stew all these together till half has stewed away, add some cullis; when your capon is roasted, put the gravy which you have saved into the sauce, braid the capon, place it on a dish, pour the sauce all over, and serve.

CAPON Pasty.—Roast a capon, let it be cold, take the flesh from the bones and slice it, but keep the thighs and pinions whole. Add to the flesh of the capon, four sweetbreads and half a pint of oysters, season them with salt, cloves, nutmeg, and mace, sweet marjoram, pennyroyal, and thyme, minced; lay a sheet of paper or paste in your pasty-pan, and lay the thighs and pinions on the bottom, and strew them over with sliced onions, then put in the flesh of the capon, the sweetbreads, and the oysters cut in halves; over these strew a handful of chestnuts, boiled and blanched, then put butter over them, close up your pan and bake it; when done, add gravy, good stock, drawn butter, anchovies, and grated nutmeg; garnish with slices of lemon, and serve. Turkey may be done in the same manner.

CAPON with Peas.—Boil a fat piece of beef with a capon, a piece of bacon, and a little salt; when the capon is almost boiled, take it out, and braise some peas and boil them in the broth; then take up the beef, and put in the capon again; when all is sufficiently done, take up the peas, strain them, and put them into a saucepan by themselves; when done, dish the capon, pour the strained peas over it, and serve.

CAPON in Pillau.*—Truss a capon with the claws inside, and tie it up; put it into a stewpan with some good *consommé*, and cover it with a slice of bacon; when the capon is about three parts done, put in half a pound of rice well washed; let it stand over the fire till the rice is perfectly done, then drain the capon, and dish it. Add to the rice some saffron in powder, and a good pimiento; butter, and place it round the capon.

CAPON Pudding.—Roast a capon, take out the meat of the breast, mince it small, then cut some pig's feet very thin, put these into a saucepan, with a couple of roasted onions; then pound them in a mortar with sweet herbs and shred parsley, seasoned with spices and mixed with the whites of two or three eggs beaten. Beat up the yolks of twelve eggs in a quart of milk, boil it to a cream; then mix all together, and just warm it over the fire; put these into skins the same as you do marrow

puddings; blanch them in water and milk with slices of onions; when you use them, spread a sheet of paper over with lard, lay it on a gridiron, broil your puddings on it over a gentle fire and serve them.

CAPON au Riz.*—Draw and truss your capon, and cover it with slices of bacon; then wash thoroughly a quarter of a pound of rice; drain it and let it dry before the fire, then put it into some *bouillon*, and let it stew, moistening it and stirring it from time to time; when it is done, keep it on warm ashes and soak some crust of bread in it; drain your capon which you have cooked, with it, take off the slices of bacon, and serve it on a dish with the rice round it, and pour over the whole some clear veal gravy.

Capons, in general, are dressed the same as fowls.

CAPON soused.—Take a full-bodied capon, prepare it as for the spit, then lay it in soak four hours with a knuckle of veal well jointed; then boil them with a gallon of water, skim it well, put in five or six blades of mace, two or three races of sliced ginger, three fennel, and three parsley roots. When the capon is boiled, take it up and put to your soused broth a quart of white wine, boil it to a jelly, then put it into an earthen pan, and put your capon into it with three lemons sliced, then cover it close for use. When you serve it, garnish with barberries, slices of lemon, nutmeg, mace, and some of the jelly.

CAPON roasted with sweet Herbs.—When you have drawn the capon, put your finger between the skin and flesh to loosen it; grate some bacon (the quantity of two eggs), and add to it one truffle, one mushroom, a little parsley, and garden basil; season these with salt, pepper, and spices; mix these all well together, and put them between the skin and flesh of the capon, and sew up the end; then lard the capon with slices of veal and ham, putting a little sweet herbs, salt, and pepper between; then wrap it up in sheets of paper, and put it on the spit to roast. By the time it is roasted, have ready a *ragout* of veal sweetbreads, fat livers, mushrooms, truffles, morels, artichoke bottoms, asparagus tops in their season, which should be tossed up with a little melted lard, and strengthened with a good gravy; take off the fat, and thicken it with a cullis of veal and ham; place your capon on a dish, pour your *ragout* under, and serve. Chickens, partridges, ducks, pheasants, &c., may be dressed in the same manner.

CAPSICUM Pods.—Gather the pods, with the stalks on, before they turn red; cut a slit down the side with a penknife, and take out all the seeds, but as little of the meat as possible; lay them in a strong brine for three days, changing it every day; then take them out, lay them on a cloth, and lay another over them till they are quite dry; boil vinegar enough to cover them, put in some mace and nutmeg beat small; put the pods into a glass or jar, and when the liquor is cold, pour it over, then tie a bladder and leather over them.

CARAMEL Conserve.*—Clarify the quantity of sugar you may require, and boil it to caramel; have ready some cases of double paper; pour in your sugar to the thickness of half an inch, and trace on its surface the forms you wish it to have; when cold, break it according to those marks.

This conserve may be coloured and flavoured according to the fancy.

CARAMEL Cover of Sweetmeats.—Dissolve eight ounces of double-refined sugar in three or four spoonsful of water, and three or four drops of lemon juice; then put it into a copper untinned skillet; when it boils to be thick, dip the handle of a spoon in it, and put that into a pint basin of water, squeeze the sugar from the spoon into it, and if it snaps and is brittle when cold, it is done enough; and having a copper mould oiled well, run the sugar on it, in whatever figure your fancy and genius may direct; chip off the edges with a knife, detach it when cold, and use to cover any pastry or sweetmeats with. But, to be candid, I must confess that this sort of article can never be learned by theory, you must have a practical lesson of it.

CARAMEL Croquant.—See the foregoing, using a *croquant* mould.

CARDAMUM Comfits.—Procure your cardamums at the chemists, and they will be in a shell; put them into the oven to dry the skins, and they will break; pick all the seeds from them, put the seeds into a large comfit-pan, and have a fire under the same as for others; mix your gum, starch, and syrup, and finish them the same as caraway comfits.

CARDAMUM Water.—Take pimento, caraway and coriander seeds, and lemon peel, of each four ounces; three gallons of proof spirit, and a sufficient quantity of water; distil, and sweeten it with a pound and a half of sugar.

CARDOONS with Cheese.—String and

cut them an inch long, put them into a saucepan with red wine, seasoned with pepper and salt, stew them till they are tender, put in a piece of butter rolled in flour, and when of a proper thickness pour them into a dish; squeeze the juice of an orange into the sauce, and scrape over them some Parmesan or Cheshire cheese, and then brown them with a cheese-iron, but not of too high a colour.

CARDOONS in Cheese.*—Add to the sauce in which the cardoons are cooked, grated Parmesan or Gruyère cheese; and put it over them when placed in the dish; cover them with bread crumbs and grated cheese, pour melted butter over the whole; colour it in the oven, or with a salamander.

Another way.—When the cardoons are boiled, put a little cullis into a dish, and lay on it as many bits of fried bread as you have cardoons, which place on the bread; pour cullis over, and strew grated cheese over. Finish as above.

CARDOONS (to dress).—Cut them in pieces six inches long, and put them on a string; boil till tender; have ready a piece of butter in a pan, flour and fry them.

They may also be tied in bundles, and served as asparagus boiled, on a toast, and pour butter over.

CARDOONS à l'Esence with Marrow.—The same preparation as for Spanish cardoons, receipt second. Take a few pieces of beef marrow, all of a size, which you put to disgorge in warm water, to draw out all the blood. When thoroughly disgorged, blanch and stew it in a little water, with a little salt, and a few slices of lemon to keep it white. When done, put it into the essence, which is nothing but some *espagnole* reduced. Drain the fat, and do not forget to put a little sugar; which is requisite in all dishes of cardoons, as it makes them much better.

CARDOONS fried and buttered.—You must cut them about six inches long, and string them; then boil them till tender; take them out, have some butter in your stewpan, flour them, and fry them brown; send them in a dish, with melted butter in a boat. Or, you may tie them up in bundles, and boil them like asparagus; put a toast under them, and pour a little melted butter over them: or cut them into dice, and boil them like pease: toss them up in butter, and send them up hot.

CARDOONS (Purée of).*—Boil some cardoons in a *blanc*, and cut them into small

pieces; have ready three large spoonful of *velouté*, and six of *consommé*, in which put the cardoons; set them on the fire till reduced to a paste; then pass them through a tammy; keep your *purée* as thick as *purées* usually are, but if too thick, put in a little cream; add a bit of jelly about the size of a walnut; keep it hot without boiling in the *bain-marie*.

CARDOONS (*Purée of*) in Croustade.*—Cut some slices about an inch and a half thick from a large French loaf, fry them of a light colour in butter, drain them; take out the inner crumb, and fill them with a *purée* of cardoons, having mixed about half an ounce of butter in whilst the *purée* was quite hot.

CARDOONS à la Sauce blanche.—The same preparation as for Spanish cardoons, receipt second, only serve with the *sauce blanche*, or French melted butter.

CARDOONS (*Spanish*)*—Cut them into lengths of three inches, be careful not to use those which are hollow and green; boil them for half an hour, then put them into lukewarm water to cleanse them from their slime; then dress them in some stock, with a spoonful of flour, some salt, onion, roots, a bunch of sweet herbs, a little verjuice, and a little butter; when done, put them into a cullis with some stock; cook them for an hour in this sauce, and serve.

CARDOONS (*Spanish*).—Select a few heads of cardoons, all very white. Cut each leaf into slices of six inches long; with the exception, however, of those that are hollow, which are tough and thready. Beard them of their prickles, and blanch them, by putting the thickest leaves into boiling water. When you have given these a few boils, put in the leaves of the heart; turn the middle stalks into large olives, and blanch them likewise. Then try a piece in cold water, to see if the slime which is on the surface will come off by rubbing. If so, take them off the fire immediately, and throw them into cold water, as they are done enough; or you may cool the boiling water, by pouring cold into it till you are able to bear your hand in it, to rub off all the slime. This being done, throw the cardoons into a *blanc*, give them a single boil, and leave them in the *blanc*. Whenever you wish to use them, drain a sufficient quantity. Pare both extremities, and mask them in a stewpan, with four spoonful of *espagnole*, and four spoonful of *consommé*, a little salt, and a little sugar. Let them boil over a sharp fire, that they may not be done too much;

be sure to skim off all the fat. Dish them nicely. Strain the sauce through a tammy before you mask them. Send them up to table quite hot, with a cover over them, to prevent their getting dry.

CARDOONS stewed.—Cut them in pieces, take off the outside skin, wash and scald them; put them into a stewpan, add stock enough to cover them, boil till three parts done, and the liquor nearly reduced, then add a little *béchamelle*, and stew them gently till done. Serve with sippets of fried bread round the dish, and the cardoons in the centre.

CARDOONS au Velouté.—The same preparation as for Spanish cardoons. Take some out of the *blanc*, trim and stew them in a little *consommé*, and when they are done, drain and sauce them with some *velouté*.

CARP.—Carp live some time out of water, and may therefore get wasted; it is best to kill them as soon as caught, to prevent this. The same signs of freshness attend them as other fish. The tongue and the soft roe should always be taken care of, as they are dainty parts of the fish.

CARP.*—When it is large, it is served *aubléu* as a roast, having drawn and taken out its gills (it should not be scaled), put it upon a large dish, hoil some vinegar, and whilst it is boiling hot pour it over the carp, this will turn it blue; then dress it in a thick *bouillon*.

Roast.—When it is done, serve it upon a napkin, garnished with green parsley, as a dish of roast *maigre*.

CARP au Blanc.*—Clean your carp, and put it into a fish-kettle with some small onion, a good piece of butter, worked up with some flour; moisten it with two glasses of white wine, and one glass of water; let it hoil quickly for an hour and a half; when done, and the sauce thick, serve it: you must be careful not to let the sauce be too thick.

CARP boiled in Wine.—Take the liver of the carp clean from the guts, three anchovies, a little parsley, thyme, and onion; chop them together, and take half a pint of rhenish wine, four spoonful of vinegar, and the blood of the carp; stew them gently together, put it to the carp, which must first be boiled in water, with a little salt, and half a pint of wine; but after the carp is put into the sauce, let it not be done too much.

CARP broiled.*—Clean your carp, cut off the tail and the fins; put into the body a piece of butter worked up with sweet

herbs; sew up the opening, and make some notches on both sides about half an inch deep, rub it with a piece of fresh butter, and cover it all over with crumbs of bread and parsley, chopped very fine. Broil it over a gentle fire, and serve with whatever sauce you think best.

Carp broiled with Caper Sauce.—Having scaled and drawn one or more carp, let them soak on a dish with a mixture of salt, pepper, and oil; then take them out, and broil by a moderate fire; when done, serve with caper sauce.

*Carp à la Chambord.**—Clean, scale, and well wash a fine carp; skin it, and lard it all over with small pieces of bacon, tie it together by the head and tail; put it into a fish-kettle, with a rich or *maigre* marinade, and let it boil until the bacon is coloured. Dish your carp, and garnish with forcemeat balls, veal sweetbreads, crayfish, toasted bread, artichoke bottoms, boiled with the carp; reduce the sauce made with the liquor in which the carp has boiled, add two spoonsful of Spanish sauce, then pour it over your fish.

*Carp au Commissaire.**—Scale, clean, take out the gills, and skin a fine carp, lard it all over with small pieces of bacon. Make a *farce* of sweetbreads, truffles, fat livers, bacon and chicken, or any other poultry; cut up the whole into small dice, stuff your carp, and sew up the opening fast. Put into a stewpan two slices of bacon and two slices of veal; wrap your carp in a sheet of paper, and put it into the stewpan on the slices of bacon and veal, and cover your carp with two more slices of veal, let the whole sweat over a gentle fire; and when the veal begins to colour, pour into the stewpan a bottle of Burgundy, and a pint of rich *bouillon*, salt, pepper, tarragon; let the whole boil slowly for two hours. When the carp is done, serve it upon a dish over hot water; strain the sauce through a sieve, reduce it to a proper consistence, and pour it boiling over your fish; it is usually glazed with veal gravy *consommé*, reduced to a good jelly, and of a fine clear golden colour; garnish your dish with crayfish, sweetbreads, truffles, morrels, artichoke bottoms, or any other kind of garniture which the season may afford.

*Carp au Court Bouillon.**—Wash, scale, and clean a carp, take out the gills, and put into the body a piece of butter worked up with some flour; boil a glass of vinegar, and whilst it is boiling pour it over your fish; add to it some salt,

pepper, laurel, a pint of wine, and two slices of lemon; cook it for two hours, drain it, serve it on a napkin, and strew over it some green parsley.

*Carp à la Daube.**—Scale and clean a fine carp; if it is old it must be skinned. Lard it, and put it into a fish-kettle with some good *bouillon*, a pint of Champagne, salt, pepper, coriander, and the juice of a lemon; let it boil till the sauce is reduced to a proper consistence: serve it hot.

*Carp Dressed with Eels.**—Clean, and cook in a stewpan, some carp whole, with some eels cut in pieces, and the bone taken out; add some *bouillon*, either rich or *maigre*, white wine, and sweet herbs. When done, dish your carp, with the eels properly ranged round; reduce the sauce, and serve it over the fish.

*Carp, Entrée of.**—Take a fine carp, clean and scale it, chop up some parsley, scallion, shalots, tarragon, and other fine herbs; work in a piece of butter, and when the whole is well mixed together, put it into the body of the carp. Put it in a vessel sufficiently long to let it lay full length: you must, before you put your carp into your vessel, line your vessel with a layer of onions cut in slices, with two cloves of garlic, a little Seville orange peel, salt, pepper, and a pint of wine, or two pints, according to the size of your fish; add a glass or two of fish *bouillon*, or in case you have not any ready, you may substitute boiling water; cook it over a slow fire for two or three hours. When it is sufficiently done, take it out, and place it on a dish; strain the sauce through a sieve, and if it is too thin, reduce it, then pour it over your fish.

*Carp à l'Estaing.**—Clean, scale, and take out the gills of a carp, lard it with bacon, truffles, and fillets of anchovies; then make a *farce* of the flesh of perch, roach, or any other small fish, chopped up with crumb of bread boiled in milk; add parsley, scallion, shalots, salt, nutmeg, butter, and the yolks of three eggs; mix the whole well together, and stuff your carp. Put into a stewpan some onions, butter, and slices of truffles; put in your carp (having first carefully sewn up the opening of the belly where you have put in your stuffing, and run a thread through the mouth of the fish, that you may take it out of the stewpan without breaking). Moisten it with equal quantities of fish *bouillon* and red Burgundy, salt, pepper, and nutmeg; let it stew for three hours;

serve it upon a dish, and pour over it the sauce remaining in the stewpan, having first strained it through a sieve.

CARP (*Faree of*).—Take the flesh of two carps, which should be chopped, pounded, and rubbed through a sieve. Soak some crumb of bread in some good milk; have a few mushrooms and a little parsley chopped fine. Set the herbs to sweat in a little butter, over a slow fire; then let them cool in a hair sieve. Next put the bread which has been soaked and squeezed properly, with the flesh of the carp that has been rubbed through a tammy, into a mortar, with a lump of butter, of about the same bulk as the flesh of the carp, and season with pepper, salt, allspice, three or four eggs' whites and yolks together; *farces* with butter require more eggs than those with udder. Yet before you put more than three, you must try to roll some of the *farce* in a little flour, and to poach it in boiling water. You then taste, and add to the seasoning if required. When completely done, rub it through a sieve, and let it cool in the larder, and use it when you have occasion. This *farce* is used for *petits pâtés* of carp and *quenelles*.

CARP *Farci*.*—Scale a fine soft-roed carp; split it up the back; take out the flesh without injuring the skin, and without touching the back-bone; chop up this flesh with that of an eel, very small; season it with fresh butter, sweet herbs, thyme, mushrooms, cloves, grated nutmeg, add also some of the roe: put this *farce* into the carp; then sew it up; put it into a stewpan, with some butter *roux*, white wine, and some clear stock; baste it all over with fresh butter worked with flour, and chopped parsley; bake it in the oven; serve it, garnished, with the sauce and fried mushrooms.

CARP *Farci, baked*.—Take a fine carp, scale and eviscerate it; then detach one side of the fillets, without injuring the head. Take this flesh, and that of another carp of a smaller size, and make a *farce* in the following manner: Take the crumb of two penny loaves, soak it in cream or milk, then squeeze it, and put it into a mortar, with an equal quantity of the flesh of the carp, nearly as much fresh butter, with a little chopped parsley, a few mushrooms fried in a little butter, salt, pepper, and spice. When all these ingredients have been pounded in a mortar, add a couple of eggs, and continue pounding for a long time, then take a little, and throw into boiling water, and taste. If it be not fine

enough, add one egg more, pound it again, and then rub it through the sieve à *quenelles*; and fill up the cavities in the fillets of the carp, giving it the shape of a fish. Take care, however, to give it a good shape. Next, let it be done thoroughly in the oven, and serve it, with capersauce under it.

CARP *Fillets with Lemon*.*—Cut some middling-sized carp into fillets, and stew them with some fish gravy for a quarter of an hour; place them upon a dish, reduce some sauce, and squeeze into it the juice of a lemon; let it boil for a quarter of an hour, and then pour it hoiling over your fillets, and serve.

CARPS (*Florendine of*).—Take the yolks of half a dozen eggs, and three quarters of a pound of butter, and work them up in a quarter of a peck of flour; dry it, add as much water as will make it into a paste, make it up as near as you can in the form of the fish. Scale a carp alive, scrape off the slime, draw it, season it lightly with salt, pepper, and nutmeg, put the milt into the belly, lay it into the pie; then lay on it dates sliced in halves, barberries, raisins, orange and lemon cut in slices, butter, close it up, and bake it; when it is almost baked, liquor it with butter, claret, white wine, verjuice, and sugar. Ice it over, and serve it hot.

CARP *fried*.*—Clean and scale a carp; split it up the back, flatten the back-bone, sprinkle your fish with flour, then sprinkle the roes which have been put aside, put the whole into a fryingpan made very hot, fry to a rich colour, and serve it with lemon juice.

CARP *glacée*.*—Clean and skin a carp, lard it with small pieces of bacon, stuff it; and boil it quickly in white wine. Then drain it. Put a stuffing on a dish, and lay your carp upon it, cover it with two slices of veal, over which put a huttered sheet of paper. Then bake it in a moderate oven; when sufficiently done, take off the slices of veal, and glaze with a gravy made from carp, or any other, and reduced to the proper consistency.

CARP *en Matelote*.*—Take a carp, scale it, and take out the gills; cut it in pieces, and put it into a stewpan with some other fish, either jack, eels, crayfish, barbel, or any other river fish, which it is most convenient to procure. Put into another stewpan a little *roux*, some small onions, cut in quarters. Then moisten with equal quantities of red wine and soup *maigre*; then pour your onions with their sauce into the

stewpan in which you have put your carp, and season the whole with salt, pepper, and a bunch of sweet herbs; then put it to boil over a brisk fire for half an hour. When ready to serve, put some pieces of toasted bread in the sauce.

When the carp is done without any other fish, it is called stewed; the manner of dressing it is exactly the same.

CARP minced.*—Clean some small carp, skin them, and take out the bones; mince the flesh with parsley, shalots, salt, pepper, and nutmeg; melt some butter in a stewpan, and put your mince into it; let it stew for a quarter of an hour, then moisten it with soup *maigre*, and let it stew till done. Dish it with pieces of fried bread all round.

CARP Pie.—Scrape off the scales, and gut and wash a large carp clean. Boil an eel till almost tender; pick off all the meat, and mince it fine, with an equal quantity of bread crumbs, a few sweet herbs, lemon peel cut fine, a little pepper, salt, and nutmeg grated; an anchovy, half a pint of oysters parboiled, and chopped fine, and the yolks of three hard eggs cut small: roll it up with a quarter of a pound of butter, and fill the belly of the carp. Make a good crust to cover the dish, and lay in the fish. Save the liquor of the eels, put into it the eel bones, and boil them with a little mace, whole pepper, an onion, some sweet herbs, and an anchovy, till reduced to half a pint; then strain it, add to it a quarter of a pint of white wine, and a piece of butter about the size of a hen's egg, mixed in a very little flour. Boil it up, and pour it into the pie; then put on the lid, and bake it an hour in a quick oven.

CARP, Polish Fashion.—Cut a carp into large pieces, and slit the head in two; put it into a stewpan, with a piece of butter, slices of onions, bits of carrots, parsley, green shalots, thyme, laurel, whole pepper, and salt; soak it a little while; then add a pint of beer, and a good glass of brandy; when done, strain the sauce, add a bit of butter, roll it in flour, and the juice of a Seville orange; reduce the sauce pretty thick, and serve upon the fish.

CARP Ragoût.*—Draw and scale your carp, then broil it with stuffing over it, then cut it in pieces, put it into a stewpan with some butter, parsley, onion, mushrooms, all chopped up, a pint of white wine, some salt, and pepper. When it is sufficiently stewed, serve it with a thick sauce.

CARP en Redingote.*—Clean your carp, cut off the tail and fins, stuff it with a *farce*, made according to your own taste, cut it on the back, and rub it well all over with fresh butter; then strew it with bread crumbs and chervil, chopped fine, and worked with butter; cover it with a sheet of paper, and wrap it up; cook it over a moderate fire in a large pan. Serve it with what sauce you please.

CARP roasted.—Stuff a carp with a *farce* made of butter, bread crumbs, fine spices, capers, anchovies, parsley, and green shalots, all finely chopped; lard it with fillets of fresh anchovies, first soaked to take out the salt; tie it to a skewer, and then fix it to the spit; cover it over with two or three doubles of paper, well buttered, and baste it with white wine, boiled with some butter, two laurel leaves, and one clove of garlic; serve with what sauce or *ragoût* you think proper.

CARP à la Suvannah.*—Take some live carp, cut them in fillets, and wipe them with a cloth dipped in brandy; cut them into pieces of different sizes, and put them into a stewpan with two or three dozen of small onions, which have been previously half dressed; season with salt, pepper, laurel, and lemon peel; pour over it a sufficient quantity of wine to cover your fish, let the whole boil quickly for two hours, then add some pieces of fried bread. When the fish is quite done, and the sauce reduced, pour the whole into a large dish, and serve it very hot.

CARP Sauce.—Cut up a carp in large bits, and put it into a stewpan, with a few slices of bacon, ham, veal, two onions, one carrot, and half a parsnip; soak it till it catches a little; then add a glass of white wine and good broth, a little cullis, a fagot of parsley, chibbol, a clove of garlic, two of spices, and a laurel leaf; simmer gently for an hour, skim it very well, and strain it in a sieve.

CARP stewed.*—Melt a piece of butter, worked up with some flour in a stewpan; when it is a little browned, mix with it a glass of soup *maigre*, and add some small onions, cut in slices; then put in your carp, season with salt, pepper, laurel, and add a pint of red wine; let it boil slowly till quite done, and the sauce is reduced; then serve.

CARP stewed.*—Scale and clean your carp, cut it in pieces; brown some butter with a pinch of flour, put in some small onions; add butter, parsley, chibbol, shalots, thyme, laurel, mushrooms, grated

nutmeg; moisten it with equal quantities of *bouillon* and red wine, put your carp into this seasoning, and stew it over a good fire. When it is done, serve your carp upon a dish, with toasted bread under it, and pour the sauce over the whole.

CARP stewed.*—Bleed them in the tail, wash them clean, put them in a stewpan, with a pint of claret, a pint of gravy, with the blood, a bunch of sweet herbs, two anchovies, an onion stuck with cloves, some lemon peel, some horseradish sliced, nutmeg sliced, and some whole pepper tied in a cloth, when the carp is sufficiently done, strain off the mace; then put in a little lemon juice; thicken the sauce with burnt butter.

CARP stewed with Wine.—Take a carp; being well cleaned, crimp it two or three times, set it in a stewpan with some good *consommé*, a bottle of Madeira, a little salt, a bay leaf, and a few peppercorns; let it stew gently between two fires till well done, then take it out, lay it on a dish; the liquor must stew with three spoonsful of *sauce tournée*, till tolerably thick; if not quite smooth, squeeze it through a tammy; put in the juice of a lemon, with a very little Cayenne pepper, and pour it over the fish, which must be garnished with veal forcemeat.

CARP Tongues (Ragoût of).*—Blanch carp tongues in water, with a little salt and vinegar; drain them well; have ready two spoonsful of *allemande*, and the same of *velouté*, and boil it up; add to it, by degrees, a pound of butter; put in the tongues, and finish it with lemon juice.

CARP Roes in Aspic.*—Prepare an aspic, as directed for cock's combs in aspic, and fill it with carp roes, boiled and well seasoned.

CARP Roes à la Bellevue.—Scald the roes in warm water, and prepare a stewpan with thin slices of bacon, and one slice of ham; add to this a scalded sweetbread, a fagot of sweet herbs, onions cut into hoops pretty thick, a glass of white wine, whole pepper, and a little salt (or none, if the ham is not very fresh); when the sweetbread is almost braised enough, put the roes to it, a little broth, and about two dozen of crayfish tails picked; simmer together about a quarter of an hour, then put the sweetbread into the middle of the dish, with two or three of the onion rings upon it, which you basto with whites of eggs to make them stick the better; fill them with crayfish spawn boiled a moment in a good cullis, and the roes and cray-

fish tails round separately; add some good rich cullis to the sauce, make it pretty thick, strain it in a sieve, and pour it upon the roes only.

CARP Roes (Caisses of).*—Blanch well-washed carp roes; drain them; put into a stewpan a piece of butter, champignons, parsley, shalots (all chopped small), salt, pepper, nutmeg, and other spice; do these lightly over the fire, taking care not to let them take colour; add the carp roes to them, and let them simmer a minute. Make a *caisse* of paper, at the bottom of which lay crumbs; oil the *caisse* well and put it on the gridiron over hot ashes; place the roes on them, and broil them thus. When done, take them from the *caisse*, and dish them.

CARP Roes, Dutch Fashion.—Boil a dozen of small white onions, scalded in half a pint of white wine, a fagot of sweet herbs, a good bit of butter, pepper, and salt; when three parts done, put scalded carp roes into it, and finish the boiling (they require no longer than time enough to finish the onions very tender); reduce the sauce pretty thick; put the roes into the middle of the dish, and the onions round; mix a little spinach juice with the sauce, to give it a pale green colour, or a strong green if you think proper. Serve the sauce upon the onions only, or in the bottom of the dish, and the rest upon it; garnish it round with fried bread. Carp roes are also dressed as a chicken *fricassée*, with mushrooms, a little chopped parsley, and white *liaison* sauce.

CARP Roes, English Fashion.—Boil scalded roes about a quarter of an hour in some good jelly broth, seasoned with pepper and salt; when ready to serve, add a bit of butter rolled in flour, simmer it a moment without boiling; add a lemon squeeze, and let the sauce be of a middling consistence, neither very thick, nor clear and thin.

A la Béchamelle, done with Bechamel sauce; scald them first, and simmer them awhile in it.

CARP Roes fricassée.—Put into a stewpan a little butter, a dozen small mushrooms, a slice of ham, the squeeze of a lemon, and a bundle of sweet herbs. Stew it a little time on a slow fire, then add a little flour, and as many carp roes as you think proper, with a little good broth; stew them about a quarter of an hour, and season them with pepper and salt, when you put in the broth. When all is ready, thicken it with the yolks of two or three

eggs, some cream, and a little chopped parsley.

CARP Roes fried.—Scald them as usual; and when they are well drained, marinate about an hour with lemon juice and a little salt; drain and flour them to fry in a very hot *friture*, to give them a good brown colour; drain upon a sieve, or with a cloth; squeeze an orange over, and garnish with fried parsley.

CARP Roes (*Petits-pâtés maigres* of).*—Blanch a fine carp roe in salt and water, cut it in small pieces, about three quarters of an inch square; place one of these upon each *petit-pâté*, which has been previously filled with a *farce fine* of carp. Finish them as usual (see *Petits-pâtés*), and serve them with *béchamelle maigre*.

CARP Roes (*Pie* of).*—Make a *farce* as follows: Take a pound of pike or carp, and pound it well; then put with it a quarter of a pound of panada, and pound it again; add a pound and a half of fresh butter, grated bacon or calf's udder: when all is well mixed, add the yolks of four eggs, four spoonful of fine herbs, eight drachms of spiced salt, and a spoonful of *velouté*, and a quarter of a pound of pounded anchovies. Take carp roes, and a very fine turbot, cut them in pieces. Slightly warm two pounds of fresh butter with two spoonful of shalots, four of parsley, champignons and truffles, shred fine. Prepare your pie as usual; garnish the bottom and sides with the *farce*; lay in some of the turbot; season them with spiced salt, and mask them with a spoonful of butter and sweet herbs, and a little of the *farce*; then lay the carp roes, seasoned and masked as above; then the turbot, and so on, till the dish is filled; put in whatever spice and *farce* may remain, and over the whole lay slices of bacon; cover the pie, and bake it for three hours and a half. When done, remove the top, and pour in melted butter and sweet herbs.

CARP Roes (*Ragoût* of).—Soak slices of ham and veal about half an hour, on a slow fire; then add a good bit of butter, with mushrooms, two cloves, a fagot of sweet herbs, a little basil, a glass of white wine, a little veal gravy and cullis; boil these till the veal is done, skim the liquor, and take out the veal and ham; scald the roes of carp in hot water, and then boil them in this cullis about a quarter of an hour, skimming it well (it ought to be as thick as very good cream); season it with pepper, salt, and a lemon squeezed; when ready, serve it

as an *entremet*. You may make it in *maigre*, but in that case you must have fish for the cullis, instead of ham and veal.

CARRAWAY Cake.—Dry a quarter of a peck of fine flour in an oven; rub a pound and a half of fresh butter in it, till it is crumbled so small that none of it is to be seen; then take six spoonful of rose water, half a pint of canary, half a pint of cream, and three quarters of a pint of new ale yeast, and the whites of two, and yolks of four eggs; mix all these well together, let it lie before the fire, and when you make it up put in a pound and a half of Naples biscuits, and three quarters of a pound of carraway comfits. Bake it.

CARRAWAY Cakes.—To a pound of flour, add a pound of fresh butter, eight spoonful of good yeast, four spoonful of rose water, the yolks of three eggs, as many carraways as you please, four ounces of sugar, and some ambergris; knead all into a paste, make it up into any form you please, and when they come out of the oven, strew powder sugar.

CARRAWAY Comfits.—Take some fine carraway seeds, sift all the dust from them, and have a large copper preserving-pan, about two feet wide, and with two handles and two pieces of iron made as a ring on each side; then you must have a pulley fixed to the beam, and a cord with a hook to each end, so as to fix it at each side of the pan to let it sling; then have some fine starch as white as you can get, and just soften it, boil some syrup a quarter of an hour, and mix it with the starch; take some gum arabic, put it into some water, then put that into another pan, and make it just warm; have an iron pot with charcoal fire under the large pan, but not too hot, only just to keep the pan warm; have a large tub to put your pot of fire at bottom, and your large pan must be on the top; put the carraway seeds into your pan; add a large ladleful of gum arabic, rub them with your hands until you find they are all dry, then put a ladleful of starch and syrup, and do the same over your pan of fire, until you find they are all dry; put the gum only three or four times to them at first, then the starch and sugar, but boil your syrup more as you find they come to coat with it, and not so much starch; when you have dried them seven or eight times, put them into your sieve; put them into the stove, do them the next day, and so, successively, for six or seven days.

CARRAWAY Dragées.*—Take any quantity of carraway seeds you think proper, put them into a preserving-pan, and when quite warm, put in clarified sugar, a little at a time, stirring it occasionally, till of the size you wish; then proceed as directed for *Almond Dragées*.

CARRAWAY Puffs.—Beat the whites of four eggs to a solid froth; add to them sifted sugar and some carraway seeds, pounded very fine; put the mixture, with a spoon, in pieces about the size of a shilling, as high as you can, on sheets of damp wafer paper, and bake them in a slack oven.

CARRAWAY Water.—Take three gallons of proof spirits, and half a gallon of water; add to them half a pound of carraway seeds, bruised; distil and sweeten the juice with a pound and a half of brown sugar.

CARROTS—If young, need only be wiped when boiled; if old, they must be scraped before boiling. Slice them into a dish, and pour melted butter over them.

CARROTS au Beurre.*—Scrape ten or twelve carrots, as near of a size as possible; cut them into thin slices, blanch them in water with salt and a small piece of butter. When done, drain them in a cullender, and then put them into a stewpan with a good bit of butter, salt, pepper, and a little nutmeg, shake them over the fire, pour to them a spoonful of *velouté*, or water only, to prevent the butter from oiling; do not let it quite boil. You may add fine herbs, if you please.

CARROT Cake.*—Take a dozen large and very red carrots; scrape and boil them in water with a little salt; when done, drain them, take out the hearts, and rub the rest through a bolting-cloth; put them in a stewpan, and dry them over the fire. Make a cream *pâtissière*, with about half a pint of milk; and when done mix it with the carrots; add a pinch of minced orange flowers *pralinée*, three quarters of a pound of powder sugar, four whole eggs; put in, one at a time, the yolks of six more, and a quarter of a pound of melted butter; mix all these ingredients together well; whip up the six whites to a froth, and stir them in by degrees. Butter a mould, and put some crumb of bread in it, in a minute or two, turn out all the bread, and three quarters of an hour before the cake is wanted, pour the preparation into the mould and bake it. Serve it hot.

CARROTS dressed the Dutch Way.—Slice some carrots very thin, and just cover

them with water; season them with pepper and salt, cut a good many onions and parsley small, a piece of butter; let them simmer over a slow fire till done.

CARROTS à la Flamande.—Peel and par-boil some small carrots, then put them into a stewpan with butter and salt; let them stew over a slow fire till done; then take them off, and after stirring them up with more butter, serve them.

CARROT Fritters.—Beat two or three boiled carrots to a pulp with a spoon; add to them six eggs and a handful of flour; moisten them with either cream, milk, or white wine, and sweeten them. Beat all together well, and fry in boiling lard. When of a good colour, take them off and squeeze on them the juice of a Seville orange, and strew over fine sugar.

CARROTS (Garniture of).*—Cut fine carrots into pieces about an inch in length, in the form of mushrooms, garlic, or any thing else you may like; blanch them in boiling water with salt and butter, take them out and put them into a stewpan with stock, or *consommée* and fine sugar; stew it to a glaze, and if your sauce be not thick enough, add a little butter mixed with flour, herbs, and *sauce tournée*. Serve with fried crusts.

CARROTS à la d'Orléans.—Take a few young carrots, turn them of an equal size, and cut them in slices about the eighth of an inch in thickness, and blanch them well. Next, lay them on a cloth to drain; put them into a stewpan with a lump of sugar and a little broth, and let them boil over a large fire; when reduced to glaze, add a good bit of fresh butter and a little salt. The butter must adhere to the carrots when you serve, as no sauce ought to be seen.

CARROT Pudding.—Boil a large carrot tender, then bruise it in a marble mortar, and mix with it a spoonful of biscuit powder, four yolks and two whites of eggs, a pint of cream, a little ratafia, a large spoonful of orange-flower or rose water, a quarter of a nutmeg, and two ounces of sugar. Bake it in a shallow dish lined with paste; turn it out, and serve with sugar over.

CARROTS en Purée.—Scrape and cut some carrots in quarters, take out the inside pale yellow, and do not use it. When you have washed the outsides, boil them in plenty of water, with salt, till tender, then drain them on a sieve, and put them in a stewpan with a good bit of butter; stir them over the fire with a wooden

spoon; when the butter begins to fry and the carrots well mashed, put in a small ladleful of good *consommé*, a very little sugar and salt; continue to stir them until nearly reduced to the thickness they were at first; add three table-spoonsful of *sauce tournée*, stir it on the fire for three minutes, and rub it through the tammy in a large dish; if too thick, add a little more *consommé*, put it in a stewpan, and before it is wanted, stir it over the fire to boil for four or five minutes; if not strong enough, mix in a bit of glaze.

CARROTS (*Ragoût of*).*—Cut some carrots about two fingers in length, shaping them round; boil them a quarter of an hour in water, and then put them in a stewpan with some good stock, a glass of white wine, a bunch of sweet herbs, and a little salt; when done, add a little cullis to thicken the sauce, and serve the *ragoût* with any dish you please.

CARROTS with White Sauce.—Parboil and slice the carrots; boil them in a pint of water, a small piece of butter, and some salt; when done, and the sauce thick, make it into a sauce, blanch with butter and flour, and serve.

CARROTS (*Souffles of*).—Make a thick *purée* of carrots, but instead of broth use water, in which put a great deal of sugar, half a spoonful of flour, a little salt, and a good bit of butter; let all this boil till very tender; then put the yolks of six eggs, and mix all well together. The moment you are ready to send, beat the whites of the eggs, which throw in with the rest, and put it into the oven.

CARROT Soup.—Take twelve large red carrots, scrape and wash them clean; slice the red part thin, with four onions and four heads of celery; put a quarter of a pound of butter into a stewpan and a pound of lean ham, minced (raw); add the roots, and let fry and draw down till of a glaze, then fill up with three quarts of good stock and let it boil gently till the roots are quite soft; add the crust of a roll, strain the roots from the stock, pound them well in a mortar; add the stock again, and rub it through a tammy-cloth with wooden spoons; make it hot again, skim, and season it with salt, pepper, and sugar. Serve with fried bread cut in dice on a plate.

CARROTS (*Stewed*).—Scrape and wash the carrots, then blanch and cut them in slices, next turn them a few times over the fire, with butter, salt, pepper, and shred parsley; moisten with some milk, and when

done thicken the sauce with the yolks of eggs and serve.

Another way.—Put the carrots into a stewpan with a few slices of bacon, some parsley, green onions, salt, and pepper, moistened with stock, or gravy. Let it stew till thick and reduced; serve altogether.

CASSIA (*Candied*).—Pound a little musk and aubergis with as much of the powder of cassia as will lie on two shillings. Having pounded them well together, take a quarter of a pound of fine sugar, and as much water as will wet it, and boil it to a candy height, then put in your powder and mix well together. Butter some pewter saucers, and when it is cold turn it out.

CASSIA (*Ratafia of*).*—Take a pound of cassia, half a pound of bitter cherries, a quarter of a pound of cassia leaves, and half a drachm of cinnamon; bruise the two first, cut up the leaves, and pound the cinnamon, infuse these ingredients in three quarts of brandy for three weeks. Dissolve two pounds of sugar in a quart of water, and mix with the *liqueur*, and let it stand some time longer, then strain and bottle it. Cork it up close.

CAUDLE.—Boil up half a pint of fine gruel, with a bit of butter the size of a large nutmeg, a large spoonful of brandy, the same of white wine, one of capillaire, a piece of lemon peel, and nutmeg.

CAUDLE.—Make a fine smooth gruel of half groats; when boiled, strain it, stir it at times till cold. When wanted for use, add sugar, wine, and lemon peel, with some nutmeg. According to taste, you may add, if you please, besides the wine, a spoonful of brandy or lemon juice.

CAUDLE (*Brown*).—Boil the gruel the same as for white caudle, with six spoonful of oatmeal, and strain it; then add a quart of good ale, not bitter; boil it, then sweeten it according to your taste, and add half a pint of white wine. When you do not put in the white wine, let it be half ale.

CAUDLE (*a Flour*).—Rub smooth one dessert-spoonful of fine flour into five large spoonful of the very purest water. Put over the fire five spoonful of new milk, add to it two bits of sugar; the instant it boils, pour into it the flour and water, and stir it over a slow fire for twenty minutes.

CAUDLE (*Cold*).—Boil a quart of spring water; when cold, add the yolk of an egg, the juice of a small lemon, six spoonful

of sweet wine, sugar to your taste, and one ounce of syrup of lemons.

CAUDLE (Rice).—Mix some grated rice with a little cold water, and then pour it into boiling water. When of a proper consistence add sugar, lemon peel, and cinnamon; to a quart of this put a glass of brandy. Boil all smooth.

CAUDLE (White).—Mix two spoonfuls of oatmeal in a quart of water, with a blade or two of mace, and a piece of lemon peel; stir it often, and let it boil full twenty minutes; strain and sweeten it, add a little white wine, nutmeg, and a little lemon juice.

CAULIFLOWERS (to dress).—Cut off the stalks, but leave a little green on; boil them in spring water and salt; they are soon done, but they must not boil too fast. They may also be dressed in milk and water without salt.

Second way.—Blanch the cauliflowers a short time with a slice of streaky bacon, butter and salt; when about half done, put them in a stewpan, with a little *blond*, or veal gravy; reduce the sauce, and serve very hot.

CAULIFLOWERS and Butter.*—Prepare two cauliflowers, and when they are drained, cut them in pieces, and put them in a stewpan, with a bit of butter, some salt, and lemon juice; let them boil a little at first, then simmer; take care they are not done too much. Take them out, cover them with a sauce made with butter, worked with flour, the yolks of eggs, and a little cream.

CAULIFLOWERS and Cheese.*—Make a sauce with cullis, a bit of butter, and pepper, but no salt. Put in a dish some grated Parmesan or Gruyère cheese, place the cauliflowers (previously washed, pickled and boiled) on this; pour the sauce over, and cover them with slices of Parmesan cheese, warmed, to make them adhere to the cauliflower. Colour it with a salamander.

CAULIFLOWERS (Fried).—Pick, wash, and throw them into boiling water, with a little salt, and when three parts done, take them out, drain and put them into an earthen pan, with salt, pepper, and vinegar; beat them up in this, and then fry them in a batter made as follows: Three spoonfuls of flour, two eggs, a little salt, some oil, and a tea-spoonful of brandy.

CAULIFLOWERS (Fried).*—When your cauliflowers are about three parts done, make a thick white sauce, in which toss them up, and then let them cool; just be-

fore wanted, dip them in batter, and fry them in a hot pan; when of a nice colour, serve them. They may also, when boiled and drained, be soaked in vinegar, salt, and pepper, in which they should be tossed up, instead of the white sauce, and then fried.

CAULIFLOWERS à la Génoise.*—After the cauliflowers are boiled, and are cold, sprinkle them with Gruyère and Parmesan cheese grated; put them in a dish, buttered and strewed with cheese. Cover the cauliflowers with a thick white sauce, mixed with grated cheese. Strew bread crumbs on this, then pour butter over, then more bread crumbs. Put the dish on hot ashes, and brown the tops.

CAULIFLOWERS and Gravy.*—Blanch and drain the cauliflowers, heat them up in a little veal gravy or *blond*; when done, place it on a dish, and add any other gravy you may think proper. Be careful not to break the cauliflower.

CAULIFLOWER Loaf.*—Trim and par-boil a fine cauliflower, then put it into cold water, and drain it. Line the bottom of a stewpan (of the size of the dish you intend to use), with slices of bacon, and place the cauliflower on them, with the head downwards. Make a stuffing with a fillet of veal, beef suet, parsley, scallions, mushrooms, all chopped small, salt, pepper, and three eggs; when these are well mixed together, put it into the open spaces of the cauliflower, pressing it in with the hand; season it well, and stew it with some stock. When the sauce is consumed, turn the cauliflower out carefully on the dish, take away the bacon, and pour over it some cullis, with a little butter, and serve.

CAULIFLOWERS à la Magnonnaise.*—The cauliflowers, thoroughly washed and cleared of their leaves, must be put into boiling water, butter and salt; when firm, take the saucepan from the fire, and let the cauliflower cool in the water. As soon as they are cold, drain and put them into oil, vinegar, salt, and a *mignonette*, to soak for two hours. Dish them in the form of a pyramid, as high as you can; mask them with a white *magnonnaise*, and place round them a border of aspic jelly, cut in triangles.

CAULIFLOWERS (Pickled).—Pull the largest and closest cauliflowers into sprigs; put them into an earthen dish, and sprinkle salt over them. Let them stand twenty-four hours; then put them into a jar, and pour salt and boiling water over them.

Cover them close, and let them stand till next day; then take them out, and lay them on a coarse cloth to drain. Put them into glass jars, with a nutmeg sliced, and some mace in each. Cover them with distilled vinegar, and secure them from the air. They will be fit to eat in a month.

*Another way.**—Cut the cauliflowers in pieces, and throw them into boiling water for a quarter of an hour; then lay them on cloths to drain. Put them in a jar with cloves and salt, and cover them with the best vinegar.

CAULIFLOWERS (*Potage of*).^{*}—Take two cauliflowers, boil, and then drain them, pressing them a little: then thicken a little *hechamel maigre* with the yolks of six eggs, and add a quarter of a pound of butter, salt, pepper, and a little nutmeg; put in the cauliflowers; and when cold, divide them into pieces about the size of a pigeon's egg; roll them in flower, and fry them in clarified butter: drain, and put them in your soup-tureen, and pour over them some rich *consommé*. Serve it with grated cheese in a separate dish.

CAULIFLOWERS (*Ragoût of*).—Pull two small, or one large cauliflower into pieces, and stew them in a rich brown cullis, seasoned with pepper and salt; put them on a dish, and pour the cullis over them. Garnish with sprigs of cauliflower, boiled very white.

CAULIFLOWERS à la Reine.—Make a sauce with a little ham and fillet of veal cut in dice, a little butter, chopped parsley, shallots, and a clove of garlic; let it stew over the fire a little while, then add a few spoonfuls of jelly broth, and half a pint of cream; reduce it to a good thickness, strain part of it into your dish, and place the cauliflower (properly prepared) therein; pour the remaining sauce over that: garnish with bread crumbs, and small bits of butter, and brown it in the oven.

CAULIFLOWERS in Salad.*—When you have prepared and boiled the cauliflowers, drain and let them cool; cut them in pieces; season them with salt, pepper, oil, and vinegar, and eat them as any other salad.

CECILS.—Mix over the fire for a few minutes the following ingredients: Minced meat of whatever kind you please, bread crumbs, plenty of onion, lemon peel, nutmeg, parsley chopped, pepper, salt, a little butter, and some anchovies. When nearly cold, roll them up into balls about the size of an egg; moisten them with egg; strew

bread crumbs over them, and fry them of a good clear colour: serve them with made gravy.

CÉDRATS (*Blanmange of*).^{*}—Grate rind of a cedrat upon some sugar in the usual way, until six ounces of sugar have been used; blanch and pound a pound of sweet almonds, moistening them with water; when perfectly smooth, dilute them with five glasses of water put in by degrees; then pour them in a napkin, and squeezing it, express the milk of almonds from them; divide this into two equal parts, with one of which mix the six ounces of sugar with the cedrat, and with the other portion, mix the same quantity of plain sugar; as soon as both are dissolved, strain them, and put in each half an ounce of isinglass: your mould being placed in ice, pour into it the white blanchmange to three quarters of an inch in depth; as soon as that is set, pour in an equal quantity of the other, which ought to be of a clear yellow; when that also is set, pour in some white, and so on alternately, till the mould is full. Turn out the blanchmange as directed in *Blanmange à la Française*.

Blanchmanges of the zests of oranges, lemons, &c. are made in this manner.

CEDRAT (*Conserve of*).—Prepare half a pound of sugar to the ninth degree; put about an ounce of grated cedrat to it, and mix it; when the sugar is half cold, add a little lemon juice, mix it well with a wooden spoon; warm the whole for a moment, and pour into it paper cases made for the purpose; when it is cool, cut it in cakes of what size you please.

CEDRAT (*Conserve of*).^{*}—Rub the rind of a fine sound cedrat on a piece of lump sugar, scraping it as you proceed; dissolve this sugar in lemon juice. Boil sugar (a pound for each cedrat) to *fort perlé*, then put in the cedrat and lemon, and proceed in the usual way. If you have no fresh cedrat, the preserved cedrat must be used as follows: Pound half or a quarter of one of these fruits, pound and pass it through a sieve, and mix it with sugar boiled as above, and lemon juice.

CEDRAT (*Conserve of*).^{*}—Grate the rind of a cedrat all round, until the juice is ready to ooze out; this must be done by rubbing it against a large piece of sugar (about a pound); remove the surface of this sugar to which the grated rind adheres, with a knife, and squeeze to it half the juice of the cedrat. Dissolving the remainder of the sugar to the degree *grande plume*, then take it from the fire, and when it has stood a

little while, put in your cedrat, stirring it with a spoon, until a sort of ico forus on the top; you may then pour your conserve into moulds. Be careful not to put it in too hot.

*CEDRAT Cream au Bain Marie.**—Rasp the rind of a cedrat on a piece of sugar weighing ten ounces, scrape off the surface, and rasp again as usual; infuse this sugar in boiling milk; cover and let it stand till nearly cold, then mix it gradually with ten yolks, one whole egg, and a grain of salt. Strain, and finish as usual. See *Cream au Bain Marie*.

*CEDRATS (Distilled Cream of).**—Infuse the rinds of four very fine cedrats in three quarts of the best brandy, and a pint of water; close the vessel tight, and let it stand several days. At the end of that time distil it in the *bain-marie*. If the brandy is of the proper strength, the three quarts will yield two of the liquor; to which put three pounds and a half of sugar, dissolved in three pints and a half of water; pass the whole through a straining-bag, or filter it through paper.

Oil of cedrats is made in the same manner, with the addition of a pound and a half more sugar, and half a pint of water.

*CEDRAT Cream à la Française.**—Rasp the rinds of two cedrats on ten ounces of sugar; which mix with the yolks of eight eggs, a grain of salt; add gradually five glasses of nearly boiling milk, stirring it constantly. The remainder of the operation is the same as in making *Cacao Cream à la Française*.

*CEDRAT Cream Pâtissière.**—Rasp the rind of a cedrat in the usual way, on a quarter of a pound of sugar; crush with the latter an equal weight of sweet and six bitter macaroons; add this mixture to the cream, prepared as directed. See *Cream Pâtissière*.

CEDRATS, dried, Whole or in Quarters.—Take some preserved cedrats either whole or in quarters, wash them in a little warm water; boil some syrup in another pan, till it comes to blow; take a large spoon, and rub it well to the sides of the pan till it comes white; dip your cedrats in, take them out and put them on wires over another pan; let them drain well, then put them into a hot stove on the wires for one day, till the candy dries all round them; when well dried, put them into boxes, and lay a paper between every layer of cedrats.

*CEDRAT Zeste (Fromage Bavaois of).**—Take half a pound of lump sugar, rasp on

it the zest of cedrat, and as the surface of the sugar becomes coloured, scrape it off, and rasp again; dissolve the sugar in two glasses of nearly boiling milk; cover it, and when nearly cold, mix with it six drachms of clarified isinglass, then strain, and place it in a *bol* in ice; and when it begins to take, add to it the cream, and finish as *Fromage Bavaois*.

*CEDRAT (Preserved) Génoises.**—Add to the usual ingredients (see *GENOISE*), the peel of a cedrat, grated on the sugar used; when glazed, strew over them a quarter of a pound of preserved cedrat, cut small; dry them a minute or two in the oven.

CEDRAT Ices.—Take a piece of loaf sugar, and have a fresh and sound cedrat, which you must grate over a piece of paper, on the piece of loaf sugar, scraping with a knife what sticks upon the sugar of the skin of the cedrat; when you have thus taken off the outer rind of the cedrat, by rasping or grating it on the sugar, take a little clarified sugar, hoiled very fine, which add to the raspings or gratings of the cedrat, with what quantity of juice of lemon you think requisite for the quantity of ices you intend making, and a little water; pass the whole through a sieve, then ice it, and finish the same as all other ices.

CEDRAT Ice Cream.—Take two large spoonsful of essence of cedrat, put it into a basin, squeeze in three lemons, and add one pint of cream; be careful that all the essence is melted; then pass it through a sieve, and freeze it according to custom.

CEDRAT Water Ice.—Take four ounces of essence of cedrat, put it into a basin, and add to it the juice of three lemons, two gills or syrup, and half a pint of water; then pass it through a sieve, and freeze it rich, and if you would have it in the shape of a cedrat, after you have filled your mould, close it well, and cover it with half a sheet of brown paper before you put it in the ice.

*CEDRATS Zestes (Jelly of).**—Take three quarters of a pound of lump sugar, grate on it the zests of two cedrats, and, as the sugar becomes coloured, scrape it off with a knife, and grate again, and so on till all the zest is gone; dissolve the scraped sugar in two glasses of water, and, with the juice of four lemons, pass it through a jelly-bag. Clarify the remainder of the sugar, and then put a fourth of it into a small preserving-pan; boil it to *caramel* height, to colour the jelly; mix this, the fruit, the syrup, and an ounce of isinglass together, and finish in the usual way.

CEDRATS Whole, Liquid.—Get the cedrats at the Italian warehouse; make a hole through the middle of them at the thick end; put them in a large preserving-pan with water, and boil them one hour and a half; then drain all the water from them; set them up endwise, to drain the water out of the ends; boil some syrup in a large preserving-pan twenty minutes, then put the cedrats into a large, earthen, deep pan, pour the syrup over them, and let them stand two days before you touch them; then boil them with syrup half an hour; (do not let them be too soft), put them into the pan, and cover them with paper; the next day drain the syrup from them, boil and pour it on them again, and repeat it so for ten days, always keeping them covered with syrup; when done, put them into your pots, and when cold cover them with apple jelly; take care your pots are dry.

CEDRAT Madelaines.*—Grate on some sugar the rinds of two cedrats; crush this sugar, and mix it with as much powder sugar as will make together nine ounces; put it into a stewpan with half a pound of sifted flour, six whole and four yolks of eggs, two spoonsful of Andaye brandy, and a little salt; stir this mixture well, until the paste is formed, after which stir it one minute, but no longer. When your moulds are buttered, put nine ounces of clarified butter into the preparation, which must be placed over a very slow fire, stir it lightly, and as soon as it becomes liquid, pour a spoonful into each mould, and bake them in a moderate oven.

Instead of cedrats may be substituted the rind of oranges (sweet or Seville), lemons, or crisped orange flowers.

CEDRAT (Preserved) Madelaines.*—Cut two ounces of preserved cedrat into small equal-sized pieces, which mix with the paste when about to be put into the moulds. No other odour must be put in.

CEDRAT Pudding, en Timbale.*—Cut the crumb of a roll into slices, and pour over them two glasses of hoiling milk, set it on the fire, and stir it constantly, till it becomes a very spongy paste; then rub it in a mortar with six yolks and two whole eggs. Put this paste into a saucepan, with a quarter of a pound of sugar (on which the zest of a cedrat has been rasped), two ounces of bitter macaroons, three of dried currants, three of raisins, stoned and cut in half, six of marrow, shred fine, half a glass of Madeira, a pinch of salt, and a quarter of a nutmeg grated. When these ingredients are well mixed together,

pour them into a buttered mould, and bake it for an hour and a half in a moderate oven.

CEDRAT Water.—Take a large wooden spoonful of the essence of cedrat, put it in a basin, squeeze three lemons; add three gills of syrup, and a sufficient quantity of water; make it according to your taste, be careful that all the essence is melted; and if it is not rich enough, add more syrup; pass it through a sieve, and it will then be fit for use.

CEDRAT Water.—Take the yellow rinds of five cedrats, a gallon of proof spirit, and two quarts of water; digest the whole in a vessel close stopped for twenty-four hours, then draw off one gallon, and sweeten with fine sugar.

*Another way.**—Distil in an alembic *bain-marie*, the rinds of four cedrats and one lemon, in three pints of brandy; from this you may draw nearly a pint and a half of *liqueur*. Dissolve two pounds of refined sugar in a pint of pure river water, mix it with the *liqueur*, filter and bottle it.

CELERY.—This root is generally put into soups, but very little is sufficient, as the flavour is much stronger than other vegetables.

To make a *ragoût* for meat with it, soak and wash it well in cold water; then boil for half an hour, and shift it into cold water; drain it well, and stew it with some stock and cullis; take the fat off, season, and serve it.

When very white and tender it is eaten raw, and as a salad, with salt, pepper, oil, vinegar, and mustard.

CELERY Cream.—Put half a pint of cream and a pint of milk into a stewpan, with nearly a quarter of a pound of sugar, and let it boil till a third is consumed; take two heads of celery, let them boil in the cream just time enough to flavour it. Strain the cream and beat up with it the yolks of five eggs, a little flower, and set it in hot water over the fire, taking care it does not boil. If you wish to serve it cold, put in neither eggs nor flour, but when the cream is strained, and is lukewarm, mix it with rennet, strain and put it into a dish for table; set it over hot embers, put a cover over, and hot embers on that, and let it remain till the cream is set; keep it in a cool place till ready to serve.

CELERY Cream.*—Cut two well-washed heads of celery into small pieces, and boil them in half a pint of water; strain the decoction, and add to it a pint of cream,

four ounces of sugar, a little coriander and cinnamon, the zest of a lemon, and a spoonful of orange-flower water; reduce it over the fire, to half the quantity, and whilst the cream is lukewarm, put in some gizzards, chopped very small; stir them well in, and then strain it; place it in hot cinders, cover it, and put fire also on the top; when the cream is set, place it on ice to cool.

CELERY (Fried).*—Blanch the heart and white leaves of celery, and stew it in a little stock; dry it in cloths; cut it in pieces, and dip them in good plain batter, and fry them. Sprinkle salt over them when you serve.

Another way.—Wash and cut off the green tops of six or eight heads of fine celery, and dip each head into batter made as follows: A pint of white wine, the yolks of three eggs beat fine, a little salt and nutmeg; fry the beads in butter. Serve with melted butter over.

CELERY Fritters.*—Take about a dozen heads of celery, and cut them six inches above the roots, which must be rounded; wash them well, blanch them for a quarter of an hour, then let them cool and drain; tie them up in four packets; line a stewpan with slices of bacon, and put on them your celery, a bunch of herbs, seasoned with salt, and moistened with pot-top, cover them with bacon and paper; stew them, and when done drain and press them. Then soak them in brandy and sugar; dip them in batter, and fry them. Drain, glaze, and serve them.

CELERY for Garniture.*—For this purpose the heart and white leaves only must be used. Brown in a stewpan, a little fat, and a spoonful of flour; add a small quantity of stock, parsley, salt, and pepper. Let it boil a quarter of an hour, then put in the celery, and some gravy, and reduce them over the fire.

CELERY au Gratin.—Take a dozen heads of white celery, trim off the stringy parts, and cut the rest into pieces about the size of a shilling; boil them tender, and then stew them in good *consommé* with a bit of butter, a little sugar and salt. When nearly done drain and toss them up in some *béchamelle*, with the yolk of an egg; put them in a dish, and shake some fine bread crumbs over, and with a spoon sprinkle some clarified butter on that, and then bread crumbs again. Brown it with a salamander.

CELERY (Purée of).—Cut the whitest part of several heads of celery, and blanch

them in water to take out the bitter taste; let it cool and drain. Then put it into a stewpan, with a little *consommé* and sugar. Let it stew for an hour and a half, and be reduced till no moisture remains, then mix it with four spoonfuls of *béchamelle* or *velouté*; strain the whole through a tammy, and put it in the *bain-marie*. When ready to serve, put in a little thick cream.

CELERY (Ragoût of).—Cut the white darts into lengths, and boil it till tender, fry and drain, and flour it, put it into some rich gravy, a little red wine, salt, pepper, nutmeg, and ketchup. Boil it up.

CELERY Sauce.—Cut a dozen heads of fine celery into pieces about an inch in length; blanch and put them into a small stewpan, with *consommé* enough to cover them, a small bit of butter, a little sugar and salt, and lay a round paper over the whole; let them stew gently, till nearly done, then shake them up in *béchamelle* sauce.

Second way.—Cut boiled celery into pieces two inches long; put them into a stewpan with some veal gravy which tastes strong of spices and herbs, thicken it with three quarters of a pound of butter rolled in flour, and half a pint of cream; boil it up, and squeeze in some lemon juice.

CELERY as a Garnish.*—Blanch about a pound of fillet of veal in some stock; stick it with stalks of celery, in the same manner as larding it; slice some onions into a stewpan, also two carrots, and a small piece of bacon stuck with cloves; lay in the veal, and let it stew gently till it begins to burn, and stick to the bottom of the pan; then put in a little stock, and let it boil over a slow fire for three hours. Pass it through an unbleached napkin, and serve with whatever meat you please. Garnish your dish with the veal cut in pieces and laid round.

CELERY Sauce (Brown).—Cut into lengths as before; boil and drain it; put in some good gravy, with a little flour, mixed in smooth, a little ketchup, pepper, salt, and nutmeg; boil all up together.

CELERY Soup.—Neatly trim and wash two dozen heads of fine celery, split each in two, and put them to blanch in a large stewpan of water with plenty of salt; when tender drain them on a sieve, and stir them over the fire, with about three ounces of butter, and a very little sugar and salt. When the butter begins to look clear, mix in a ladleful of *consommé*; when that has boiled for a few minutes and the

celery is perfectly mashed, stir in three table-spoonsful of *sauce tournée*, and when this is well boiled rub the whole through a tammy; add a pint of strong *consommé*, and nearly as much thick cream. Put it into the soup-pot, and half an hour before you want it, set it on the fire to boil, and skim it. Serve it with celery cut round, blanched, and stewed. If you wish the soup to be brown instead of white, use *espagnole*, and no cream.

CELERY (Stewed).—Boil till tender the white part in milk and water, with three ounces of butter; drain it. Stir some cream over the fire, with two yolks of eggs, put in the celery, salt, pepper, mace, and grated lemon peel; shake all together, but do not let it boil.

Another way.—Boil a dozen heads of celery in salt and water till nearly done; then set them to stew between lards of fat bacon, with *consommé* enough to cover them; when very tender drain them on a sieve, and serve with good *béchamelle* sauce.

CELERY on Toast.—Cut some well-buttered toast into pieces about three inches square, lay on them celery stewed according to the second receipt, and serve it to table.

CHAMBORD.—This is a *ragoût* made of cocks' comb, cocks' kidneys, fat livers, and fowls' eggs. The combs must be scalded as follows: Put them into a towel with coarse salt, then holding each corner of the towel, dip the part containing the combs into boiling water, leave it in for a minute, and then take it out and rub the whole together, to take off the first skin that is about the combs, and open your towel; if the combs be not sufficiently skinned, dip them into boiling water a second time, but they must not get too firm, as that will prevent their whitening. When properly skinned, pare the little black points that the blood may be taken out. Put them into a pint of water and let them lay on a corner of the stove with very little fire, for two hours; then blanch and put them into a little *blanc*; take care not to do them too much; the kidneys must not boil, as they would break; boil the eggs a little to take off the first skin, throw the whole into *blanc*, and when the combs are done, have ready some *espagnole*, and a pint of Madeira (both reduced and then mixed together), with large mushrooms turned, and some small *quénelles*, which have been poached separately. Mix all together, and drain the *ragoût*, the

combs, the kidneys, and the eggs. Put the whole into the sauce with the *quénelles*; stir gently, not to break the latter; season it well. Add to the above, a garnish of soft roes of carp, some good-sized crayfish, and two spoonsful of essence of anchovies. To poach the *quénelles*, two spoons must be used, fill one with the *farce* which has been levelled all round with a knife dipped into boiling water. With the other spoon, which is also lying in boiling water, take the *quénelles* out, and put them into a buttered stewpan, and boil them for a quarter of an hour. A small quantity of salt is required in the water.

CHANTILLY Basket.—Dip some ratafia cakes into clarified sugar boiled to *caramel* height; place them round the inside of a dish; then cut more ratafia cakes into squares, dip them also into sugar, and pile them cornerwise on the row, and so on for two or three stories high. Line the inside with wafer paper, and fill it with sponge biscuit, sweetmeats, blanched almonds, or some made cream; put trifle over that, and garnish the froth with rose leaves, coloured comfits, or *caramel* sugar thrown lightly over the top.

CHAR.—Cleanse them, cut off the fins, tails, and heads, and lay them in rows in a long baking-pan, first seasoning them with pepper, salt, and mace. When done, let them stand till cold, pot them, and pour clarified butter over.

CHARDS au Gras.*—Blanch and dress them the same as celery; boil them quickly in water, with salt and a little butter; drain and put them in a stewpan, with butter worked up with flour, salt, pepper, nutmeg, and *blond*. When nearly done, add a little verjuice or vinegar; thicken the sauce, and serve quite hot.

CHARDS à la Venitienne.—Prepare the chards the same as *Chards au Gras*, and finish in the same manner as for *Cardoons and Cheese*.

CHARLOTTE of Apples.—Cut a sufficient number of thin slices of white bread to cover the bottom and line the sides of a baking-dish, first rubbing it thickly with butter. Put thin slices of apples into the dish in layers, till the dish is full, strewing sugar and bits of butter between. In the mean time, soak as many thin slices of bread as will cover the whole, in warm milk; over which place a plate, and a weight, to keep the bread close upon the apples; let it bake slowly for three hours. For a middling-sized dish, you should use half a pound of butter for the whole.

CHARLOTTE.*—This *entremets* may be made of any kind of fruit you please, and eaten hot. If apples are used, pare, core, and cut about a score of them into small pieces, and put them into a stewpan with some water, a good piece of fresh butter, powder sugar, pounded cinnamon, and grated lemon peel, and stew till the water is dried up; then set them to cool in an earthenware vessel. Cut some very thin slices of crumb of bread, dip them in melted fresh butter, and lay them neatly all over the bottom and round the sides of the mould; then pour in the apples, leaving a hole in the middle, in which put apricot marmalade. Cover the whole with bread, sliced thin, and buttered as above. Place it in a hot oven, bake it an hour, and turn it out.

Another way.*—Cut as many very thin slices of white bread as will cover the bottom, and line the sides of a baking-dish rubbed with butter. Slice apples thin, place them on the bread, strew powder sugar over, and bits of butter; then put a layer of apples, sugar, and butter, and so on till you have filled the dish. Have ready some bread, cut thin and soaked in warm milk; lay a plate on the charlotte, and a weight on that. Bake it in a slow oven for three hours. Half a pound of butter is the proper quantity.

CHARLOTTE à la Française.*—This charlotte is made in the same way as that à la Parisienne, only that *croquettes à la Parisienne*, and a cream *blancmangé* are used, instead of the *hiseuits* and *fromage bavarois*. Finish it in the same way.

CHARLOTTE à l'Italienne.*—Make a small *entremets* or rum *génévoises*, cut in pieces like spoon biscuits, with which line a plain round mould, fill the charlotte with rum cream-plombière, with the addition of four drachms of clarified isinglass; cover the cream with *génévoises*, and finish in the usual way.

CHARLOTTE à la Parisienne.*—Take a quarter of a pound of well-glazed spoon biscuits, and a small case of green pistachio biscuits, which must be cut in thin slices, and then formed into lozenges; arrange these at the bottom of a plain octagon mould, in the form of a star, and with the remainder cover the sides of the mould, placing them upright, and the glazed sides next the mould; fill the interior with a vanilla *fromage-bavarois*, but do not put it in till the moment before it is sent to table; then cover the *fromage* with biscuits, and surround the mould with

pounded ice for about forty minutes, then turn it on a dish for table.

CHARTREUSE.—Prepare some apples, and place them in a dish like apples à la Turque, in a *purée*; pare and quarter and trim a dozen nonpareils, stew them in sugar as for a *compote*. Warm some currant jelly and apricot jam, dip the quarters alternately into each, and place them on the apples according to your taste. Warm the whole very gently.

CHARTREUSE à la Parisienne en Surprise.*—Boil eight fine truffles in some white wine, and when cold, skim and cut them lengthwise with a root-cutter, half an inch in diameter; then take a hundred crayfish tails (or carrots prepared as for *chartreuse printanière*), trim, and lay them at the bottom of a buttered mould, on them place the truffles round the sides of the mould, so as to form an ornamental border, of some open, pleasing pattern, the spaces between the truffles being filled with the *filets mignons* of chickens, previously browned in butter, and properly trimmed. On the top of this border lay a crown or ring of the crayfish tails to correspond with the bottom, and cover the whole to the thickness of an inch, with a *quenelle farce*, pretty firm; then fill the middle with a *blanquette* of fowl, veal or lamb sweetbread, or a *ragoût*, or any thing else you may think proper, leaving three quarters of an inch space at the top, which must be filled with a *farce*; cover the whole with a buttered paper, and put it in the *bain-marie* for an hour and a half. When turned out of the mould, make a crown of small white champignons, lay this on the top near the edge, and in the centre a single champignon, round which place eight *filets mignons*, in the form of a rosette.

CHARTREUSE Printanière.*—Scrape two bunches of carrots and two of turnips, and then cut them into pieces, about two inches long and three quarters of an inch in diameter, and throw them into cold water; blanch them, and then separate them. When cold, put them into some good stock with a small quantity of sugar, and set them on the edge of the stove until nearly done, when they should be placed over a hot stove. In the mean while take the trimmings of the carrots and turnips, a dozen onions, with a few cloves, six heads of celery, and two lettuces, moisten them with some good stock, and let the whole simmer gently, skimming it well, until the vegetables are thoroughly done; then strain the liquor from them; and when it

has stood a little time, strain it again, so that it may be quite clear, then stir up with some *espagnole*.

Take three small cabbages cut into quarters, blanch them, open each quarter, and season it with a little salt; tie them up, and put them in a stewpan, lined with ham and bacon, with a sausage, a piece of bacon, two small partridges larded, parsley, and green onions, season the whole, and cover it with slices of bacon, moisten it with *poêle* or *consommé*, and let it stew over a gentle fire for two hours.

Whilst the above is cooking, drain the carrots and turnips, and place them according to fancy in a buttered mould, so as to cover the sides and bottom completely; then drain the cabbages in a cullender, and press the other ingredients in a napkin; trim the bacon, and cut the sausages into thin slices; lay the cabbages lightly in the mould, then the bacon and sausages like a cord; then place the partridges, breasts downwards, the bacon and sausages on them, and fill the mould (making the top quite flat) with the cabbages; lay a buttered paper over the whole, and put it into the *bain-marie* for an hour. Before it is turned from the mould let it drain well; when ready for table, the dish and *char-treuse* may be ornamented in various ways, according to fancy.

CHEESE.—To select good cheese is a department of marketing that requires great judgment; a nice palate, and a sensitive nose are the two chief requisites; but the eye is a necessary organ, not only for detecting what escapes the inquiry of these senses, as mites, decay, &c., but with good judges it will usually tell a prime cheese from an indifferent one, by the texture and colour alone.

In choosing this necessary article, attention must be paid to the appearance of the rind. Cheshire cheese, from a good dairy, is in its prime at two years, provided it has been well kept. A damp storehouse produces premature decay, and fills it with mites.

Cheese, even of the finest quality, is apt to deceive those unacquainted with the article, both in taste and smell, when judging by the taster, or when first cut, as it will frequently possess a strong and unpleasant flavour, although in a few days after being cut, exposure to the air will render it pure and agreeable to the smell and taste. It is hence the custom with experienced caterers to lay in a stock of Cheshire cheese, and to keep it in a dry

cellar in sawdust, in a box, by which, in two or three months, it improves, and is fit to cut. It is then well to divide it into two parts, or to take out a fourth, according to its size; spread butter on the part to be reserved, and keep it in a dry place; that for use should be exposed in the larder on the cheese-shelf, three or four days, when it will be ready for the table. A certain late worthy alderman and vintner, famed for his knowledge of the larder, for many years was accustomed to put Cheshire cheeses in a sack, cover them with a basket, and bury them under his summer stock of coals, and in the winter, as they reduced, he used to say, "Now is the time for my old Cheshire." No cheese of equal flavour, perhaps, was eaten in the city of London.

We speak of Cheshire, *par excellence*, as the most piquant and fine-flavoured of English cheese, although the modern gourmands are pleased to designate the Stilton cheese the British Parmesan.

Good Stilton, however, such as may be purchased at Cullum's in Old Bond-street, is a treat for the most refined palate, and is generally preferred at the tables of the great, even by those Amphitryons, whose authority few will be hardy enough to dispute.

Stilton cheese, made in May or June, is usually served at table at Christmas. If made at a capital dairy, however, it is in better order at ten, or even twelve months, or, if well managed, even at a later period. It is customary with certain tavern-keepers to produce an artificial ripeness on Stilton, to please those pseudo connoisseurs, their vain customers, who boast loudly of their superior taste in these matters, when in the *chair*, and who verify the couplet of the inimitable poet—

"Doubtless the pleasure is as great

In being cheated as to cheat."

Mine host manages the matter thus: A Stilton, with a rugged and picturesque coat, is tapped, and in the aperture is inserted a small piece of mite-touched old Cheshire, and then stopped with a wet cloth. In three weeks or a month it is ripe enough, and relished by the convives with its concomitant, a glass of port, as a *bonne bouche* fit for the gods!

Certain epicures are accustomed to make a conical excavation on the top of a Stilton, and to pour therein from two to four glasses, or even more, of port, claret, or Madeira wine, which being absorbed for three weeks or a month, they maintain,

improves its flavour. There is no disputing with a variety of tastes. On some occasions an accidental flavour may be thus attained, which may be palatable; but, on the authority of one of the best judges of these matters, we venture to say, that many a prime Stilton has been spoiled by such whimsical practices; and we are assured, as well by the dairyman, cheese-monger, and the first cooks, that that is the finest Stilton, which ripens without any artificial aid.

North Wiltshire cheese has long acquired deserved celebrity, being rich, and of fine flavour; these are fit for the table at nine months, but, if carefully kept, they are in perfection at twelve months.

Double Gloucester is also a cheese in great repute, and if made at a good dairy is in prime order from nine to twelve months. This makes an excellent Welsh rabbit, and is capital for a stew, if carefully dressed in a cheese-toaster.

Single Gloucester, which, when successfully made, is of a fine delicate flavour, is generally used at the taverns for a Welsh rabbit. It is fit for the table in five or six months.

Derby cheese, however, when from the best dairies, being of a delicate flavour, and agreeable texture, is preferred to all others, by the *cognoscenti*, for toasting. A Welsh rabbit, capitally cooked, of Derbyshire cheese, is served with *éclat* at the best-appointed tables.

Cheddar cheese is also in high esteem at the best tables. It is in its prime from nine to twelve months.

Dunlop cheese, made in the parish of Dunlop, in Ayrshire, is in high esteem at the first Scottish tables, and is considered a handsome present to an English family; and due honours are paid to the Ayrshire dairies, as often as it is set upon the English board. The Great Unknown has celebrated the Dunlop cheese in his "Heart of Mid Lothian."

Of cream cheeses, there are various sorts, and for which the English dairies are famed. Amongst others, the Cottenham, when in its prime, is of delicious flavour. The Bath cream cheese is also delectable, and others, which are eaten equally new, particularly those from a certain town in Bedfordshire, the name of which we do not recollect; these, and many more of excellent quality, are thin in form; the Stilton is also a cream cheese, though amongst the thickest that come from an English dairy.

Of foreign cheese, the Parmesan, which being first made at Parma, in Italy, hence derives its name, still maintains pre-eminence over all others. The manufacture of this cheese was formerly confined to the dairies of *Parma* and *Piacenza*; and where, for a long period, the best were made: of late, however, the district of *Lodi* is most celebrated for this cheese.

The Gruyère from Switzerland, the Rochefort made of ewes' milk, and the Neufchâtel from France, are cheeses served as delicacies upon an English table; but the true English Cheshire is held superior to all these, even by the learned gastronomists of Paris.

In having the care of the cheese for the parlour, or for the family in general, says an anonymous writer, let a broad hanging shelf be hung, either in the wine or strong beer cellar, as neither rats, nor mice can then get at the cheese.

If you keep cream cheeses, put them between two plates or dishes to ripen, with some fresh leaves from the garden, and turn them every morning; and for all other cheeses have a rack or two made in the cellar, for it will be a means of improving them daily. A large space in the rack should be left for the Cheshire, brickbat, and dolphin cheeses, &c. &c.; and nothing improves them more, or makes them go further, than putting three or four on each pipe or cask of wine, and brushing and turning them every week; but if there are no casks of wine, put them on the tops of the strong beer casks. Cheese, even of an inferior quality, if thus managed, will become much richer, fine, and mellow. They must be turned alternately.

The cheese should not be brought from the rack to the parlour, but at the moment it is wanted, and should be returned to the rack as soon as taken from table. Be careful to use those that are ripe and mellow first.

Cheeses of all sorts are known to be the best which have smooth thin coats, and those chosen which are the heaviest; for, although they be of the same size, yet they differ materially in that point; as all fat, good cheese is the heaviest.

The round Dutch cheese, of the best quality, and not too salt, which is a common failing with them, is not unfrequently used for toasting, and with success. This, and other cheeses, made of skim milk, are considered better for that purpose, and eat richer and more agreeably to the palate than even the best North Wiltshire, indu-

bitably one of the richest of English cheeses. The fatty richness of this material constitutes not the desired properties for toasting, as the inferior cheeses are, when toasted, found to be richer, softer in consistence, less ropy, and superior in flavour, than even Stilton.

Cheeses that become tainted with mites, are recommended by a Derbyshire lady, well acquainted with the operations of the dairy, to be wiped, and then put into a pot in which mutton has been cooked, whilst the water is yet hot, and made to boil a few seconds, then to be taken out, immediately wiped, dried, and put away in a dry place.

CHEESE (Artificial).—Take a gallon of new milk, two quarts of cream, nutmeg, mace, and cinnamon, all well pounded; boil these in milk; then put in eight eggs, six or eight spoonful of wine vinegar to turn the milk; let it boil till it comes to a tender curd; tie it up in a cheese-cloth, and let it hang six or eight hours to drain; then open it, take out the spice, sweeten it with sugar and rose water; put it into a cullender, let it stand an hour more, then turn it out, and serve it up in a dish, with cream under it.

CHEESE Brioche.*—Make a brioche in the usual way, and when ready for baking, spread it over the board, and strew over it some Gruyère cheese, cut into dice, in the proportion of a quarter of a pound of cheese to a pound of brioche paste. Roll it out as usual, take off about an eighth part, and put the largest portion into the mould or case, *dorez* it; then take the remainder of the brioche and place it on the top, so as to form a sort of head to the other; *dorez* and trim it. When it has been in the oven about two hours, take it out gently, and if the head be not detached from the rest, remove it lightly, lay paper over, and replace it in the oven as quickly as you can, to finish the baking.

CHEESE (Cake of).*—Take about the fourth part of a close fat Brie cheese, pound and rub it through a sieve; mix with it a pint and a half of flour; lay it on the board, make a hole in the middle, into which put three quarters of a pound of butter, and work it in well; add to it a little Gruyère cheese grated, and six eggs. Knead these all together well; mould it up, and let it stand for half an hour; then roll it up, and make it into a cake of about three inches; mark it with a knife on one side in chequers, and on the other in rays; *dorez*, and bake it in a moderate oven.

CHESHIRE Cheese (to imitate).—The milk being set, and the curd being come, do not break it with a dish, as is customary in other cheese, but draw it together with your hands to one side of the vessel, breaking it gently and regularly; for if it be pressed roughly, a great deal of the richness of the milk will go into the whey. Put the curd into the cheese-vat or mote as you gather it, and when it is full, salt it at different times; press it, and turn it often.

The thickness of these cheeses must be about seven or eight inches, and they will be fit to eat in about twelve months. You must turn and shift them frequently upon a shelf, and rub them with a dry coarse cloth. At the year's end, you may bore a hole in the middle, and pour in a quarter of a pint of sack, then stop the hole close with some of the same cheese, and set it in a wine cellar for six months to mellow; at the expiration of which you will find the sack all lost, and the hole in a manner closed up. If this cheese be properly managed, its flavour will be pleasant and grateful, and it will eat exceedingly fine and rich.

CHEESE (Crab).*—Cut some thin slices of any rich cheese, as Cheshire, double Gloucester, &c., and press them well with a knife, until you can spread it like butter. Then mix up with it mustard, common and Chili vinegar, Cayenne pepper, salt, essence of anchovies, and any other fish sauce you think proper. Mix all together thoroughly to a thick pulp.

CHEESE Cream.—To three pints of raw cream put a sufficient quantity of salt to season it; stir it well; fold a cheese-cloth three or four times, and lay it at the bottom of a sieve, and pour your cream into it. When it hardens, cover it with nettles on a pewter plate.

CHEESE Cream.—Make a pint of good milk lukewarm, and stir it in a bit of rennet about the size of a pea, previously diluted with some of the milk; put it over a few hot embers, and cover it with fire at the top; when the curd is set, put it into a little osier basket, made for the purpose, and well drained, turn it into a dessert-dish; serve with good cream, and fine sugar over it.

CHEESE (Milk).—Put five quarts of strippings, that is, the last of the milk, into a pan, with two spoonful of rennet. When the curd is produced, strike it down a few times with the skimming-dish, to break it. Leave it to stand two hours, then

spread a cheese-cloth on a sieve, put the curd on it, and let the whey drain; break the curd a little with your hand, and put it in a vat, with a two-pound weight upon it. Let it stand for twelve hours; take it out, and bind a fillet round. Turn it from one board to another every day, till it is dry; cover with nettles or clean doek leaves, and put it to ripen between two pewter plates. If the weather is warm, it will be ready in three weeks.

CHEESE Cream.—Put twelve quarts of new milk and a quart of cream together, with rennet just sufficient to turn it, and let the milk and cream be just warm. When it has stood till the curd has come, lay a cloth in the vat, which must be made of a size proportionate to the cheese. Cut out the curd with a skimming-dish, and put it into the vat till it is full, turning the cheese-cloth over it; and as the curd settles, lay more on, till you have laid on as much as will make one cheese. When the whey is drained off, turn the cheese into a dry cloth, and then lay upon it a pound weight. At night, turn it out into another cloth, and the next morning salt it a little. Then, having made a bed of nettles or ash leaves to lay it on, cover it with the same, shifting it twice a day, for about ten days, when it may be brought to table.

CHEESE Cream, a plain Family Way.—Warm three half pints of cream with one half pint of milk, or according to the same proportion, and put a little rennet to it; keep it covered in a warm place till it is curdled; have a proper mould with holes, either of china or any other; put the curds into it to drain, about an hour, or less; serve with a good plain cream, and pounded sugar over it.

With Whipped Cream.—Put a good pinch of gum-dragon powder into a quart of cream; whip it till it is quite thick, with fine rasped lemon peel; pour it into a cloth strainer, or a piece of muslin; drain it thus in a basket, and serve it the same as the first.

CHEESE Cream iced.—Boil a pint of good cream, then put half a pound of sugar to it, about a dozen of sweet almonds pounded, a little preserved orange flowers, or orange-flower water, and rasped lemon peel; boil together a few minutes; when you take it off the fire, add five yolks of eggs beat up, and stir it continually till they are well mixed with the cream; strain it in a sieve, and put it into the icing-pot, when it is pretty much iced,

work it well to put it into cheese-moulds; ice it again, and serve as usual. It is also done with coffee and chocolate, in the same manner as the ices, only that each is thickened with four or five yolks of eggs, as directed in the first, and moulded like a cheese, which gives it the name.

CHEESE Cream iced à la Bourgeoise.*—Boil a pint of very good thick cream with half a pint of milk, the yolk of an egg, three quarters of a pound of sugar; when it has boiled up five or six times, take it off the fire, and flavour it with any aromatic, either orange flower, bergamot, or lemon; pour the preparation into tin moulds to ice; put these moulds into little pails, having first put at the bottom of your pails some ice, well pounded, with some salt or saltpetre, and place ice and saltpetre all round your moulds, till it reaches the top of the mould. When the cheese is iced, and you are ready to serve it, dip your moulds in warm water to loosen the cheese from the moulds; then turn your cheeses into a dish. They should be eaten the moment they are served.

CHEESE Cream, and Marmalade.—Boil a pint of cream; mix with it a few spoonful of any kind of marmalade you please, and a little dried preserved lemon peel, chopped fine; when it is but just milk-warm, put some rennet to it, and serve it with pounded sugar over it.

CHEESE Cream à la Princesse.*—Boil a pint of cream with a pint of milk, two grains of salt, a little grated lemon peel, a little coriander, a little cinnamon, three ounces of sugar; let the whole boil until reduced to half, then take it off the fire; and when it is lukewarm, throw into it a piece of rennet (a little larger than a pea), mixed with a spoonful of water; pass the cream through a sieve, and then put it over some warm ashes; when the curd is produced, put it into a little osier basket to drain, and when it has taken the form of a cheese, turn it into a dish.

CHEESE Cream whipped.*—Chop very fine a piece of green lemon peel, and put it into an earthen pan with a pint and a half of good thick cream, and a piece of gum dragon, about the size of a pea, powdered; whip your cream, and as the whip rises, take it off with the skimmer, and put it in an osier basket; if the basket is not very close, you must put a piece of muslin in it; when the cream is all whipped, and it is sufficiently drained, serve it on a dish with powdered sugar over it.

CHEESE Curd Florentine.—Break to pieces two pounds of cheese curd, take a pound of blanched almonds finely pounded, with a little rose water, half a pound of currants, clean washed and picked, some stewed spinach, cut small; sweeten it with some sugar; mix it all well together; lay a puff paste in the dish, put in the ingredients, cover it with a thin crust rolled and laid across; bake it in a moderate oven; it takes half an hour: the top crust may be cut any shape.

CHEESE Curd Pudding.—Take the curd from a gallon of milk, turned with rennet; drain off the milk completely, and beat it in a mortar, with half a pound of fresh butter; strain to this the yolks of six, and the whites of three eggs, well beaten, add two Naples biscuits, or half a small roll grated, and sweeten the whole; put it into buttered tins, and bake in a moderate oven; when done, turn them into a dish, and garnish with citron, candied orange peel, and blanched almonds, cut in slips; sprinkle powder sugar over, and serve them with melted butter and a little sack.

CHEESE Entrées.—Parmesan cheese should be made use of for *entrées*, and it should be grated, and the meat or fish with which it is served should be dressed *à la braise*, or *en ragoût*; very little salt must be used in the sauce or meat, as Parmesan is in itself very salt. Put into the bottom of the dish in which you are going to serve your meat, some of the sauce you intend to use with your meat, then strew with grated cheese; place your meat upon this, pour over the remainder of your sauce, and cover the whole with Parmesan. Then put it in an oven, or under a baking-pan to brown, and serve it with thick sauce.

Cauliflowers and Spanish cardoons may be served in the same manner for *entremets*.

CHEESE (Fondue of).—Make a sort of pap with half a pint of cream, or good milk and potatoe flour; add a little salt. When the pap is boiled enough, put to it four yolks of eggs, half a pound of grated Gruyère or Parmesan cheese; and lastly, four whites of eggs, whipped till *en neige*. Stir the whole well together. Next pour the pap into a mould, place it over a stove covered with a lid, and fire on the top. It will be done enough in ten minutes, when it should be quickly served and eaten; or make a paper case, put in your mixture, and bake it.

CHEESE (Fresh).—Take two quarts of raw cream, sweeten it with sugar; boil it, then put in some damask rose water, keep

it stirring, that it may not burn; when it is thickened and turned, take it off the fire: wash the strainer and cheese-vat with rose water; then roll your curd backwards and forwards in the strainer to drain the whey from it, then put the curd, with a spoon, into the vat; as soon as it is cold, slip it into the cheese-dish with some of the whey, and serve it up.

CHEESE Fritters.*—Put some milk, butter, mild Brie or Gruyère cheese into a saucepan; add to these ingredients flour, and afterwards eggs and sugar; make it into a paste, of which form your fritters; fry them of a nice colour, and serve them sprinkled with sugar. A small quantity of orange flowers may be added.

CHEESE (Parmesan) Fondus.*—Put a pound of butter, and half a pound of potatoe flour; stir them together well; add to them five or six glasses of good milk nearly boiling, a pound of Parmesan cheese grated, half a pound of Gruyère cheese grated, a small spoonful of mixed mustard, and a spoonful of powder sugar. Set it over a moderate fire, stirring it constantly; add the fifteen yolks, and a large plateful of whipped cream, well drained, then the whites whipped firm; pour this preparation into small paper cases, as quickly as possible, and bake them for fifteen or twenty minutes.

CHEESE as Iced Butter.—Boil for a few minutes a pint of cream, with some rasped lemon peel, and a good spoonful of orange-flower water; when taken off the fire, add a dozen yolks of eggs well beat up, and mix together without boiling; sift through a sieve, and put into an icing-pot to freeze, working it the same as ices; it must be iced in such a manner that you may take it with a spoon to serve, like pats of butter stamped, and hits of clear ice between to appear like crystals.

CHEESE iced à la Chantilly.—It is prepared the same as cream cheese iced, and put to ice in moulds; beat up a pint of cream to a froth, and rasped lemon peel, a pound of pounded sugar, and a spoonful of orange-flower water; serve the froth upon the cheese, raised as high as possible; you may, if you choose, ice the froth a little.

CHEESE (Parmesan) Ice Cream.—Take six eggs, half a pint of syrup, and a pint of cream, put them into a stewpan, and boil them until they begin to thicken; then rasp three ounces of Parmesan cheese, mix the whole well together, and pass it through a sieve; then freeze it according to custom.

CHEESE (Iced) of any sort of Marmalade.—They are made in the same manner as cream cheese iced; when the cream and eggs are well mixed, and a sufficient quantity of what marmalade you please, to give it a proper taste of the fruit desired.

CHEESE (Marigold).—Pick the freshest and best-coloured leaves you can, pound them in a mortar, and strain out the juice. Put this into milk at the same time with the rennet. The milk being set, and the curd produced, break it as gently and as equally as you possibly can, put it into the cheese-vat, and press it with a gentle weight, there being such a number of holes in the bottom part of the vat, as will let the whey easily out, or else let there be a spout to carry off the whey, though holes will be the best. They must be finished the same as all other cheeses.

CHEESE (Cream) à la Montmorency.*—Boil a pint of cream with two ounces of sugar; when it boils, take it off the fire, and let it cool; when cool, put in half a tea-spoonful of orange-flower water. Whip the cream, and as the cream thickens take it off with a skimmer, and put it on a basket (with a fine cloth laid over it); continue to whip until there is no longer any cream remaining; let it drain, and serve it on a plate.

CHEESE en Neige.—Put into an earthen pan three pints of very thick cream, about the size of a large pea of gum adraganth (in powder), and a little grated young lemon peel; whip the cream well, and as the froth thickens, take it off with a skimmer, and put it in a small osier cheese-basket. If the basket is not closely made, put in the bottom of it a bit of muslin, or fine linen. When the cream is all whipped and skimmed, let the cheese drain; turn it over into a deep dish for table; sugar it, and serve.

CHEESE Paste.—Make a paste with a cream cheese and flour, a little butter, three or four eggs (both yolks and whites), and some good cream; you must judge of the quantity of flour, according to the quantity of cheese, and the consistence you would have the paste.

CHEESE Plombière.*—Take a quarter of a pound of sweet, and four bitter almonds, beat them to a fine paste, which put into a pint of boiling cream, having previously infused in it two pinches of crisped orange flowers; pour this cream on nine yolks of eggs, and three quarters of a pound of powder sugar; place it over a gentle fire,

stirring it constantly until it begins to thicken, and taking great care not to let it boil; pass it through a holting, and when cold put it in a *sabotière*, and ice it; when about half set, add a small Chantilly cheese, then finish icing it, and when wanted for table, lay about a dozen orange or ivy leaves on a dish, lay the cheese on them like a rock, drop apricot marmalade over it, here and there, and serve it.

CHEESE (Potted).—Beat three pounds of the best Cheshire cheese in a mortar, with half a pound of best butter, a large glass of sack, near half an ounce of mace beaten and sifted; mix it well, pot it; pour over it clarified butter.

CHEESE (Potted).—Add to a pound of grated Parmesan or Cheshire cheese three ounces of cold fresh butter a little sifted mace, and a tea-spoonful of mustard. Mix all well in a marble mortar, put it into small pots, cover it with clarified butter, and set the pots in a cold dry place.

CHEESE (Pounded).—Take a pound of good mellow Cheddar, Cheshire, or North Wiltshire cheese, cut it into thin bits; if the cheese is dry, add to it three ounces of fresh butter; if it is tolerably moist, two ounces of butter will be sufficient; pound and rub them well together in a mortar till it is quite smooth. Spread on bread, it makes an excellent luncheon or supper. You may, if you please, pound with it curry powder, ground spice, black pepper, Cayenne, and a little made mustard; and moisten with a glass of sherry. If pressed down hard in a jar, and covered with clarified butter, it will keep for several days in cool weather.

CHEESE to preserve sound.—Wash it in warm whey, wipe it once a month, and keep it on a rack. If you wish it to ripen, put it into a damp cellar, which will bring it forward. When a whole cheese is cut, the larger quantity should be spread inside with butter, and the outside should be wiped to preserve it. To keep that which is in daily use moist, let a clean cloth be wrung out from cold water, and wrapped round the cheese when carried from table.

CHEESE Puffs.—Beat in a mortar half a pint of cheese curd (strained from the whey) very fine, with a spoonful and a half of flour, three eggs, leaving out two whites, a spoonful of orange-flower water, a quarter of a nutmeg, and sugar to make it rather sweet. Lay a little of this paste in very small round cakes, on a tin plate.

If the oven is hot, a quarter of an hour will be sufficient to bake them: serve them with pudding sauce.

CHEESE roasted (to come up after Dinner).—Grate three ounces of fat Cheshire cheese, mix it with the yolks of two eggs, four ounces of grated bread, and three ounces of butter; beat the whole well in a mortar, with a dessert-spoonful of mustard, and a little salt and pepper. Toast some bread, cut it into proper pieces; lay the paste, as above, thick upon them, put them into a Dutch oven covered with a dish, till hot through, remove the dish, and let the cheese brown a little. Serve as hot as possible.

CHEESE (Sage).—Bruise the tops of young red sage in a mortar, with some leaves of spinach, and squeeze the juice; mix it with the rennet in the milk, more or less, according as you like for colour and taste. When the curd is come, break it gently, and put it in with the skimmer, till it is pressed two inches above one vat. Press it eight or ten hours. Salt it, and turn every day.

CHEESE (Sage) with Figures.—Provide two cheese-vats of the same size, and set the milk to turn in two vessels; one part with rennet alone, and the other part with rennet and sage juice. These must be made as you would make two distinct cheeses, and put into the presses at the same time. When both these cheeses have stood in the presses for half an hour, take them out, and cut some square pieces, or long slips out of the plain cheese, and lay them by on a plate; then cut the same number of pieces out of the sage cheese, of the same figure and size, and immediately put the pieces of the sage cheese into the places that you cut in the plain cheese, and the pieces that you took out of the plain cheese into the places you cut in the sage cheese. The pieces should be cut out by a tin plate, made into figures of several shapes, by which the pieces can be cut out so exactly, that they will fit without any trouble. When you have done this, put the cheeses in the press again, and finish like other cheeses. The greatest care must be taken that the curd is very equally broken, and that both cheeses are pressed as equally as possible before the figures are cut out, or else, when they come to be pressed for the last time, the figures will press unequally, and lose their shapes. The cheeses should not be made above two inches thick; if they are

thicker it will be more difficult to make the figures regular. After they are made, they must be frequently shifted and turned on the shelf, and often rubbed with a coarse cloth. They will be fit to cut in about eight months.

CHEESE Soufflé.—Take three ounces of flour and two of butter, put them in a stew-pau with one egg, mix them together with nearly a pint of milk, and set it on the fire till it begins to boil; if too thick, add a little more milk; then break in the yolks of five eggs, and a gill of thick cream; when these are well mixed, stir in gently about two ounces of grated Parmesan cheese, and a very little pepper and salt; beat the whites of the eggs, with the addition of three, and finish as for *soufflés*. When this light batter is put in paper cases, it is called *fondus au fromage*.

CHEESE Soup.*—Take a soup-dish that will bear the fire, and spread over the bottom of it Gruyère cheese cut small, with pieces of fresh butter strewed about it; cover this with thin slices of bread, and lay cheese, butter, and bread alternately, until you have enough, taking care to finish with the cheese and butter; moisten these layers with stock, and let them simmer until it is burnt to the bottom, and the liquor is evaporated. When about to send it to table, add more stock, with a little pepper, and let the pottage be rather thick than otherwise.

CHEESE Soup en maigre, and en gras.*—If you wish to make it *en maigre*, prepare some soup *maigre*, taking care that there is a larger proportion of cabbage in your soup than of any other vegetable; when it is made and strained through a sieve, season it with a little salt; take the dish in which you mean to serve it, and place it before the fire, then take half, or three quarters of a pound (according to the quantity of soup you intend making) of Gruyère cheese, grate one half of it, and cut the other half into small slices, put a little of the grated cheese with some small pieces of butter into the bottom of your dish, cover it with some small slices of bread, then put a layer of the sliced cheese, then a layer of sliced bread covered with grated cheese, then bread and small pieces of butter, and so continue till your dish is filled; moisten the whole with some of your soup, then let it soak over a chafing-dish until all the soup is absorbed; then dilute it with the rest of your soup, and season with pepper. This cheese soup should

be served rather thick. To make *cheeso soup en gras*, instead of making use of *soup maigre*, it should be made with very rich cabbage soup, not skimmed, and no butter must be used.

CHEESE Soup, *Gras ou Maigre*.—Take about half a pound of bread crumbs, sift them in a cullender with about a quarter of a pound of Gruyère cheese, or Parmesan; simmer this together in a stewpan with some good broth (either *Gras* or *Maigre*), until the bread and cheese are well stewed; make a *liaison* in another pan, with the yolks of three or four eggs, and the same number of spoonfuls of broth: when ready to serve, mix this last with the first, without boiling. This soup must not be very clear nor thick; it must be made with broth without salt, as the cheese may salt it sufficiently.

CHEESE (*Stewed*).—Cut small into a stewpan, Cheshire and Gloucester cheese, a quarter of a pound of each; then add a gill of Lisbon wine, a table spoonful of water, and (if approved) a tea spoonful of mustard. Mix them over a fire till the cheese is dissolved; then have ready a cheese plate, with a lighted lamp beneath, put the mixture in, and serve it up directly. Send it with some fresh toasted bread in a toast-rack.

CHEESE (*Stilton*).—Take the night's cream, and put it into the morning's new milk, with the rennet; when the curd is produced it must not be broken as is done with other cheeses, but take it out with a soil dish altogether, and place it in the sieve to drain gradually, and as it drains, keep gradually pressing it till it becomes firm and dry; then place it in a wooden hoop, and afterwards keep it dry on boards, turning it frequently, with cloth binders round it, which are to be tightened as occasion requires. In some dairies the cheese, after being taken out of the hoop, is bound tight round with a cloth; this cloth should be changed daily, until the cheese becomes firm enough to support itself; after the cloth is taken off, it must be rubbed every day all over, for two or three months, with a brush, and if the weather is damp or moist, twice a day; and even before the cloth is taken off, the top and bottom must be well rubbed every day.

CHEESE Toast.—Mix some fine butter, made mustard, and salt, into a mass; spread it on fresh-made thin toast, and grate or scrape Gloucester *cheeso* upon them.

CHEESE Toasted, or an *English Rabbit*.—

Cut a slice of bread, toast it, and soak it in red wine, put it before the fire; cut some cheese in very thin slices, and rub some butter over the bottom of a plate, lay the cheese upon it, and pour in two or three spoonfuls of white wine, and a little mustard; cover it with another plate, and set it on a chafing dish of coals two or three minutes, then stir it till it is well mixed; when it is mixed enough, lay it upon the bread, and hrow it with a salamander.

CHEESE Toasted, or a *Scotch Rabbit*.—Toast a slice of bread on both sides, of a fine light brown colour, butter it, toast a slice of cheese on both sides, and serve it on the bread.

CHEESE Toasted, or a *Welsh Rabbit*.—Take a slice of bread and toast it on both sides; toast a slice of cheese on one side, lay it on the toast, and with a hot salamander brown it, and rub some mustard over it.

CHEESECAKES.*—Put a spoonful of rennet into a quart of milk; when turned, drain the curd through a coarse sieve, gently break the curd, and rub in a quarter of a pound of butter, a quarter of a pound of sugar, nutmeg, and two Naples biscuits grated, the yolks of four eggs, and the white of one, half an ounce of almonds, half bitter and half sweet, well beaten in a mortar, with two spoonfuls of rose water, four ounces of currants; put in the curd, and mix altogether.

CHEESECAKES.*—One quart of milk, and three dessert-spoonfuls of rice flour, six eggs, leave out three of the whites, and sugar, currants to your taste.

CHEESECAKES.—Put some curd from the dairy into the mortar, with a bit of fresh butter, a little salt, the yolks of three eggs, and the white of one; rasp the peel of a lemon over some sugar, and put this also into the mortar; add four macaroons, and a bit of sugar; pound the whole together, and when very fine, take it out of the mortar; butter any quantity of tartlet moulds, according to your company, spread some puff paste over the dresser, cut with a round cutter as many pieces as you have moulds, and put a spoonful of the preparation to each; bake next in a pretty hot oven, and serve up very hot with powdered sugar. Sometimes you may glaze them with the salamander.

CHEESECAKES.*—Take one gallon of milk and turn it, but do not let the curd be too hard; put it in a sieve to drain, mix in a quarter of a pound of fresh butter, half a pint of cream, a quarter of a pound of

sugar, six eggs, loavo out three of the whites, and one nutmeg; make a puff paste and put in the mixturo. You may add currants if you please.

CHEESECAKES.—Mix the curd of three quarts of milk, a pound of currants, twelve ounces of Lisbon sugar, a quarter of an ounce of cinnamon, ditto of nutmeg, the peel of one lemon chopped so fine that it becomes a paste, the yolks of eight, and whites of six eggs, a pint of scalded cream, and a glass of brandy; put a light thin puff paste in the patty pans, and three parts fill them.

CHEESECAKES.—Add three quarts of new milk to a gill of rennet, let it stand in a warm place, and when thoroughly set, drain it well, and mix into it with the hand half a pound of fresh butter, sweeten according to your taste with pounded sugar, add a few currants washed and picked, a little citron, candied orange and lemon peels cut into small slices, and one ounce of sweet almonds pounded fine. Beat up with the mixture three eggs, line the pans with puff paste, fill them with the preparation, and bake them in a brisk oven.

CHEESECAKES.—A pint of cream, half a pound of butter, six eggs, two spoonsful of grated bread, as much cinnamon and mace pounded as will lay upon a shilling, three spoonsful of sugar, five of currants, nearly two of brandy; beat the eggs well, then mix all together in a deep pewter dish, set it on a stove, stir it one way, till it becomes a soft curd; when cold, put it into tins with puff paste, and bake them.

CHEESECAKES.—Boil two quarts of cream, beat up the yolks of four eggs, and put them to the cream before you set it on the fire, let it boil till it comes to a curd; blanch some almonds, and pound them with orange-flower water, and put them into the cream, adding some Naples biscuits and green citron, shred small; sweeten with sugar that has musk plums ground in it, and bake them in a moderate oven.

CHEESECAKES (Common).—Beateight eggs well, while a quart of milk is on the fire, and when it boils, put in the eggs, and stir thom till they come to a curd; then pour it out, and when it is cold, put in a little salt, two spoonsful of rose water, and three quarters of a pound of currants well washed: put it into puff paste, and bake it. If you use tin patties to bake in, butter them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be neces-

sary, as you will not want to take them out when you send them to table.

CHEESECAKES (Court).—Boil a bit of butter in a little water and a little salt; thicken it with as much flour as it will take, stirring it on the fire constantly, until it becomes quite a paste; then mix the eggs with it, one by one, to make it almost as liquid as a thick batter; and mix some good cream cheese with it; bake it in good puff paste; coloured with yolks of eggs. Serve it up either hot or cold.

CHEESECAKES (Curd).—Beat half a pint of good curds with four eggs, three spoonsful of rich cream, half a nutmeg grated, and a spoonful of ratafia, rose, or orange water; put to them a quarter of a pound of sugar and half a pound of currants well washed and dried before the fire. Mix all well together, put a good crust into patty-pans, and bake them gently.

CHEESECAKES, (Curd).—Beat half a pint of good curds with four eggs, four spoonsful of cream, some nutmeg, a little brandy, half a pound of currants; sugar to the taste.

CHEESECAKES de St. Denis.—Mix a spoonful of flour with a fresh cream cheese well-drained, commonly called curds, a little salt, a proper quantity of eggs, and finish the same as for *Court Cheesecakes*.

CHEESECAKES, (Fine).—Warm a pint of cream, add to it five quarts of milk, warm from the cow, with some rennet; give it a stir about, and when the curd is come, put it into a linen cloth or bag; drain it well away from the whey, but do not squeeze it too much, and put it into a mortar, and break the curd as fine as butter. Add to the curd half a pound of sweet almonds, blanched, and beaten extremely fine, and half a pound of macaroons or Naples biscuits, beaten very fine; then put the yolks of nine eggs beaten, a nutmeg grated, two perfumed plums, dissolved in rose or orange-flower water, and half a pound of fine sugar; mix all well together; melt a pound and a quarter of butter, and stir it well in. Line tartlet-pans with puff paste, fill them with the preparation and bake.

CHEESECAKES (French).—Take some of the *petits chour* paste, made with water; mix with it some *fromage à la cream* that has been curdled cold, and then proceed in the usual way.

CHEESECAKES (Mrs. Harrison's).—For the paste, use a quart of fine flour, or more, a pound of butter rubbed into the flour, with a quarter of a pound of sugar beat fine, two spoonsful of orange-flower water; make it into a paste, and lay it in patty-pans for the

curd; take the yolks of twelve eggs, beat in a pint of very thick cream; when the cream boils up, put in the eggs; then take it off, and put it in a cloth over a cullender; whey some new milk with rennet, for the other curd; when you temper them together, take a pound of currants, three quarters of a pound of butter, half a pound of sugar, a quarter of an ounce of nutmegs, four spoonsful of rose water, and bake them quick.

CHEESECAKES (*Rich Paste for*).—Dry a pound of the finest flour, mix with it three ounces of refined sugar, then wash half a pound of butter with your hand till it come to froth; put the flour into it by degrees, and work into it, well beaten and strained, the yolks of three and the whites of two eggs. If too limber, put some flour and sugar, to make it fit to roll. Line your patty-pans, and fill; a little more than fifteen minutes will bake them. Against they come out, have ready some refined sugar, beat up with the white of an egg, as thick as you can; ice them all over, set them in the oven to harden, and serve cold. Use fresh butter. Salt butter will make a very fine flaky crust; but if for mince pies, or any sweet things, should be washed.

CHERRIES *au Beurre à l'Allemande*.—Pull the stalks from two pounds of black-heart cherries; fry a large quantity of bread cut into dice, in a quarter of a pound of butter; when the bread is well coloured take it out with a skimmer, and keep it hot; put the cherries into the remaining butter, with a glass of red wine and some sugar, and stew the cherries well through. Take them out also with a skimmer, and place them in a dish, put the fried bread into the cherry juice, turn them over in it, and put it over the cherries. Serve very hot.

CHERRIES (*Bottled*).—Gather your fruit before it becomes too ripe, and put it into bottles, fill them up as close as you can and seal the corks. Place the bottles in the *bain-marie*, and as soon as the water begins to boil, lessen the fire, and a quarter of an hour after take the water out of the *bain-marie*,

CHERRIES in Brandy.—Choose the finest and ripest cherries, leave on half the stalks, and put them into very cold water. In about half an hour take them out, and drain them on a sieve; weigh them, and to every pound of fruit, allow a quarter of a pound of sugar; when you have clarified and boiled it to *grand perlé*, put in the fruit, boil them up two or three times,

stirring them gently with a skimmer; then take them from the fire carefully, and put the cherries into bottles or glass jars; when filled, add to each twelve cloves and half an ounce of cinnamon tied in a linen bag. Put to the sugar, when nearly cold, brandy (in the proportion of a pint and a half to a pound of fruit); mix them together well, and pour them on the cherries. In two months time taste them, and if sufficiently flavoured, take out the cloves and cinnamon. Cover the jars and bottles close.

CHERRIES in Brandy.—Bruise a few cherries, mulberries, and raspberries, so that you may obtain from them half a pint of clear juice, which mix with a pint of brandy, and rather more than a pound of sugar, and dissolve it; put some fine cherries into hottles, cut the tails about halfway, and pour on them the juice, brandy, &c. which must cover the fruit. The cherries preserved in this way may be glazed with caramel, sugar, or white glaze, if you wish to serve them in a dessert.

CHERRY Brandy (*Black*).—Pick and bruise eight pounds of black maroons, and the same quantity of small black cherries; let them stand for two months in a cask with six gallons of brandy, two pounds of crushed sugar, and a quart of sack well stirred together. At the end of that time it may be drawn off and hottled.

Another way.—Choose fine sound morella cherries, and having taken off the stalks place them in layers in glass jars; strew powder sugar between each layer, and cover them with brandy. As soon as the cherries have imbibed the brandy, pour in more, so as to keep them constantly covered.

CHERRY Cakes.—Cut a pound of tart paste in half, and roll it out thin; chop preserved cherries into small pieces, and drop them on the paste; egg them round carefully, and turn the paste over them, and press them together gently. Then with a gigging-iron, cut it into half circles; prick and wash them over with egg. Bake them on a well-buttered tin, in a quick oven.

Another way.—Stone your cherries and boil them slightly in syrup and white wine, drain them, and reduce the syrup to a good consistence, and add your cherries: sheet some tartlet-pans with puff paste, cut some pieces of bread half an inch thick, and large enough to suit the middle of the paste, well flour, and place them in, bake them,

take out the bread, sift over them pounded cinnamon and fine sugar, glaze with a salamander, and then fill them with the cherries in syrup.

CHERRIES (to candy).—The fruit must be gathered before it is ripe; prick and stone them; boil clarified sugar, and pour it over them.

CHERRIES en Chemises.*—Choose some large ripe cherries, cut the stalks half off, beat up the white of an egg to a snow, and dip each cherry in it, and then roll it in fine sifted sugar; then lay them, without touching each other, on a sheet of paper, and place them in a stove on a sieve till wanted.

Currants in hunches, strawberries, and grapes may be done in the same manner.

CHERRIES (Coated).—Take half a dozen cherries that have been preserved in liquid, one of them must have the stalk on; drain them, cut them in half, and when the stone is taken out, place them round the one with the tail (which must not be cut) so as to form one large cherry; cover it with fine powder sugar, and dry it in a stove or oven.

CHERRIES (Compote of).*—Cut off the stalks of cherries about halfway, and throw them into cold water, and when the water is well drained from them, put them into clarified sugar boiled to *grand perlé*; let them boil up over a quick fire five or six times; then take the preserving-pan from the fire, shake the pan, and skim. When cool, put them into *compotiers*.

Another way.*—Cut off the ends of the stalks, and put cherries into a saucepan, with half a glass of water, and a quarter of a pound of sugar; set them upon the fire, and let them boil up two or three times; place them on a dessert-plate with the stalks upward; pour the syrup over, and serve them cold. You may add raspberries or lemon peel, if agreeable.

CHERRIES (Conserve of).*—Stone a pound of cherries, take the seeds from two ounces of red currants, and place them in a silver vessel over a moderate fire, until the fruit is reduced to a quarter. Boil a pound and a half of sugar to the degree called *grand caissé*, throw the fruit into it, and stir them well together till it begins to puff up; you may then put the conserve in paper cases.

CHERRY Cordial.—Place layers of black cherries and powder sugar alternately in a stone jar that is broader at bottom than at top, until quite full, then pour on them spirits of wine, in the proportion of half a pint to two gallons; stop it as close as

possible, and bury it for six months, when it may be strained and bottled. Keep it tightly corked.

CHERRY Custard.*—Stone and tail two pounds of ripe cherries, and put them into a preserving-pan with half a pound of powder sugar, and when nearly done, drain the cherries well, strain the syrup, and boil it until it begins to stick to the fingers; then pour to it a fourth part of the cherries with the juice which drained from them, and put them on the fire till the *nappe* forms. The custard being prepared as usual (see *Apple Custard*), pour in the drained cherries; put it in a brisk oven for three quarters of an hour; then *dorez* and glaze it, and when ready for table, mask it with the remaining cherries, and pour the syrup over the whole.

CHERRIES (Dried).—Arrange some sound ripe cherries, with their stalks on, upon little hurdles, made for the purpose. Take care not to place one upon another, and put them in a cool oven, where they must remain till the oven is cold; turn the cherries, and put them again into a cool oven (just after the bread is drawn), and leave them to dry. When cold, tie them up in little hunches, and keep them in a dry place.

Second way.—Put a pound of powdered sugar, a very little water, and five pounds of morella cherries (with the stones taken out) into a saucepan, and make them scalding hot, when the cherries must be taken out and dried in a cloth; then return them to the pan, and heat them as before; dry again, and repeat the process twice more; take them out for the last time, and dry them in a cool oven, laid singly. When dry dip them into cold water, and dry them in a cloth. They must be kept free from damp.

CHERRIES, the French Way.—Hang morella cherries by the stalks, singly, in the sun to dry, in a place free from dust; when quite dry, cut them from the stalks, and place them, one by one, in glasses, cover them with powder sugar, and fill them up with white wine. Set them in a stove to swell, and then they are fit for use.

CHERRY Fritters.*—Cut some large sheets of wafers into pieces large enough to hold a preserved cherry (liquid), drain the latter on a sieve, and then wrap them, one by one, in the wafer, one piece at the top and the other at the bottom; having slightly wetted the wafers, press the edges together, lay them on a sieve, without touching each other, and leave them to

dry. Make a light batter, in which put a little brandy, Madeira, and melted butter; dip the cherries in this, drain, and fry them to a nice colour in a moderately hot pan; then drain them again; sprinkle fine sugar over, and serve them.

CHERRY Fritters à la Dauphine.*—Pick three quarters of a pound of fine cherries, and boil them five or six times with a quarter of a pound of powder sugar; take out the cherries, drain them, and boil the sugar to *la nappe*; then put in the cherries again, and leave them to cool. In the mean while roll out a pound of *brioche* paste; make your fritters as directed (see *Fritters à la Dauphine*), and put five or six cherries in each. Fry them of a nice colour; glaze, and serve them quickly.

CHERRY Gâteau à la Parisienne.*—Take the stones and stalks from a pound and a half of sweet cherries, and having mixed them with a quarter of a pound of butter, and the same of powder sugar, finish the *Gâteau* as directed (see *GATEAU Parisienne of Apples*).

To make this *Gâteau* of currants, the same quantity of fruit is necessary; the seeds of the latter must be removed.

CHERRY Ice.*—Take the stones and stalks from two pounds of ripe cherries, bruise, and set them on the fire with a little water, and half a pound of sugar. When they have boiled, pass them through a hair sieve into an earthen pan. Pound a handful of the kernels, put them in a basin with the juice of two lemons. Add to the cherries a pound of sugar *au petit lissé*, and strain on them the lemon juice and kernels; mix the whole together, and put it in a *sabotière*, with pounded ice. Work the cherries up with it well, until it has set, then place it in glasses.

CHERRY Ice Cream.—Take half a pound of preserved cherries, pound them, stones and all; put them into a basin, with one gill of syrup, the juice of a lemon, and a pint of cream, pass it through a sieve, and freeze it according to custom.

CHERRY Jam.—Having stoned and boiled three pounds of fine cherries, bruise them, and let the juice run from them; then boil together half a pound of red currant juice, and half a pound of loaf sugar, put the cherries into these whilst they are boiling, and strew on them three quarters of a pound of sifted sugar. Boil all together very fast for half an hour, and then put it into pots. When cold put on brandy papers.

CHERRY Jelly.*—Take the stones and

stalks from two pounds of fine clear ripe cherries; mix them with a quarter of a pound of red currants, from which the seeds have been extracted; express the juice from these fruits, filter and mix it with three quarters of a pound of clarified sugar, and one ounce of isinglass. Finish the same as *Barberry jelly*.

CHERRY Jelly.—Having taken the stalks and stones from two pounds of dark red fleshy cherries, put them in a basin; pound the kernels, and squeeze the juice of four lemons through a tammy. Mash the cherries with a wooden spoon, putting in first half a pot of currant jelly, then the kernels, and lastly, the lemon juice; mix these together well; then having boiled and skimmed a pint of thick clarified sugar and isinglass, put the cherries into a jelly bag, pour the sugar, &c. over them; run it through till quite clear. If not sufficiently sweet, add more sugar, if the contrary, add more lemon juice. Wet the mould, set it in ice, and fill it with the jelly; do not turn it out till the last minute.

CHERRIES in Jelly.—Slit half a pound of green gooseberries in the side, that part of their juice may run out; put them into pots with a little water in each; cover the pots very close, and put them in a saucepan of water over the fire till the gooseberries are quite clear; stone a pound of cherries, and beat a pound of double-refined sugar, strew some of it in a basin, and put on it a layer of cherries, cover them with sugar; add five or six spoonful of the gooseberry liquor, put them on the fire, and let them boil gently, till the sugar is melted, then they may boil fast; skin it well. As soon as it jellies in the spoon it is done enough.

CHERRIES (to keep).—Cut the stalks carefully from sound and perfectly dry cherries, and put them into clean and dry bottles; when full, cork them tight, and resin or seal them. Bury them in the ground with the corks downwards.

CHERRY Marmalade.*—Choose the ripest, largest, best red-coloured cherries, you can meet with, and take double the weight of cherries to the sugar; stone and tail; and then put them on a gentle fire, and keep stirring them till reduced to half. Clarify and boil your sugar to *petit cassé*, then add the fruit to it, and stir it until you can see the bottom of the pan; the marmalade is then sufficiently done, and may be put into pots.

CHERRY Marmalade.*—Boil two pounds of sugar, with two glasses of water, skim

it well, until, on shaking the skimmer, after dipping it in the sugar, the latter, drops from it like icicles; then you may put in four pounds of cherries, picked and stoned; boil them, and when the marmalade flows readily, take it from the fire, and put it into pots.

CHERRY Marchpane.*—Take three pounds of sweet almonds, two and a half of sugar, and a pound of cherries; pound the almonds to a paste, and mix it with the sugar, boiled to *petit boulé*; then having stoned, well bruised, and squeezed out the juice of the cherries, add it to the rest, stir it well, place it on hot ashes, stirring constantly until the paste is properly done; then finish it in the usual way, (see **MARCHPANE**.) Strawberries, raspberries, currants, or any other fruit may be used in the same way.

CHERRIES (Massepain of).—Take the stones from half a pound of ripe cherries, bruise the fruit, and then add to it a pound of sugar, and the same of pounded sweet almonds; put them on the fire, and work them till quite dry. When this is quite cold, pound it with the whites of three or four eggs and a little raw sugar. Put it on paper of whatever form you please, and bake in a moderate oven.

CHERRY Paste.—Take two pounds of morella cherries, stone them, press out the juice through a sieve (they must be boiled first), and put it into a skillet over the fire to dry it a little, mix a pound of sugar boiled to *grande plume* with this, stirring constantly with a wooden spoon; when the paste is of a good consistence, put it into moulds, and dry it in a gentle oven.

CHERRIES preserved dry in Bunches.*—Ice up some fine equal-sized cherries in bunches, seven or eight in each, fasten them by the ends of the stalks, throw them into sugar boiled to *soufflé*. Let the cherries boil up in it fourteen or fifteen times, then skim and pour it into an earthen pan, set it in a stove till the next day, when drain and lay out the cherries to dry. To each pound of fruit allow an equal weight of sugar.

CHERRIES preserved liquid.*—Stone and take the stalks from six pounds of cherries, and put them into an equal quantity of clarified sugar boiled to *grande plume*; boil them up several times in a covered saucepan; skim, take them from the fire, and let them drain; the next day boil the sugar to *grand perlé*, and add to it a little currant juice, put in your fruit, and boil

it again eight or ten times, covered as before: take it off, skim, and put it into pots. When the fruit is cold, cover it with currants *framboisées*.

CHERRIES preserved with the Leaves and Stalks green.—Dip the stalks and leaves in boiling hot vinegar, and then place them upright in a sieve to dry. Having boiled some double-refined sugar to a syrup, put in cherries with the stalks and leaves prepared as above, and scald them; take them out, and lay them again on a sieve, until the sugar be boiled to candy height; then arrange them properly, and dry them like any other sweetmeats.

CHERRY Pudding.—Make a paste with butter, or suet chopped small, rubbed into flour, and moistened with water; line a basin (well buttered) with this, put in picked cherries and sugar, cover the top with a crust, tie it in a cloth, and boil it. Other fruit may be added. Some boil fruit puddings in a cloth without a basin.

Another way.*—Make a plain batter pudding, and stir in picked cherries and sugar, taking care not to break them. The batter must be made thicker and with more eggs, than for plain boiling. Tie it in a cloth, and boil as any other pudding.

CHERRY Pudding, Anglo-Français.*—Pick two pounds of fine ripe cherries, and mix them with a quarter of a pound of picked red currants (having extracted the seeds), and six ounces of powder sugar. Make your pudding as directed in the recipe for apple pudding, with Muscadell raisins. You may make use of raspberries instead of currants; or mix red or white currants and raspberries.

CHERRY Ratgha.*—Crush ten pounds of cherries, and put them into a jar with a quart of brandy; cover the jar close, and infuse the cherries for five or six days; at the end of that time put the fruit into a cloth, and press the juice out through. Boil five pounds of fine currants with three pounds of sugar, and press out the juice as you did that of the cherries; mix the two juices, measure them, and for every pint allow a pint of brandy. Add a pound of the kernels of the cherry stones, half a pound of coriander, a little mace, some cloves and cinnamon, all well pounded, put them into a jar, and pour the liquor over them; cover it close, and let it infuse for six weeks, after which, pass the whole through a jelly-bag, and bottle it; cork it carefully.

*Second way.**—Take the stones and stalks from the quantity of cherries you intend to use, and put a few raspberries with them; bruise and put them into a jar, and let them stand for four or five days, stirring the pulp two or three times each day; then press out all the juice, measure it, and to every three pints of it put a quart of brandy: and to these five pints, add three handfuls of the kernels pounded, and a pound and a quarter of sugar. Infuse in the same jar a handful of coriander, and a little cinnamon. Let it stand for seven or eight days, stirring it every day, then filter and put it into bottles; cork them well.

*CHERRIES (Syrup of).**—The best cherries for this purpose are the black sour ones; take out the stones and express the juice into an earthen pan, where it must stand in a cool place for twenty-four hours to clear: at the end of that time pour the juice gently into a pan, and add to it, for each pound of juice, two pounds of crushed sugar, and two drachms of cinnamon, previously infused in a glass of water, wrap the cinnamon in a piece of linen, and put it with the water into your pan; boil all together for half an hour, skimming it carefully. When sufficiently done, take out the cinnamon; strain the syrup till quite clear, and when cold bottle it.

CHERRIES for Tarts.—Prick some Morella cherries with a needle, each three or four times, and let them stand in a dish with powder sugar sifted over them. The next day boil some sugar to a syrup, and whilst hot, put the fruit into it, and when they have remained in it twenty-four hours, take them out and boil the syrup again until very thick, then put in a little brandy, and add the cherries. When cold, put them into glasses. Keep them in a cool place.

CHERRY Tart.—Make a good crust, and lay it round the sides of a dish, strew in sugar, put in your fruit picked, and sugar at the top; red currants may be added if agreeable, cover with crust and bake.

Another.—Make a compote of cherries, either with or without stoning, and half the quantity of sugar used for preserving. When done, lay it in a puff paste; cover it with the same or not, according to your fancy, and bake just time enough to colour your paste. This must be eaten cold.

*CHERRY Tartlets.**—Take the stones and stalks from a pound and a half of sweet cherries, and give them a few boils in a

quarter of a pound of powder sugar, but no water. Prepare your tartlets in the usual way, (see TARTLETS), and having drained the fruit, put them in, and mask the tartlets with the syrup reduced.

CHERRIES en Timbale.—Take the stones very carefully from two pounds of good, red, fleshy cherries, add to them the kernels, and put them with some clarified sugar into a sugar-pan, and boil them gently till pretty thick; then put them into a basin, and mix them with the juice of two lemons, and a little clarified isinglass; set this on ice, and just before you serve it, put it into a *timbale* paste previously prepared.

CHERRY Water.—Take one pound of Kentish cherries, pound them in a mortar so as to break the kernels of them; take the cherries and kernels, put them into a basin, and add four gills of syrup; squeeze four lemons in, and add a sufficient quantity of water; make it to your taste; pass it through a sieve, and it will be fit for use.

CHERRY Water.—Put to two quarts of claret four pounds of ripe black cherries bruised; add to them angelica, balm, and carduus, of each a handful, half the same quantity of mint, double of rosemary flowers, and treble of clove gillyflowers, two ounces of cinnamon, and one ounce of nutmeg, both cut small; put these ingredients into a deep vessel; stir them well, and cover the vessel quite close; and when it has stood twenty-four hours, distil it; then draw off as much as runs clear. Sweeten with sugarcandy.

*CHERRY Water.**—Take the stalks and stones from two pounds of very ripe cherries, crush them in an earthen pan, with half a pint of water; then put them into a fine sieve, and let them drain. With the liquids mix up eight ounces of sugar; beat it up well with a spoon, and put it into bottles, which must be placed in iced water.

*CHERRY Wine.**—To make five pints of this wine, take fifteen pounds of cherries, and two of currants, bruise them together; mix with them two thirds of the kernels, and put the whole (the cherries, currants, and kernels) into a barrel, with a quarter of a pound of sugar to every pint of juice. The barrel must be quite full; cover the barrel with vine leaves, and sand above them, and let it stand till it has done working, which will be in about three weeks; then stop it with a bung, and in two months time it may be bottled.

Another way.—Stone and take the stalks from red cherries when they begin to ripen; put them into a glazed pan, and squeeze them to a pulp, either with your hands or a wooden ladle. Let them stand twelve hours to ferment: then put them into a linen cloth, and press out the juice, which must remain until the scum rises, then skim it clean; pour it off gently into a cask, and put to each gallon a pound of loaf sugar. When it has fermented seven or eight days, and is become clear, draw it off into smaller casks, or you may bottle it. Keep it cool, and in ten or twelve days it will be ripe.

CHERVIL*.—Is principally used in soups and stuffing, and is generally preserved with other herbs as follows: take of sorrel, chervil, beet, purslain, and cucumbers, if in season, quantities according to your liking; wash them well; mince and press them in your hand, to squeeze out all the water. Put them into a kettle with water, some butter and salt, and boil them until the water is entirely consumed. Then take them out, and when cold, put them into pots; cover them with warm butter. When you want to use these herbs, put them into some stock that has very little salt in it.

If they are required for a *farce* or garnish, boil them a minute or two in some butter; thicken with the yolk of eggs and milk; when so prepared, they may be served under hard eggs or broiled fish.

For sauce it must be chopped small, boiled in salt and water, and mixed with melted butter.

CHERVIL Cream*.—Boil a handful of chervil in a glass of water for half an hour; then strain and reduce it to two spoonsful; add half a pint of cream, the same of milk, a quarter of a pound of powder-sugar, the rind of a lemon, a little coriander and orange flower water; boil these half an hour longer: beat up the yolks of six eggs with a small quantity of flour; pour the cream on them; mix them well; strain, and put it into the *bain-marie*. Glaze it with sugar and the salamander.

CHERVIL Sauce.—Put a few mushrooms, parsley, chibbol, shalots, two cloves, a bay leaf and a few tarragon leaves in some melted butter; let them soak for some time, then add a little broth, white wine, pepper and salt; reduce it to a proper thickness, but do not skim it; when done, put in some chervil, scalded and chopped; heat it all up together.

CHERVIL (Syrup of)*.—Put into a warm

glass, or glazed earthen vessel, a quart of hot water, and five ounces of chervil; place it on hot ashes (the vessel must be very closely stopped). In twelve hours draw off the infusion, and add to it two pounds of powder sugar; boil the whole to *perlé*; take it from the fire, and let it cool before you bottle it.

CHERVIL Water.—Steep chervil in boiling water until the latter is properly flavoured; then set it by in a cold place for some hours before you want to use it. Sweeten it to the taste.

CHESTNUTS*.—Should be placed on the fire in a pan with holes to roast; first slitting or cutting a notch in the skins, to prevent their flying off. When done, serve them in dessert on a napkin, as hot as possible. Some boil the chestnuts instead of roasting them, as the skins are then cleaner, but the nuts not quite so mealy; the better way is to boil them in plenty of water, and when nearly done, take them out and roast them.

CHESTNUT Biscuits*.—Take six ounces of roasted and skinned chestnuts, a little grated lemon peel, a pound and a half of powder sugar, and ten whites of eggs. Pound the chestnuts to a paste, and then beat it up in an earthen pan with the other ingredients; when your paste is of a proper thickness, take it up with a knife, and lay it on paper, and form into biscuits whatever size you please. Bake them in a moderate oven, and when of a nice colour take them out. Do not remove them from the paper till they are cold.

CHESTNUT Bread*.—Roast a hundred fine chestnuts, being careful not to burn them; peel them well, and pound them with butter and double cream; pass them through a sieve; add two eggs, and then strain them again. Weigh your paste, and for every pound, allow half a pound of powder sugar, a little vanilla in powder, and two ounces of flour; mix these together, and form of the preparation as many chestnuts as it will make; lay them on a sheet of wafer paper, butter and *dorez* them several times, and then bake them in a hot oven.

CHESTNUTS au Caramel.—Roast chestnuts as for the table; take off the skins; dip each in the whites of eggs beaten, and then roll them in powder sugar; lay them separately on paper to dry, in a moderate oven; they may be cut into different forms if you think proper, and glazed either white or brown.

Another way.—Cut some osier rods or

reeds into pieces about two or three inches long, and on the point of each put a roasted and skinned chestnut. Take a piece of very fresh butter (about the size of a nut), and rub it with the palm of the hand, on an iron plate or marble slab, taking care to rub every part well. Then having boiled some clarified sugar to *caramel* height, take a piece of the osier, with a chestnut on the end, in each hand, and dip them in the sugar, twisting them round repeatedly, that the sugar may adhere equally about the chestnut till it begins to cool; then lay them on the buttered slab, and dip in two more, proceeding as above: when all are done and cold, take out the osier twigs, and wrap each chestnut in paper, with a device if you think proper. These chestnuts make a delicious sweetmeat, but they should be eaten the day on which they are made.

CHESTNUTS (*Compote of*).*—Take the outer skin from about a hundred chestnuts, and then put them into a saucepan with water, a lemon cut in pieces, and three handsful of bran; put them on the fire and blanch them: as soon as a pin will go into them easily, they are sufficiently done; rub off the second skin, and throw them into cold water, with the juice of a lemon. Clarify and boil a pound and a half of sugar to *petit lissé*, and having drained your chestnuts, put them into the sugar with the juice of a lemon, the quarter of a glass of orange-flower water; put these on the fire for a short time, but not to let them boil: then take them off and set them by. The next day drain the chestnuts, and boil up the syrup four times; then add more sugar, and having boiled it to *soufflé*, put in the chestnuts; blanch them instantly afterwards, and put them into compotiers.

CHESTNUTS (*Compote of*).—Roast your chestnuts as for the dessert, and when they are peeled and skinned, put them into a saucepan, with a quarter of a pound of sugar, and half a glass of water; let them simmer for a quarter of an hour; squeeze in a little lemon juice, and when ready to serve, strew powder sugar over them.

CHESTNUTS (*Compote of*) à l'Italienne.*—Roast and take the peel from fifty chestnuts, flatten each a little between your thumb and finger, and place them on silver plate, put over them very lightly a quarter of a pound of powder sugar, and set the plate on a stove to boil; when you have taken them from the fire, strew more sugar over, and glaze them with the salamander. Arrange them in a compotier, and make a

syrup with a little clarified sugar, the juice of a Seville orange, and half that of a lemon.

CHESTNUT Cream.*—Pound twenty-five roasted chestnuts in a mortar, with a little milk; then put the paste so made into a stewpan, with the yolks of two eggs, half a pint of milk, two ounces of butter, and four ounces of powder sugar; when it has boiled a little while, strain it, put it into a dish, or glass for table, and let it cool.

CHESTNUT Cream.—Roast, and then pound a quarter of a hundred of chestnuts, with a small quantity of milk; to this add the yolks of two eggs, a pint of milk, a quarter of a pound of powder sugar, and about an ounce of butter. Boil these together for some minutes, then strain it, and set it by to cool.

CHESTNUTS (*Croquettes of*).*—Roast fifty fine chestnuts, pick them, and take away all those parts which may have become coloured; set aside a dozen, and divide each in half. Pound the remainder with two ounces of butter, and rub the paste through a sieve, into a stewpan, with a glass of cream, two ounces of butter, the same of sugar, and a grain of salt; put it on a moderate fire, stirring it one way, in two minutes add to it the yolks of six eggs, and replace it on the fire for one minute, when the cream will have some consistence; pour it on a buttered baking-plate, and spread it out, and cover it with paper. When cold, enclose each half chestnut in about double its size of the cream, roll it in the hollow of your hand to make it perfectly round, and then roll in crumb of bread grated extremely fine. All the *croquettes* being thus formed, beat up five eggs, add a pinch of salt, dip the *croquettes* in this, drain, and then roll them again in bread crumbs; make them quite smooth in the hollow of your hand, and fry them in lard, or whatever else you think proper. Move the *croquettes* with the point of a skower, and when done take them out with a skimmer; drain them well, sprinkle them with sugar, and dish them in a pyramidal form.

CHESTNUT Custard.*—Take three pounds of well-roasted chestnuts, removing such parts as were coloured by the fire, and pound them with a pound of fresh butter; when a smooth paste, add three quarters of a pound of powder sugar, the yolks of twelve eggs, a pinch of salt, and a few spoonfuls of whipped cream, the whites whipped firm, and finish the custard as directed.

CHESTNUTS à l'Espagnole.*—Take about fifty good chestnuts, and blanch them in hot water, in the same way as almonds; when they are thoroughly cleared of both skins, put them into a saucepan, with two ounces of butter, four large spoonsful of *espagnole*, two glasses of *consommé*, a bay leaf, and a little nutmeg; boil the chestnuts in this for half an hour, then take them out, and having strained, keep them hot in the *bain-marie*, whilst the sauce is reduced; then pour the latter into a dish, lay the chestnuts on it, and serve.

CHESTNUTS glacées.*—Having taken the outer skin from some fine chestnuts, blanch them in some boiling water with two spoonsful of flour, until they are sufficiently tender to allow a pin to pass through them easily; then take them, one by one, from the saucepan, clear away the inner skin and throw them into cold water: when all are done, drain them and simmer them a minute or two in some clarified sugar; then add a little lemon juice and put them into a stove till the next day. Drain them again and boil the sugar about ten or twelve times, and set it by; when lukewarm, put in the chestnuts, and place the whole in the stove again. When ready to finish, drain the chestnuts a third time, sprinkle them with sugar, and dry them on slates.

CHESTNUTS à l'Italienne.*—Peel some broiled chestnuts, lay them on a napkin, two at a time, and press them together, so that of the two, you make one; put them successively into clarified sugar, boil them gently for a short time, and place them in a baking-pan; sprinkle them with sugar, and brown them, either with a salamander, or in the oven. Squeeze orange or lemon juice over them.

CHESTNUTS (to keep).*—Pierce the skins of the chestnuts as if for roasting, and then put them into bottles, and boil them up in a *bain-marie*. When you wish to use them, throw them, one by one, into cold water; then sprinkle salt over, and broil them.

CHESTNUT Paste.—Make a marmalade by boiling chestnuts in water, and rubbing them through a sieve, then pound them, and to three quarters of a pound of this, add a quarter of a pound of any other fruit marmalade; mix them well up with an equal weight of sugar boiled to *grand plume*; put it into your moulds and bake it as cherry, or any other paste.

CHESTNUT Paste (Compote of).*—Prepare a hundred chestnuts in the same way as for *Compote of Chestnuts*, and put them

into a skillet with a pound and a half of clarified sugar; reduce them over the fire to a paste with a little orange-flower water; dry it like almond paste, pass it through a sieve into a compotier; make a syrup like the *Compote à l'Italienne*, which pour on them and serve.

CHESTNUT Pudding.—Put a dozen and a half of chestnuts into a skillet or saucepan of water, boil them a quarter of an hour, then blanch and peel them, and beat them in a marble mortar, with a little orange-flower or rose water and white wine, until they are a fine thin paste; then beat up twelve eggs, with half the whites, and mix them well; grate half a nutmeg, a little salt, mix them with three pints of cream and half a pound of melted butter; sweeten to your palate, and mix all together, put it over the fire, and keep stirring it until it is thick. Lay a puff paste all over the dish, pour in the mixture, and bake it. When you cannot procure cream, take three pints of milk, beat up the yolks of four eggs, and stir into the milk, set it over the fire, stirring it all the time until it is scalding hot, then mix it in the room of the cream.

CHESTNUT and Plum Pudding, Anglo-Français.*—Having roasted thirty-six chestnuts, choose from among them ten, which are perfectly white, and cut them in halves; take from the remainder a quarter of a pound, and beat them with an equal weight of fresh butter to a paste; rub them through a horsehair sieve, and add to them three ounces of rice flour, six yolks, and two whole eggs, fourteen ounces of veal suet shred, a quarter of a pound of sugar, the same of bitter macaroons, ditto of stoned raisins, the twenty half chestnuts, each cut into four pieces, half a glass of cream, a pinch of salt, grated nutmeg, and half a glass of rum or arrack. Make your pudding like marrow pudding *Anglo-Français*.

CHESTNUT Purée.—Slit the peel of some fine new chestnuts, and fry them in a little butter till the peel comes off: then let them boil in some *consommé* and sugar; add half a dozen spoonsful of *espagnole* when nearly done, and then rub the whole through a tammy. This sauce being apt to get too thick, must be kept rather liquid.

CHESTNUT (Glazed) Pie.—Glaze the quantity of chestnuts you may require, with orange flowers, and place them in layers in a crust made of almond paste; cut lemon peel into fillets, and stick them into the interstices; cover the whole with very clear apple jelly.

CHESTNUTS (*Ragoût of*).—When the chestnuts are properly prepared, put them into a saucepan with half a glass of white wine, two spoonful of cullis, a little stock, and salt; boil it until reduced to a thick sauco. Be careful not to break the chestnuts, but they must be thoroughly done.

CHESTNUT Rolls.*—Roast and peel about three dozen chestnuts, and carefully removing those parts which have been coloured by the fire, weigh six ounces of them and pound them with two ounces of butter; when reduced to a very fine paste, pass it through a sieve and make it into rolls, as directed (see *Almond Rolls*).

CHESTNUTS (*Soufflé of*).*—Peel your chestnuts, and then boil them in water with any aromatic ingredient you think proper; lay them in a cloth to drain; dry them thoroughly, pound and rub them through a *quenelles* sieve; put them into the mortar again with half their quantity of butter and a little powder sugar, and when they are well beaten together, add the yolks of six eggs, and beat them up likewise. If the paste is too liquid put it into a saucepan over the fire to dry a little. About half an hour before it should be sent to table, whip the six whites of eggs to a froth, as for biscuits, and mix them lightly with your *soufflé*, which put into a silver stewpan, and place it in a cool oven.

CHESTNUT Soup.*—Half roast about seventy or eighty chestnuts in hot ashes, and then take off the outer and second skins. Boil them in some good beef or rich fowl stock; when well done, pound those which have broken in the boiling, and press them through a sieve, moistening them with stock as a *purée*. Keep the unbroken chestnuts to place round the soup-dish as a garnish.

Another way.*—Put into a stewpan a piece of butter, three onions sliced, two carrots, a parsnip, a head of celery, three leeks (all cut small), half a clove of garlic, and two cloves; when they have taken colour, put in a little water, and let it boil for an hour, then strain and season it with salt. Take the outer and second skin from a hundred or more of chestnuts, and stew them in a part of the above liquor; when sufficiently done, rub the broken ones through a sieve as above, and keep the whole ones to garnish; moisten the former with the liquor they were stewed in; then boil up the whole together, and serve. To make this soup *en gras*, meat must be added to the roots in the first instance.

CHESTNUT Soup, à l'Anglaise.—Lay some

slices of ham or bacon at the bottom of a stewpan, and place on them a pound of veal, a pigeon cut in pieces, an onion, sweet herbs, pepper, mace, and a carrot; let these stand over the fire until it begins to stick to the bottom, then add a crust of bread and two quarts of beef broth; boil it gently, and when reduced to nearly half, strain it, and having roasted half a hundred chestnuts, stew them in beef stock (just sufficient to cover them) until quite tender; add them to the soup made above; season with salt, and serve with fried bread.

CHESTNUTS (*Stewed*).—Cut a notch in the skins of about fifty chestnuts, and put them in a stewpan with a little butter; shake them over the fire, and when the skin is quite come off, let them simmer in some *consommé*; turn them about occasionally, until nearly dry; then add a little *espagnole*; simmer them gently in that for a short time. If it should be too thick, you may add more *consommé*. Salt it to your taste, and put in a few mushrooms stewed: great care should be taken not to break the chestnuts. Serve with roasted turkey, stewed beef, &c.

CHICKENS.—Having picked the chickens, singe them well to remove all the hairs, &c., which may remain on the skin; then bruise the bone close to the foot, and draw the strings from the thigh. Take out the crop by a slit cut in the back of the neck; then cut off the neck, leaving skin enough to turn over the back. Cut off the vent, and take out the inside, being careful not to break the gall; break the back-bone and the two bones leading to the pinions; wipe the chicken with a cloth, and put in a little pepper and salt. If the chicken is to be trussed for roasting, proceed as follows: Turn the legs close down to the apron and run a skewer through; run another skewer in the joint of one wing through the body to the other wing; and having washed the liver and gizzard, place them in the pinions. For boiling, the under part of the thigh must be cut, and the legs placed under the apron, only letting the ends be seen.

Be sure to preserve the breast very full.

To truss them, *en poule*, for the French dishes, make a hole above the joint of the leg, and put the claws into the body. A string fastened across the back, from the head to the point of the skewers, will effectually preserve the chicken in its proper form.

CHICKENS, à l'Anglaise.*—Truss and roast them till three parts done, and before

they are coloured, dish them up. Pour on them melted butter mixed with parsley, garlic, tarragon cut small, and a little flour. Serve very hot.

CHICKENS (Artificial).—Make a force-meat with the white meat of chickens, or some veal or lamb, a piece of fat bacon, a shalot (all minced very small), parsley, also chopped, a little butter, and the yolk of an egg; season with pepper, salt, nutmeg, and mace. Work this up into the shape of a chicken, and stick into it the feet of the bird; bind it well together with egg, cover it with bread crumbs, place them on buttered tins, and bake them. Serve either with or without gravy.

CHICKENS à la Bellevue.—Bonne two nice chickens, and fill them with a *ragoût* made as follows: Boil some small onions in stock, till about three parts done; then stew with a little melted lard, two slices of peeled lemon, truffles, mushrooms, livers cut small, and season with pepper and salt, for about half an hour; do not use them till cold. Wrap the chickens in thin slices of bacon rubbed with pepper and salt, and add shalots and parsley; over these double paper buttered. Broil them slowly; when done, wipe off the fat and serve with sauce *à la Bellevue*.

CHICKENS au Blanc-mange.—Boil a pint of cream with a bay leaf and a little coriander for a short time; then add to it a quarter of a pound of sweet almonds beaten; when well strained, beat up the yolks of four eggs in a little cream, and put them to the former; place it on the fire again, and keep stirring; mix in by degrees the breast of a roasted fowl minced with beef marrow, and seasoned with nutmeg, salt, and pepper. With this *blanc-mange* fill two chickens boned, and sew them up; scald, and then braise them with bacon, milk, herbs, &c. When they are done, prick them that the fat may drain out, wipe, and serve them with sauce *à la Reine*.

CHICKEN (Blanquette of) à la Turque.—Cut a cold roasted chicken into scallops; place some rice, boiled in *consommé* and *béchamelle*, into a dish *en boisson*, lay the scallops, *en miroton*, to the top of it; keep it hot, and when ready to serve, cover it with sauce *à blanquette*, or *à béchamelle*.

CHICKENS (to boil).—Put the chickens into a saucepan by themselves, and boil a small one for fifteen, a larger one twenty minutes.

CHICKENS (to boil).—Having neatly trussed your chickens, put them into cold

water; then take the outside rind off a lemon, slice it thin, place it on the chickens, and over that thin bards of fat bacon, and envelop each chicken with white paper tied over; then boil them about twenty-five minutes, take them up, and place them clean from what they were wrapped in on the dish, and if done properly they look beautifully white. Serve them as you please, with or without sauce.

If you have a *poêle* or white broth on, chickens or fowls are much better done in it.

Another way.—When they are drawn and trussed, lay the chickens in skim milk for about two hours; then put them into cold water, cover them close, and set them over a slow fire, and skim them well. As soon as they have boiled slowly, take them from the fire, and let them remain in the water close covered for half an hour; then drain and serve with white sauce.

CHICKENS à la Briochière.—Take out all the bones, except those of the legs, which must be trussed over the breast, something in the form of a chairman's strap; give them a few turns over the fire, in a little oil or butter, with some sliced lemon. Then put them and the butter and lemon into a pan with a few slices of ham and veal; cover them with bacon, parsley, a clove of garlic, thyme, bay leaf, two cloves, pepper, and salt. When these have stewed together a quarter of an hour, put in a glass of wine, and finish; skim and strain the sauce, thicken it with cullis, and serve it on the chickens.

CHICKEN (Broiled).—Split it down the back, pepper, salt, and broil it. Serve it with white mushroom sauce, or melted butter with pickled mushrooms.

Another way.—Split a couple of chickens, season them, dip them in clarified butter, and broil the inside next the fire (which should be of charcoal), and only turn them to colour them. When done, pour on them a sauce made as follows: Boil some stewed mushrooms with beef stock and plain sauce, an equal quantity of each, until of a proper consistence; flavour it with lemon juice, Cayenne pepper, and salt.

CHICKEN Broth.—Take the remaining parts of a chicken, all but the rump: skin, and put them into the water it was first boiled in, with the addition of a little mace, onion, and a few peppercorns, and simmer it. When of a good flavour, put to it a quarter of an ounce of sweet almonds beaten with a spoonful of water; boil it a little while, and when cold, take off the fat.

*CHICKEN Broth, pectoral.**—Preparo a chicken in the usual way, and put it into a saucepan with two pints and a half of water, two ounces of pearl barley, the same of rice, and two ounces of the best honey; boil all together, skimming well for three hours, until it be reduced to two-thirds.

*CHICKENS en Caissons.**—Cut the white parts of two chickens into fillets, and marinade them in oil, with salt, pepper, sweet herbs chopped &c. Make some little cases of white paper, and put a thin slice of bacon at the bottom of each, lay in the fillets, strew in some truffles sliced, and moisten them with *consommé*, or stock; put the cases in a baking-pan, and bake them. When done, put them on a dish with the other parts of the chickens (which must be trussed with the head under the skin of the breast) and pour over the whole some veal gravy and some lemon juice.

*CHICKEN en Capilotade.**—Put into a stewpan a little butter and flour; add mushrooms, parsley, and shalots cut small; dilute these with equal quantities of stock, and red or white wine. When the sauce is well boiled, skim it; cut a roasted fowl in pieces, and put it into this sauce; stew it gently for a quarter of an hour. Add some gherkins cut in thin slices.

*CHICKENS and Cauliflowers.**—Chop up the livers of two middling-sized chickens, and mix with them parsley, scallions, a bit of butter, salt, and pepper; put this into the bodies of the chickens, which must be trussed like turkey poults; parboil them with a little butter or lard, then wrap in bacon or buttered paper, and roast them. When done, serve them with sauce made of cullis, butter, salt, and pepper, boiled up. Garnish with plain boiled cauliflowers.

*CHICKENS à la Cendre.**—Stuff a couple of chickens with a rich *farce*, lard, and prepare them as for roasting. Line a stewpan with slices of veal and bacon, onions, carrots, &c.; place the chickens in it, and let them stew in their own gravy for two hours over hot ashes: keep the stewpan closely covered. When done, serve them in their own liquor; but if that should be too thick, put in a little stock or veal gravy; boil it up two or three times. Well skim it.

*CHICKENS and Cheese.**—When the chickens are drawn and trussed, cut them along the back and flatten them; toss them up in a stewpan with a bit of butter, half a

glass of white wine, and the same of red, parsley, scallion, two cloves, half a clove of garlic, half a bay leaf, thyme, basil, very little salt and pepper. Stew them gently for about an hour, then take out the chickens and put in a bit of butter the size of a walnut, worked into some flour, thicken this over the fire. Pour part of this sauce on the dish, and upon the sauce a handful of Gruyère cheese grated; then the chickens; pour the remainder of the sauce on them, and about as much Gruyère cheese grated on the top, as there is underneath. Put the dish in a baking-pan, with fire above and below; when of a good colour, and the sauce is consumed, serve it quite hot. If the cheese be very salt, the chickens must be dressed previously without salt.

*CHICKENS en Chervil.**—Make a *ragoût* of two carrots, a parsnip, two or three sliced onions, garlic, two cloves, a bay leaf, thyme, basil, and a little butter; when a little coloured add a glass of white wine, an equal quantity of stock, and reduce it to half. Strain, and put in butter (about the size of an egg) worked up with some flour, some chopped chervil; thicken it, and serve it with roast chickens.

*CHICKENS à la Chevalière.**—Choose two fat chickens, raise the white part, lard it and heat it; then cut it up, and having warmed some butter in a stewpan, put the pieces into it, and leave them on the fire a minute or two, and toss them (still over the fire) until they are hard; sprinkle them with flour well mixed with butter, add some hot stock, four spoonsful of well-skimmed *velouté*, parsley, scallions, and pepper; let it boil. When nearly done, put in some equal-sized onions peeled, and skim it. On serving take out the parsley; place the pieces of chicken on a dish, and strain the sauce over them, having thickened it with the yolks of three eggs.

Another way.—Proceed in the same way as above, only the wings must be laid aside, the skin taken off, and the meat cut from the bones, larded as before mentioned. Lard two of the wings with truffles, and having melted some butter in a baking-pan, put in all four wings, sprinkle them with salt, and cover them with buttered paper. The *fricassée* being ready, garnish it with the wings, and four fine crayfish, and place a large truffle in the middle and serve.

CHICKENS Chiringate.—Having taken off the feet, beat the breastbones of your chickens flat without breaking the skin, flour and fry them in butter; when of a nice brown take all the fat from the pan, leaving

in the chickens, over which lay a pound of gravy beef cut in thin slices, another piece of beef also cut thin, some mace, cloves, popper, an onion, a carrot, and a bunch of sweet herbs : pour a quart of boiling water over the whole, cover it quite close, and let it stew ; in a quarter of an hour take out the chickens, but let the gravy continue boiling, and when very rich strain it ; then put it again into the pan with a little red wine and a few mushrooms ; then put in the chickens, and when they are hot, dish them up, and pour the sauce over them ; garnish with slices of lemon and broiled ham.

CHICKENS à la Condé.—Take the breast-bones from a couple of fat chickens, hind them to a proper shape, and slit them equally with a penknife, and insert between each slit slices of truffles and tongue à l'écarlate ; place them in an oval stewpan, place bacon all round, but none on the top ; put fire on the top of the pan, until the bacon has taken colour : then remove the fire, and let the chickens hoil gently for half an hour ; take them out, drain and glaze them ; serve with a *ragoût à l'Allemande*.

CHICKENS à la Crème.*—Parboil a couple of young chickens, cut them in pieces, and throw into warm water for half an hour ; then do them over the fire in a little fresh butter, with salt, parsley, pepper, morels, &c. ; sprinkle with flour, and dilute with a glass of boiling water ; cover the stewpan close, and let it stand on hot ashes until the water has soaked into the chicken, then add half a pint of cream and a little butter. The yolks of three eggs may be put in also, but in that case, a small quantity of verjuice should be put in before the cream.

Second way.*—Stuff and roast your chickens, and when you take them from the spit, rub them with butter, cover them with bread crumbs, wrap them in slices of bacon, and bake them a short time ; serve with well-thickened cream sauce.

CHICKENS (Croquettes of).*—Reduce two spoonfuls of *velouté* or *sauce tournée*, and add to it the yolks of four eggs ; put to this the white meat of a chicken minced very small, and well mixed with the sauce ; take it out, and roll it into balls about the size of a walnut ; roll them in bread crumbs, giving them an elongated form ; then dip them in some well-beaten egg, bread them again, and fry them of a light brown.

CHICKEN (Croquettes of) à la Royale.

—Mix well into some very thick *béhamelle* and some glaze, the breast of a chicken, some tongue, truffles, and mushrooms, all minced very small ; when quite cold roll them into little balls, and having beaten up three eggs, throw the balls into them. Take them out quickly and roll them in bread crumbs ; dip them a second time into the eggs, and cover them again with bread crumbs ; fry them as other *croquettes*. Lay fried parsley on a napkin in a dish, place the *croquettes* on, and round it, and serve.

CHICKENS aux Croutons.*—Stuff a couple of chickens with the livers, wrap them in bacon and paper, and roast them. Fry pieces of bread in some oil, then put them to drain, and in the same oil fry two onions cut in small pieces ; when three parts done, add parsley, scallion, shallot, and a fowl's liver, all minced, a glass of white wine, a spoonful of cullis ; take off the fat, and season it with salt and bruised pepper ; stew it gently for a quarter of an hour. Dish the chickens, and place the *croutons* by the side of them, with the sauce.

CHICKEN Currie.—Cut up a chicken that has been properly prepared, fry it in butter of a light brown, then slice about six onions, fry them, add a moderate spoonful of currie-powder, a clove of garlic, a squeeze of lemon, some salt, a little *roux*, or flour and butter, and half a pint or more of good gravy ; let it hoil, and skim it well for an hour ; then rub it all through a fine sieve, put it to the chicken, simmer it till very tender, and just before serving add a little good cream ; it should be rather thick. Serve with plain boiled rice in another dish.

CHICKENS à l'Ecarlate.*—Prepare your chickens as usual, and introduce between the skin and flesh some crayfish butter ; season them lightly, wrap them in bacon, and roast them or boil them ; on serving, pour more crayfish butter on them. If you wish to have the chickens red, and the sauce white, put cream sauce under them.

CHICKENS aux Ecrevisses.—Having boned two or three middle-sized chickens, roll them up, making them rather pointed at the neck, and braise them with the same number of crayfish for an hour. Then wipe off the fat, and put them on a dish in the following manner : Put the pointed or neck part into the tail of a crayfish, place the body on the chicken, and the claws at the side. Prepare the sauce as usual, and pour it over the whole.

CHICKENS (Filets of) with Endive.—Having picked and washed a dozen heads of endive, blanch them; when they have drained on a sieve for a few minutes, rub them through it with a wooden spoon; then let them drain again for an hour or two, and stir them well into a stewpan, with a little butter; when it begins to fry, add some *consommé*, reduce it, put some cream sauce in and boil it till thick; then mix in the yolks of two eggs; place this in the middle of the dish, and having prepared your filets, arrange them on the endive and serve with *béchamel* sauce.

CHICKEN (Cutlets of) à l'Epigramme.—Take the filets of five chickens, pare them well, scrape the small bone of the pinion, and stick it into the point of the filets, and season them with salt and pepper. Wash them with the yolks of two eggs and dip them in bread crumbs, then in melted butter, then in bread crumbs a second time, so that they may be entirely covered. Do not broil till just as they are wanted. Put some *filets mignons* in scallops, in a sauce à *blanquette* with mushrooms, and serve; or dress the *filets* entire, and place them and the cutlets on a dish alternately, with *allemande* quite thin.

CHICKENS à l'Excellence.—Make a *ragoût* as follows: Slice a quarter of a pound of pickled pork, and let it stand over the fire in some water, till nearly done; then add to it some fat livers, truffles, shalots, and parsley chopped, whole pepper, and a glass of white wine: thicken with the yolks of two eggs: when cold, put some of this under the skins of two fat chickens, and the remainder into the body; give them a turn or two in the frying pan, in some butter and lemon juice, then wrap in bacon and pepper, and roast them. In the mean time put some slices of bacon, ham, veal, carrots, parsnips, onions sliced, parsley, thyme, bay leaf, and a spoonful of oil into a stewpan close covered for half an hour; then add a glass of white wine, the same of stock, and braise them for an hour and a half; skim and strain it, and put some shalots, butter, and flour to it, and serve on the chickens.

CHICKENS' Feet and Force-meat.—Scald the skin from as many feet as you may require, tie them in a bundle and braise them till tender, and then dry them in a cloth. Make a good force-meat and fill the claws with it, dip them in egg and then in bread crumbs; egg them and dip in bread crumbs a second time, press it well on,

and fry them in lard. Lay them on fried parsley, and serve.

CHICKENS à la Folette.—Cut carrots and parsnips into any form you please, and boil them with a few small onions in a little stock. In the mean time cut mushrooms, truffles, and ham into very small pieces, and stew them in some butter, with sweet herbs, two cloves, thyme, and a bay leaf; when these are coloured, add some veal gravy and a glass of white wine, and boil the whole slowly until sufficiently done; then skim and put it, with a little cullis, and a few olives stoned, to the carrots; pour this *ragoût* on two chickens, stuffed with their livers, &c. rolled in bacon and paper, and roasted.

CHICKENS Fricassee.*—Prepare and cut up two chickens; put them in a stewpan with some butter, parsley, scallions, a bay leaf, thyme, basil, two cloves, mushrooms, and a slice of ham; let them stew till scarcely any sauce remains, then add a little flour, warm water, salt, and pepper; stew it again and reduce the sauce. When nearly done, put in the yolks of three eggs beaten up with a little cream or milk; thicken it over the fire, but do not let it boil; a small quantity of lemon juice may be added. Place the breasts and bones of the chickens on a dish, lay the legs and wings over them, and then pour the sauce over the whole; garnish with the mushrooms. Take off the skins before you cut up the chickens if you wish the fricassee very white.

CHICKENS à la Bourdois.*—Proceed as above, but when the chickens are dished up strew bread crumbs over them, and on that put several pieces of butter about the size of a pea, and then brown it with the salamander, or in the oven.

CHICKENS (Fricassee of) à l'Allemande.*—Parboil and cut up the chickens, and then, having put them into warm water for half an hour, stew them in some butter, with parsley, morels, scallions, garlic, pepper, salt, a glass of stock, and half a glass of Champagne; when nearly done add to this the yolks of three eggs beaten up with a few drops of water and some lemon juice; stir it well the same way until finished.

CHICKENS fricassee White.—Skin, cut up your chickens and lay them in warm water; then stew them till tender in water, with lemon peel, white wine, an anchovy, an onion, two or three cloves, sweet herbs. Take out the chickens when done, reduce the liquor, and put it to a

quarter of a pint of cream, four ounces of butter, and a little flour; stir it over the fire till the butter is melted; then put the chickens in again, add some grated lemon peel, pounded mace, lemon juice, salt, and mushroom powder. Shake all over the fire, and serve very hot.

CHICKENS (Cold) fried.—Cut the chickens into quarters, and rub each quarter with the yolk of egg. Mix some bread crumbs with pepper, salt, nutmeg, grated lemon peel, and shred parsley, cover the chickens with this, and fry them. Thicken some gravy with flour, and add to it Cayenne pepper, mushroom powder or ketchup, and a little lemon juice. Serve the chickens with this sauce.

CHICKENS en Friteau.*—Cut the chickens in pieces and put them into a *marinade* of sweet oil, lemon juice, vinegar, salt, pepper, chopped parsley, and sliced onions. In about two hours drain them, sprinkle them with flour, and fry them. Place them on a dish, with the slices of onion on the top, and fried eggs above them. Make a sauce of oil, lemon, parsley, and tarragon chopped, salt, pepper, and garlic.

CHICKEN Fritters.—Make a batter with four eggs, some new milk, and rice flour; to this add a pint of cream, powder sugar, candied lemon peel cut small, fresh lemon peel grated, and the white parts of a roasted chicken shred small; set all these together on a stove, and stir well for some time; when done, take it off, roll out the mixture, cut it into fritters, and fry them; strew sugar on a dish, lay on the fritters, strew sugar over, and serve them hot.

CHICKENS (Galantine of).—Bone a nice plump chicken very carefully, cut some ham and truffles into slips of an equal thickness, and as near of a length as possible; cut the chicken also into fillets, and add a few slices of veal; form a sort of bed of these in the skin of the chicken, so that when cut the slices may be chequered; season with all sorts of spices; close the skin, form it of a proper shape; sew up the back, and stew it, covered with slices of bacon, and parsley, onions, thyme, a bay leaf, a clove, a little spice, carrots, two onions, and some slices of veal; then mix a little broth, and a small quantity of calf's-foot stock. When the jelly has boiled an hour take it off, and let it cool in the liquor. If this dish is served hot, pour over it any brown sauce; it is, however, better served cold; take some of the liquor, beat the whites of two or three eggs, and mix them with the cold jelly, after having skim-

med off the fat; then put the whole over the fire again, and stir till the liquor is white; then let it boil gently; next take the jelly from the fire, and lay it aside, with a cover and fire over it; when quite clear, strain it through a cloth, and let cool, to be used when wanted. If served cold, more pepper and salt must be used; garnish with this chopped fine.

CHICKENS à la Génoise.*—Bone two plump chickens, and fill them with a stuffing made of fat livers, six anchovies, truffles and small onions, all chopped very small. Soak them in oil with lemon juice; finish them in veal gravy, and add some morels and artichoke bottoms.

CHICKENS au Gatin.—Cut cold roasted chickens into pieces, and simmer them for a quarter of an hour in a few spoonfuls of cullis, half a glass of white wine, butter, chopped parsley, shalots, mushrooms, and season with salt and pepper. When done, place on a dish, with half the sauce and bread crumbs under them; set the dish over the fire till it catches at the bottom, then serve with the rest of the sauce.

CHICKENS (Grenade of).—Line a mould, ribbed like a melon, with thin slices of bacon; cut some fillets of chickens; lard half of them with bacon, and the others with truffles; lay them alternately in the ribs of the mould, and place between each a previously cooked lamb's sweetbread; cover the whole with a *farce fine*; put a *salpicon* in the centre; cover that also with the *farce*; stick it with forcemeat, and put the mould either in the oven or the *bain-marie*. When done, turn it out; dry the larded slices with the salamander, and glaze them; when of a light brown, uncover the rest, glaze them slightly, and serve with *espagnole*.

CHICKEN Haslets.*—Cut a cold roast chicken into pieces, and put them upon skewers like a haslet; dip each into egg, beaten up with salt, pepper, parsley, and onions, chopped; strew bread crumbs over; dip them in butter again, bread them a second time, and broil; baste them occasionally with a little oil. Serve them with or without sauce.

CHICKENS à la Garnis.—Prepare chickens as for roasting, and having given them a turn or two over the fire in a little butter, with the addition of lemon juice to preserve their whiteness, take them out and wipe them very clean; peel a large onion carefully, and cut it in thin slices, so as to preserve the rings, of which take two or three, dip them in white of egg, place

them on the breasts, in such forms as you may think proper; lay in these rings preparations of any colour (see COLOURS), you please, basting the chickens with white of egg to make the colour adhere properly; then cover them with thin slices of bacon, and braise them for an hour; take off the bacon carefully; add cullis to the sauce, skim, and strain it over the chickens.

CHICKENS à l'Orlée.*—Singe, and cut up two fat chickeus the same as for a *fricassée*; put the pieces into a jar; season them with salt, pepper, parsley, scallions, two bay leaves, and the juice of two lemons; wash and peel a dozen large onions, as near of the same size as they can be; cut them into slices of equal thickness, making use only of the outer rings. About half an hour before they are wanted, drain your pieces of chicken, sprinkle them with flour, dip them into white of egg beat up, and then into bread crumbs; give them a neat appearance, and fry in moderately hot lard; when they are of a proper colour, and sufficiently done, lay them on a clean cloth to drain; then make your fat very hot, and having well floured the onion rings, fry them also of a good colour; drain them on a cloth, dish the chickens *en buisson*, with the onion on the top, and a hot aspic underneath, or *poivrade*.

CHICKEN à l'Indienne.*—Fry some sliced onions in lard, with a little flour; when of a nice colour, take them out carefully, and keep them hot; in the same lard fry a chicken, blanched and cut up; do it of a good colour, and then add some stock; season it with salt, allspice, Cayenne pepper, and turmeric; when the chicken is done enough, put in the onions, and let all boil together for two or three minutes. Serve some plain boiled rice on a separate dish, to eat with it.

CHICKENS à l'Ivoire.—Pull out the breastbones of a couple of chickens, and then fill them with butter, lemon juice, salt and pepper, well mixed together; bind up the chickens in lemon, bacon, and paper, the same as chickens to boil, and put them into a stewpan, lined with bacon; pour some *poêle* on them. When they have stewed for half an hour, drain, unbind, and serve them with *velouté* or *béchamelle*.

CHICKENS à la Jardinière.*—Soak your chickens (having trussed and cut each in half) in hot butter, parsley, scallions, garlic, mushrooms (all chopped), salt, and pepper; make as much of these adhere to

the chickens as you possibly can; cover them with bread crumbs, and broil them, basting frequently with the remainder of the butter. When of the proper colour, make a sauce with a little gravy, three spoonsful of verjuice, salt, pepper, chopped parsley, and the yolks of two eggs; thicken this, and pour it over the chickens when ready to serve.

CHICKENS in Jelly.—Lard a couple of chickens with bacon rolled in spices and sweet herbs, and boil them with a knuckle of veal, half a pint of white wine, cloves, parsley, shalots, thyme, bay leaf, and coriander; when done, take out the chickens, and let them cool; then skim and strain the liquor, and boil it a short time with a lemon sliced, and a raw egg to clarify it; when that is done, strain it through a napkin. Place the chickens in a pan just big enough to hold them; wash them over with white of egg, garnish them with sprigs of parsley, and colour them if you think proper. Let the chickens lay with the breasts downwards, and cover them with the jelly. When they are wanted, place the pan a minute in hot water, and turn the chickens over gently.

CHICKENS en Léopard.*—Draw and singe two fine chickens, take off the drumsticks and pinions, leaving the skin; split them open through the back, bone them entirely, and lay them on a cloth; fill the inside with a *farce*, made with ready dressed fowl, truffles, champignons, tongue à l'écarlate, and calf's udder, cut into dice; form the chickens with the *farce* into the shape of lizards, as follows: The skin of the rump make the tail, the thighs make the hind and the wings the fore legs, the breast forms the back, and the head is composed of a truffle cut like that of a lizard. Line a stewpan with slices of bacon, lay in the lizards, carefully preserving their shape, and stew them, covered with a thick paper and the lid of the stewpan. When done, drain, and set them to cool. Place them on your dish; glaze and decorate them with small omelets, either white, green, red, or yellow; serve them on a green *magnonnaise*, and garnish the dish with jelly.

CHICKEN Loaf.*—Bone a chicken very carefully, and fill it with a *ragoût* of sweet-breads; make it as near as possible the original form; tie it up in bacon, and wrap a cloth round it. Boil it in some white wine, stock, with sweet herbs. Serve it with *espagnole*.

CHICKENS à la Marengo.*—Cut up a

roasted chicken, and fry it in olive oil, with salt, mushrooms, and sweet herbs; when of a proper colour, take out the chicken; place it in a dish, and pour over some well reduced *sauce Italienne*; garnish with eggs or crusts fried in oil.

CHICKENS à la Maricé.—Take the bones from two small chickens, and fill them with a *farce* made of fat livers, parsley, shalots, basil (all chopped small), grated bacon, pepper, and salt. Soak them for some time in oil, then wrap them in thin slices of bacon, veal, and ham, over that, double-buttered paper. Stew them on a slow fire till done. Take off all wrappers, and serve with *nonpareil sauce*.

CHICKENS à la Marmotte.—Boil some carrots and parsnips, cut into shapes, with some small onions, in a little broth; in the mean time cut some mushrooms and pickled cucumbers into dice, and stew them in a bit of butter, garlic, parsley, cloves, stock, salt, and pepper; when they have boiled slowly for a little time, add a spoonful of cullis, and the carrots, &c.; boil them up together, and serve over roasted chickens.

CHICKENS Marinés.*—Cut your chickens, and soak them in stock, vinegar, or verjuice, salt, and pepper; place them on hot ashes for half an hour. Beat three whites of eggs to a strong froth, and then dip in each piece of chicken; flour it, and fry them of a nice colour.

CHICKENS Maroquin.*—Choose two fine fat chickens, and give them a few turns over the fire in a little oil; let them cool, and dry them thoroughly. Make a stuffing with the livers, truffles, streaked bacon, butter, salt, pepper, herbs, &c., all chopped small, unite them with the yolks of two eggs; fill the chickens with this, and put some under the thighs and wings; place slices of bacon over it, so that the stuffing may remain in its proper place. Put two large slices of bacon over that, wrap them in buttered paper, and roast them. You may serve them either with crayfish butter, or *blond*.

CHICKENS Matelote.*—Blanch about a dozen small white onions, and then throw them into cold water to take off the skin. Cut two carrots and a parsnip into pieces, three inches long, pare them to an equal size; prepare the following: A small piece of butter, two pinches of flour, a glass of white wine, the same of stock, and brown them; put the carrots, parsnip, and onions into it, with the addition of of parsley, scallions, two cloves, a bay

leaf, thyme, basil, half a clove of garlic, pepper, and salt; boil these gently for half an hour. Take one large, or two small chickens, set them on the fire a minute or two, and then cut each in four; put them into the above *ragout* and boil for an hour. When very little sauce remains, take off the fat, and add a chopped anchovy, and a few capers.

Second way.*—Cut a couple of chickens into quarters, and put them into a stewpan lined with bacon and small onions; after they have been in a short time, add to them an eel cut in pieces, a small fish, and a dozen crayfish, with salt, pepper, bay leaves, and morels; moisten the whole with equal quantities of stock and white wine; cover the stewpan, and let it stand over a moderate fire for three hours.

Place all the pieces on a dish, and garnish it with crayfish and fried crusts, put alternately, and pour the sauce over it.

CHICKENS à la St. Menchault.*—Put two chickens into a stewpan with some butter, a glass of white wine, salt, pepper, parsley, scallion, a clove of garlic, thyme, bay leaf, and basil; stew it gently, and let the sauce adhere to the chickens; then soak them in eggs beaten, cover them with bread crumbs, dip them into butter, bread crumbs again, and broil them.

CHICKEN Milk.*—Beat up the yolks of two eggs with an ounce of powder sugar, a little orange-flower water, and salt; mix these well up until the egg begins to whiten, then add half a pint of boiling chicken broth, stirring it very quick, and drink it as hot as possible.

CHICKENS in a Minute.*—Cut a chicken in pieces, and put it in a stewpan with a little butter; add to it some mushrooms, parsley, scallions, sprinkle flour over, and shake them; moisten it with stock or water, and white wine; when it has boiled, take it from the fire and put in the yolks of one or two eggs, and a little vinegar or lemon juice,

CHICKENS à la Napolitaine.*—Take a cold *fricassée* of chickens, which must be pretty thick, and mix it with some macaroni, boiled in a little stock, and drained; put to it a little butter, a ladleful of *sauce tournée*, some grated Parmesan and Gruyère cheeses, and coarse pepper; stir it well, and then place a thick layer in a mould that has been previously lined with paste, and garnished with vermicelli; put the pieces of chicken on it, cover them with the sauce and macaroni, strew bread crumbs very thickly over the whole, wash

it with melted butter, bread it again, and bake it.

CHICKENS aux Nouilles.—Are dressed in the same way as à l'Ivoire, and served with nouilles.

CHICKENS aux petits Œufs composées.—Braise a couple of chickens cut into quarters, and when they are done, skim and strain the sauce, and thicken it with the yolks of three eggs. In the mean time soak bread crumbs in cullis, and when quite thick, put them in a mortar with shallot, beef marrow, and the yolks of four or five hard eggs, pepper, and salt; mix in the yolks of two raw eggs well, and make these ingredients into little balls, roll them in flour, and give them a boil in some stock. Serve them with the sauce as above, upon the chickens.

CHICKENS with Onions.*—Put some slices of bacon, oil, salt, and plenty of small onions, in a stewpan; when the latter are half done, pour over them a pint of stock, a little white wine, fennel, parsley, &c.; the whole being nearly done, put in a couple of pale-roasted chickens, stew them about a quarter of an hour, and then serve them with the sauce reduced.

CHICKENS and young Oysters.*—Fill your chickens with young oysters cut small, truffles, parsley, and spices, and roast them. Blanch about two dozen young oysters, and toss them up in some melted butter, with chopped herbs and olive oil. When they have been on the fire a quarter of an hour, add a little white wine and half a glass of good stock, thicken it over the fire for another quarter of an hour, and when the chickens are ready to serve, pour the sauce on them, and garnish the dish with oysters and some lemon.

CHICKEN Kanada.—Boil a chicken in a quart of water until nearly done; then skin it, cut off the white meat; and pound it with a little of the liquor it was boiled in to a thick paste; season it with salt, nutmeg, and lemon peel; boil it up all together for a few minutes.

CHICKENS au Parmesan.—Braise a couple of chickens as usual, and when nearly done, add to them some stock, white wine, cullis, and butter, season according to taste. When sufficiently done, strain some of the sauce into your dish, and grate into it Parmesan cheese; place the chickens in this, and pour over the remainder of the sauce; grate more Parmesan on, and bake it.

CHICKENS aux Pavies.—Fry two or three

fat chickens, trussed quite round, in butter for a minute or two; lay a few slices of lemon on the breasts, wrap each in bacon and buttered paper, and roast them. Cut some pickled nectarines in slices, taking off the skin; soak them a little while in water, and then warm them in some gravy and cullis mixed together, and serve them with the roasted chickens.

CHICKENS à la Perle.—Split and bone two chickens, leaving the legs; fill each piece with a *salpicon* made of sweetbreads, mushrooms, scraped bacon, parsley, shallots, seasoned with salt and pepper, and roll it up like a pearshaped pearl, making the leg the point; sew them up, and braise them with veal, bacon, stock, a glass of white wine, two slices of peeled lemon, parsley, half a clove of garlic, bay leaf, thyme, two cloves, pepper, and salt; when done, take out the chickens, skim and strain the sauce, put a little cullis in, and reduce it, and serve it with the chickens.

CHICKEN Pie.—Cut a couple of chickens into pieces, and season each piece with pepper, salt, nutmeg, and mace. Line a dish with puff paste, and put a layer of forcemeat on it; then put in the chickens, with some sweetbreads in pieces, and seasoned ham sliced thin, truffles, morels, artichoke bottoms quartered, the yolks of hard eggs chopped, fresh mushrooms, cocks' combs, and asparagus; add a little water, cover the pie with puff paste, and bake it. When done, pour in some rich gravy, thickened with flour and butter. If the pie is to be eaten cold, the truffles, morels, and mushrooms must be omitted.

Second way.—Put half a dozen small chickens in a dish with puff paste, as above, with the marrow of two bones rolled in a batter of eggs, a bit of butter rolled in sweet herbs, a dozen hard eggs, and two dozen savory balls; cover and bake as before. Pour in a quart of gravy when done.

CHICKEN Pie (Sweet).—Having broken the bones of four chickens, cut them in pieces, season them with mace, cinnamon, and salt, and put them into a dish with the yolks of four hard eggs cut in quarters, five artichoke bottoms; of sun-raisins stoned, citron, lemon, eringo root, marrow, and currants, eight ounces of each; four slices of lemon (peeled) and fifty balls of forcemeat; cover the whole with rich puff paste, and bake. Boil a pint of white wine with the yolks of two eggs; sweeten and put it to the pie when baked. Serve it quite hot.

CHICKEN and Ham Pie.—Season some

slices of boiled ham, and lay them on a puff paste about half an inch thick; then season some pieces of chicken, and place them on the ham, with the yolks of some hard eggs, a few truffles and morels, cover these with more slices of ham, seasoned as before, put some gravy in, and a puff crust on the top, and bake it thoroughly. More gravy may be added when done.

CHICKENS à la Pierrette.—Take half a dozen equal-sized chicken wings; lard two of them with bacon, two with truffles, or any kind of root you please, and the remaining two with ham; braise them with a few slices of bacon, some carrots, sweet herbs, *consommé*, and half a glass of white wine. When done, take them out, glaze three of them; arrange them on a dish, with the sauce (skimmed, strained, and properly reduced with a little cullis) under them.

*CHICKENS aux fines Herbes.**—Cut your chickens in half, and do them over the fire with a bit of butter, garlic, two shalots, mushrooms, parsley, scallions, all minced, a little flour, and a glass of white wine, the same of stock, salt and pepper, reduce it to a thick sauce; take off the fat and serve.

CHICKEN and Ham potted.—Season some pieces of chicken, with mace, cloves, and pepper, and bake them for about three hours in a close-covered pan with some water; then pound them quite small, moistening either with melted butter, or the liquor they were baked in. Pound also some ham, and put this with the chicken in alternate layers, in potting-pans, press them down tight, and cover them with butter.

CHICKEN Puffs.—Mince the breast of a chicken, some lean ham, half an anchovy, a little parsley, shalots, and lemon peel, season these with pepper, salt, Cayenne, and beaten mace; set them on the fire a few minutes, in a little *béchanielle*; roll out some puff paste thin, cut it into square pieces, and lay in each some of the above mixture; turn the paste over, and fry them in boiling lard, and serve them on fried parsley.

CHICKENS Pulled.—Cut off the legs, rump, and sidebones of a cold chicken, and pull all the white parts (without the skin) into shreds; toss them up in a little cream, flour, butter, pounded mace, pepper, salt, and lemon juice, stir them together till the butter is melted; then lay it in a dish, place the rump in the middle, and the legs at each end, having previously seasoned and broiled them.

*CHICKENS en Redingotes.**—Cut the chickens into quarters, take out all the bones; make a *farce* of fat livers, veal, parsley, pounded bacon, salt, pepper, and the yolks of two or three eggs; put some of this upon each limb, put several of them together, cover them with the same, wrap them in paper, and bake in a moderate oven. When done, take off the paper very carefully, so as not to remove the *farce* from the chicken, place it on a hot dish, and pour *blond* over it.

CHICKENS à la Reine.—Cut all the meat from some cold roasted chickens, which may have been served before, and take out the breastbone; mince the meat, and make it into a *farce* with cream, suet, grated bacon, parsley, shalots, pepper, salt, nutmeg; unite these with the yolks of four eggs, stuff the chickens with this, as if they were whole; smooth them with a knife dipped in white of egg; cover them with bread crumbs, and bake them. When of a nice brown colour, pour sauce *à la reine* over, and serve.

*CHICKENS au Réveil.**—Stuff two chickens with the livers, parsley, scallions, two tarragon leaves, all chopped, and mixed together with butter, and having parboiled them in a little fat or butter, wrap them in bacon and paper, and roast them. In the mean time, put the butter in which the chickens were parboiled into a stewpan, with two carrots, two onions sliced, garlic, cloves, thyme, basil; stew, but do not let them be coloured; put in a glass of white wine, and another of stock, and stew them together for half an hour, and then strain it. Then take some salad herbs, such as tarragon, pimpnel, chives, chervil, and cress, of each according to your taste, so as all together to make half a handful; chop them very small, and infuse them in the above sauce, on hot ashes for half an hour. Then strain it, press the herbs quite dry, and add to it a bit of butter, worked with flour, salt, and pepper, thicken, and serve it with the chickens.

CHICKENS (Roasted).—Put the chicken between slices of bacon, fasten the feet to the spit, and baste with its own gravy. Serve with cress round the dish, seasoned with salt and vinegar. The chicken, when covered with bacon, should be wrapped in buttered paper, and if required to be of a pale colour, kept on till roasted; if not, remove the paper about five minutes before it is done, and finish it before a clear fire.

*CHICKENS à la Romaine.**—Lard a fine

fillet of veal, make a hole at one end large enough to contain a small stuffed chicken, sew it up, and put it into a stew-pan, with a few slices of veal and ham, some parsley, shalots, two cloves, basil, stock, and a little pepper; simmer it over a slow fire; when done, skim and strain the sauce, reduce it to a glaze, and spread it over the fillet of veal with a brush. Then put some cullis to the remains of the glaze, and strain it over the meat, and serve.

CHICKENS au Romestic.—Cut as great a number of small slices of fillets of meat from a tender rabbit as you possibly can, and soak in oil, or melted butter, with chopped shalots, truffles, mushrooms, and parsley; season them with pepper, nutmeg, and salt; take the breastbones from two chickens, so as not to break the skins, and fill them with the above, and sew it in; then having given them a turn in butter over the fire, wrap them in bacon and paper, and roast them. Chop up the bones and remains of the rabbit, and set them to simmer with some poultry legs and pinions, half a glass of white wine, and three spoonful of cullis; skim this sauce well, and strain it over the chickens.

CHICKEN Salad.*—Cut cold roast fowl into small long pieces, taking off the skin. Lay some lettuce, cut small, at the bottom of a salad-bowl, put the chicken on it with all sorts of salading, gherkins, hard eggs cut in quarters, anchovies cut in slips; season with the usual salad dressing.

CHICKEN Salad à la Magnonnaise.*—Trim the fillets of six fat chickens, toss them in a little butter; then drain them in a napkin, press them lightly between two saucepan-lids, and let them cool; in the mean time, dress the twelve fillets *mignons à la Conti*, with truffles or tongue à l'*écarlate*, place them in a dish, cutting them in the form of a horseshoe, then let them cool. Cut six lettuces small, season them in the usual way, and lay the salad on a table-dish, form it into a sort of crown, upon which arrange your fillets alternately, first a large one, then one à la *Conti*. Surround the whole with a border of aspic jelly. Pour into the centre of your crown a *magnonnaise ravigotte*.

CHICKENS Salad à la Reine.*—Roast two fine plump chickens, and when cold cut them in pieces; toss them up in an earthen pan with salt, a *mignonnette*, oil, vinegar, parsley, an onion or shalot cut small, cover them with paper, and leave them in this for some hours. Boil eight

eggs (as nearly the same size as possible) hard, and cool them in taking off the shells. Wash six lettuces, take off the leaves, keeping the hearts quite small; cut the leaves as fine as you can, season them as for common salad, and lay them on a table-dish; then having drained the chickens, and separated them from the parsley, &c., lay the legs on the lettuce leaves *en couronne*, in the centre of which place the wings: on the legs put the rumps and two of the breasts; on these the fillets as close as possible, laying them alternately flat and upright; and on the top of the fillets the two breasts which remain: be careful in keeping this dish as high and upright as possible. Cut the hard eggs each into eight pieces, put them round the dish as a border, and between every piece set upright a lettuce heart; and on the top of all lay the half of an egg, with a lettuce heart in the middle. Then mix together a good pinch of chervil, some tarragon and pimpinel leaves, scalded, and shred small, salt, pepper, oil, *ravigotte* vinegar, and a spoonful of aspic jelly. Amalgamate the whole well, and pour it over the salad.

CHICKEN Sausages.—Make two *farces*, one of bread crumbs, roasted breast of fowl, calf's udder, marrow, baked onions, parsley, shalots, mushrooms, all chopped very fine, mixed together with a spoonful of brandy, a little cream, and the yolks of five eggs; make the other of scalded sweetbread, livers, mushrooms, season both with spices, salt, and pepper. Split a couple of chickens through the backbone, and lay in each half, some of the first mentioned *farce*, and on that some of the second, roll them up, tie, and braise them with a glass of white wine, the same of stock and some bacon. When done, let them cool; then put the rest of the *farce* round them, wrap them in caul, dip them in whites of eggs, strew bread crumbs over, and bake them. Strain, and mix some cullis and lemon juico with the liquor in which the chickens were braised, and serve it with them.

CHICKEN (Scalloped).—Mince some cold chicken, and heat it up with a little cream pepper, salt, mace, and nutmeg; put this into scallop shells, and cover them with bread crumbs; put some butter over, and brown them.

CHICKENS in the Scotch Manner.—Cut your chickens into quarters, put them into a saucepan, with only just water enough to cover them, a bunch of parsley,

some chopped parsley, and a little mace, cover them close down; when it is done enough, add six eggs well beaten; take out the parsley, and servo them in a deep dish with the sauce.

CHICKENS (*Soufflé of*).—Mince the white part of cold roasted chickens, pound it in a mortar, with some *béchamelle*, butter, pepper, salt, and the yolks of four eggs; when well beat, strain it through a tammy; then beat the whites of five eggs to a solid froth, mix it with the former, and put the whole into a deep dish, or raised pie-crust, and bake it in a moderate oven.

CHICKEN (*Stewed*) *au Poisson*.—Cut a carp with a fine roe into pieces, cut a chicken also into pieces, and put them into a stewpan together, with a slice of ham, some mushrooms, parsley, scallions, thyme, bay leaf, basil, two cloves, a small piece of butter. When these have simmered together a little while, add some stock, a glass of wine, a little cullis, flour, pepper, and salt; boil them until the chicken is done, then take out the carp (leaving the roe), the ham and parsley, and put in their place a chopped anchovy, and a few capers. Place the chicken on a dish mixed with the onions and roe. Take the fat from the sauce, and strain it over the whole.

CHICKENS (*Stuffed*).—Boil a pint of milk with a handful of bread crumbs, until very thick; when cold, beat it up in a mortar, with chopped parsley, and onions, thyme, a bay leaf, butter, the yolks of four eggs, pepper, and salt, stuff two chickens with this, sew it in, and roast the chickens between rashers of bacon. Serve with the following sauce: A bit of butter rolled in flour, some stock, vinegar, a chopped anchovy, a few capers, salt, and nutmeg, thickened over the fire.

CHICKENS and *Tarragon*.—Blanch some tarragon leaves for a quarter of an hour, then throw them into cold water, and when well drained, chop them very small, and mix a fourth part of it with the minced livers of two chickens, a bit of butter, salt and pepper, and stuff the two chickens, drawn and trussed, with it, put them into a stewpan with some butter, and do them up in it; then lay some bacon on the breasts, wrap them in paper, and roast them. In the mean time put the rest of the tarragon into a saucepan, with a bit of butter worked into flour, the yolks of two eggs, half a glass of meat gravy, two spoonful of stock, a little vinegar, salt, and pepper. Thicken it over the fire, but

do not boil it, lest the eggs turn. Serve this sauce over the chickens.

CHICKENS *à la Tartare*.—Having prepared your chicken, parboil and cut it in half; break the bones, and soak it in melted fresh butter, with parsley, scallions, mushrooms, and garlic, cut up small, pepper, and salt. Dip it again in butter, bread it, and broil on a clear fire. It may be served either dry, or with some made mustard stirred in it.

***Second way*.—**Split and break, and take out the bones of two young chickens, press them into a round form, season, and wash them over with yolk of egg; cover them with bread crumbs, flatten them a little, and broil over a clear fire. Serve them with *sauce Italienne*.

CHICKENS (*Minced*) in *Timbale*.—Make a batter with two spoonful of flour, some grated nutmeg, four eggs stirred in, one at a time, and some new milk; it must not be too thin; fry it as for pancakes, but lay it very thin in the pan, and colour it on one side only; cut each (except two or three) in half; lay a whole one at the bottom of a buttered mould, and the others round the sides; nearly fill up the mould with a thick mince of chicken, turn the ends of the pancakes over it, and lay another whole one at the top. Bake it in a moderate oven, and when done, turn it on a dish, and serve with good gravy.

CHICKENS (*Minced*) in *Timbale another Way*.—Mould up the leavings of your paste, roll it out thin, line your timbale moulds, fill with bread crumbs or flour, bake and then empty them, fill with a good mince of chicken, and place on the top a puff paste cover baked purposely; then serve very hot.

CHICKENS and *Tomata Sauce*.—Mix together, in a stewpan, a little butter, salt, pepper, lemon juice, and grated nutmeg, a sufficient quantity to put in two chickens; tie it in, and lay thin slices of lemon on the breast of the chickens, and lay them in a stewpan lined with thin rashers of bacon; cover them with the same, and stew them with fire above and below for three quarters of an hour; when done, druin them in a cloth; untie them, and serve with tomata sauce.

CHICKENS and *Tongues*.—Boil three young chickens, a cauliflower, spinach, and six pigs' tongues, peeled. Place the cauliflower in the centre of a dish, the chickens round it, and beyond them the tongues, with the roots outward; lay the

spinach in small heaps between each tongue. Garnish the whole with toasted bacon. The cauliflower should be boiled in milk and water, and kept quite whole.

CHICKEN and Truffles.*—Wash and pare some truffles, and turn them over the fire with a bit of butter and half a pound of grated bacon. Fill a chicken with this mixture, and truss it so that none of the stuffing can escape; tie a slice of bacon and some paper on the breast; roast it, and serve with truffle sauce.

CHICKENS à la Turque.—Boil some rice in good *consommé*, until properly swelled; then season it, and fill two chickens with half of it (have a sufficient quantity to stuff them quite full). Wrap them in bacon and buttered paper, and roast them for an hour; mix one spoonful of cream and four of *béchamelle* with the remainder of the rice; season it well, and cover the chickens with it, and serve them.

CHICKENS with Vegetables.*—Cut some young and tender artichokes in quarters; take out the choke, and cut off the ends of the green leaves; blanch and boil them in stock, with slices of lemon; when nearly done, drain them, and do them up in a stewpan, with some butter, parsley, scallions, and shallots, stock, a little oil, salt, pepper, and fennel; reduce this sauce, and having boiled or pale-roasted two chickens, pour it over, and place the artichokes round them. Instead of artichokes, any of the following vegetables may be used: Chards, sorrel, spinach, lettuce, cucumbers, French beans, morels, peas, or salsify.

CHICKENS à la Vénitienne.*—Parboil two or three fat chickens in some stock, with a little butter, and having cut them up, lay them in a stewpan lined with slices of bacon; surround them with well-blanchéd parsley roots, and put in a bunch of green parsley. Cover the pieces of chicken with slices of veal, salt, and pepper, and moisten with *consommé*; let it stand over a moderate fire, and when half done, add a glass of white Champagne. When done, arrange the pieces on a dish, and place the parsley roots and leaves round; reduce the sauce, and pour it, with Seville orange juice, on the whole. You may omit the wine, if you think proper; but roots of any sorts you please must then be added.

CHICKENS à la Villageoise.—Take out the breastbone of a couple of chickens, and truss them as for boiling; lard them on the breast with sprigs of parsley, and on the sides with bacon; roast them; baste with lard to keep the parsley crisp. In the

mean while prepare a *ragoût* of cucumbers; split open the breasts of the chickens when they are ready, and put in the *ragoût*. Serve with *cullis* under them.

CHICKEN Water.—Take a cock, or large fowl, flay it; then bruise it with a rolling-pin, and put it into two quarts of water, with a crust of bread. Let it boil half away, and strain it off.

CHICKENS (Fillets of) à la Béchamelle Pannée.—Cut off the hind parts (the legs and rumps) wrap the breasts in buttered papers and roast them; when cold, cut them in fillets and put them into a dish with *béchamelle* sauce; strew bread crumbs on them, and baste with melted butter; colour it with a salamander, or in the oven.

CHICKENS (Fillets of) in Italian Salad.—Cut the fillets of one or two chickens, each into three thin slices. Shred a cabbage, a lettuce, and some celery small; slice some cucumbers, and mix them all with a little pickled chervil, and put them in a salad-dish, arrange the fillets on these in the shape of a star. Garnish them with two hard eggs, half a dozen anchovies shred small, a few French beans, a cauliflower boiled, and a sliced cucumber, and dress it with Italian salad sauce.

CHICKENS (Fillets of) in Savory Jelly.—Cut the meat of two roasted chickens into thin fillets, the size of a shilling; prepare some savory or aspic jelly, by putting the whites of four eggs in a stewpan, about three spoonfuls of tarragon vinegar, and a little salt; beat them up with a fork, pour two quarts of good *consommé*, stir it over the fire, continually, till it boils; then take out the spoon and let it simmer till reduced to half. Run it gently through a jelly-bag, throw in a little chopped tarragon and chervil; half fill a mould with the jelly, and when nearly set, place the chicken neatly round, and when quite set, fill it up. When the whole is quite stiff, dip the mould in warm water a minute, and turn out the jelly.

CHICKENS (Turbaus of Fillets of) à la Sultan.—Cover a large piece of bread with thin slices of bacon; place it in the middle of a dish, and surround it to the height of three inches, with a *farce à quenelles* that has been kept in ice, stick in this, at equal distances, larded *filets mignons* of chickens; cover the dish with an earthenware pan as close as possible, and bake it; when done, glaze the *filets*, and make a small hole in the *farce* between each *filet* to receive a cock's kidney, which

must be very white, so as to resemble a pearl. Take the bread from the centre, drain the fat off with crumb of bread, and put in its place a *blanquette* of chickens. If truffles are in season, garnish with a ball made out of a truffle, and the *perle* or kidney; and then scallops, with truffles, in the middle.

CHICKEN (*Scallops of*) *à la Conti*.—Proceed as above; reserve the *filets mignons*, garnish with truffles, cut into various shapes; lard the *filets*, and divide the thickest part of each; preserve the right side point, turn over the two divided parts, and give them the shape of an arrow, or you may make them in the form of an S. Arrange the scallops as an obelisk in the middle of a dish, and lay the *filets* and truffles round it.

CHICKENS (*Scallops of*) *à l'Essence of Cucumbers*.—Cut scallops from the fillets of four chickens, put them in a pan with some clarified butter, sprinkle them with salt, and serve them with the following sauce: Pare and slice some green cucumbers, and lay the larger slices, having taken out the seeds (such as are the size of a half-crown), in salt and vinegar, for a little while; then drain them on a clean cloth, and let them stew gently with some *sauce tournée*, a small bit of sugar, and a little salt; when done, drain them again. In the mean time mince a few cucumbers, and put them with the parings into butter, sweat them till melted; mix this with the slices, and boil them gently, till all the butter is extracted, then reduce and mix it with some *béchamelle*, and strain it through a tammy; when the scallops are wanted, toss them up over a stove; drain the butter, and add a little cream, and put them into the sauce. Garnish with the cucumbers drained.

CHICKENS (*Scallops of*) *with Truffles*.—Cut the fillets of three chickens into scallops, about the size of a crown piece, and throw them into clarified butter; have ready some truffles, peeled and cut of the same size and form as the scallops; sprinkle them with salt. Reduce the cuttings of the truffles in some *consommé*, and mix it with *velouté*. Toss up the scallops and truffles just before serving, add a little thick cream, and serve with the *velouté*.

CHINA Chilo.—Mince a pint basin of undressed neck of mutton, or leg, and some of the fat; put two onions, a lettuce, a pint of green peas, a tea-spoonful of pepper, four spoonsful of water, and two or

three ounces of clarified butter, into a stewpan closely covered; simmer two hours, and serve in the middle of a dish of boiled dry rice. If Cayenne is approved, add a little.

CHINESE Temple.—Having boiled an ounce of double-refined sugar, with half an ounce of butter, and a little water, set it by till cold, and then add to it an egg well beaten. With this, make four ounces of flour into a very stiff paste; roll it out as thin as possible, and lay it in a set of tins the form of a temple, and bake them in a slow oven. When cold, take the paste from the tins, and join each piece together according to the proper forms, with isinglass and water. The lower part, of course, ought to be stronger than the top, in order that it may sustain the weight of the whole. The pieces also must be cut as exact as possible to the shape of the tins.

CHITTERLINGS.*—Take some bogs' entrails, cleanse them carefully, and cut them into convenient lengths; put them into water with vinegar, laurel or bay, thyme, and basil, for six or eight hours; then cut one part of these entrails and some pork together, with pork fat, into dice, seasoning the whole with pepper, salt, fine spice, and a little aniseed in powder; fill the remainder of the entrails with all these ingredients, but not to tightness, to prevent bursting; tie them with thin twine, and boil them in half water and half milk, with salt, thyme, bay, and basil; when they are sufficiently boiled, leave them to cool in their liquor. Boil on a clear fire, and serve them.

N.B. Some previously soak them for six hours in white wine; others, in melted lard. They are also boiled in stock, together with carrots, parsnips, and a bunch of parsley, scallions, thyme, laurel or bay; pierce them before broiling.

CHITTERLINGS à la Rouen.—Take a calf's or lamb's chaudron and some pork fice; cut them into small pieces; season them with a small quantity of pounded aniseed, salt, and fine spices; boil them in milk and fat broth, with a bunch of sweet herbs, and a few sliced onions; leave them to cool in the liquor in which they are boiled.

CHITTERLINGS (Veal).—Scald a calf's chaudron and some udder about fifteen minutes, then cut them into fillets, with a pound of pickled pork; mix these together, and add a few chopped shallots, salt, fine spices, four spoonsful of cream, and four yolks of eggs. Finish as beef chitterlings.

CHOCOLATE.*—According as you wish to make this beverage, either with milk or water, put a cup of one or other of these liquids into a chocolate-pot, with one ounce of cake chocolate. Some persons dissolve the chocolate in a little water before they put it into the milk. As soon as the milk or water begins to boil, mill it. When the chocolate is dissolved, and begins to bubble, take it off the fire, letting it stand near it for a quarter of an hour; then mill it again to make it frothy; afterwards serve it out in cups.

The chocolate must not be milled, unless it is prepared with cream. Chocolate in cakes should always be made use of for ices and *dragées*.

CHOCOLATE.—Simmer the chocolate on a slow fire, in the proportion of two ounces to each cup; stir it about a good deal with a chocolate mill, and when it is properly dissolved and thickened, add a yolk of an egg beat up, to the proportion of four cups, or the whites equally beat up, and the first froth thrown away; mix it first with a little of the chocolate, which add to the rest, and mill it very well to incorporate together; this will make it of a proper consistence, and of a proper froth; it is best made a day or two before using. If you keep it ready made any time, boil it a moment every other day; sweeten it according to taste.*

* The French author says, dissolve and boil one *tablette*, viz., a cake or lozenge, to each cup. It is to be observed, that their chocolate is made into small cakes, which contain about twelve to a pound, and is sweetened in the making, which is commonly called Dutch chocolate in England.

CHOCOLATE (*to make either with Milk or Water*).—Divide a pound of chocolate into twelve parts; take as many parts as you wish to make cups of chocolate; put into a chocolate-pot an equal number of cups of water; let your chocolate dissolve; mill it, then put your chocolate-pot on a gentle fire; let it boil slowly, keeping it constantly stirring: immediately before it is served, mill it.

To make chocolate with milk, you must divide your pound of chocolate into sixteen parts.

CHOCOLATE Almonds.—Take a pound of chocolate finely grated, and a pound and a half of the best sugar, finely sifted; soak some gum dragon in orange-flower water, and work them into what form you please; the paste must be stiff; dry them

in a stove. You may write devices on paper, roll them up and put them in the middle.

CHOCOLATE Biscuits.*—Whip to snow the whites of six eggs; mix with them as much scraped chocolate as will colour and taste them; add some powder sugar and some fine flour; make it into a paste; shape your biscuits; put them in paper, and bake them in a gentle oven.

CHOCOLATE Biscuits.—Take a quarter of a pound of chocolate, and put it on a tin over a stove, to make it warm; then put a pound of powdered sugar in a basin; and when the chocolate is quite warm and soft, put it in with the sugar, and mix it well with about eight whites of eggs; if you find it too thin, add some more powdered sugar, to bring it to a paste, so that you can roll into lumps the size of walnuts: let your oven be of a moderate heat; put three papers under them; let the oven just raise and make them crisp and firm; and let them be quite cold before you take them off the paper.

CHOCOLATE Biscuits.*—Take a dozen fresh eggs, half a pound of flour, two ounces of grated chocolate, and a pound and a half of powdered sugar; beat these ingredients up well in a mortar for a quarter of an hour; then lay your biscuits on white paper, and bake them.

Vanilla and cinnamon biscuits are made in the same way.

CHOCOLATE (*Blancmange of*).—Dissolve a quarter of a pound of good chocolate, and the same of sugar, in a glass of boiling water: extract the milk of almonds in the usual way, and having divided it, mix with one half of the chocolate four drachms of isinglass, and with the other, six ounces of sugar dissolved in a glass of warm water, and four drachms of isinglass. Proceed with the rest of the operation as in *Blancmange of Cedrat*.

CHOCOLATE Bonbons.*—Put a quarter of a pound of chocolate over a fire, to dissolve it; and having boiled two pounds of sugar to *fort perlé*, put a spoonful or two into the chocolate; stir it till it forms a thin paste, and then pour it on the sugar, and boil both together to *caramel*. In the mean time melt a little butter, skim, and pour it off clear into a basin; take a spoonful of it, and rub it with your hand over a marble slab or table: on this pour the chocolate and sugar; then take two ends of a sword blade (one in each hand), and press lines an inch apart all down it; cross them in like manner, so as to mark

the sugar in small squares all over; doing it as quick as possible, lest the sugar should cool before you have done; then pass the sword blade between the marble and the sugar; lay under the latter sheets of paper; and when cold, break it into pieces according to the marks, and wrap each square in paper.

*CHOCOLATE Bouchées de Dames.**—Make your *bouchées de dames* as directed (see that article), but lay them rather more of an oval form; when baked, take them from the papers. Then put two ounces of very fine sugar (sifted), and three ounces of grated chocolate, into a pan, with one and a half whites of eggs; stir it with a silver spoon for eight or ten minutes; and having filled the *bouchées* with marmalade, mask them with this mixture; as you do them, strew crystallized sugar over, and place them carefully on a baking-plate covered with paper. When all are done, put them in the oven for five or six minutes, and serve them when cold.

*CHOCOLATE Canellons.**—Prepare twenty *pannequets*; mask them lightly with chocolate cream *pâtissière*; strew over them some crushed macaroons; roll them out; cut them through the middle; dip them in batter, and fry them: glaze, and serve them quite hot.

*CHOCOLATE Comfits.**—Take two ounces of chocolate, heat it small with a little water over the fire; when it is dissolved and reduced to a paste, pour it upon a pound of *masse pain* or sweet paste, to which add some cinnamon or vanilla at discretion; mix the whole well together; then spread it over some wafer shapes, and bake it in a moderate oven. If the paste does not appear deep coloured enough, you may colour it with *bolus Armenicum*.

*CHOCOLATE Conserve.**—Dissolve two ounces of good chocolate in a little water, put it into a skillet with half a pound of sugar boiled to *perlé*; keep the sugar stirring, and when it boils put the conserve into moulds.

*CHOCOLATE Conserve.**—Dissolve a quarter of a pound of grated chocolate in a small quantity of clarified sugar; boil a pound of sugar to the *première plume*, put your chocolate into it, stirring it well to mix it; serve it whilst it is warm.

*CHOCOLATE Cream.**—Take a pint of milk, a gill of cream, the yolks of three eggs, and five ounces of powder sugar; mix these ingredients together, set them on the fire, stir it constantly, and let it

boil till reduced to a quarter; then add two ounces of grated chocolate; and having boiled a little longer, strain it, and let it cool. Serve it cold.

CHOCOLATE Cream.—Scrape two squares of chocolate, and put them in a stewpan, with half a quarter of a pound of sugar, a pint of milk, and half a pint of cream; let it boil till a third is consumed, and when half cold, beat up the yolks of six eggs with it, strain the whole through a sieve, and then put the small cups or dish in which the cream is to be served into a pan containing enough boiling water to reach above halfway up the cream; cover this pan, and put a little fire on the lid; when done, and the cream cool, serve.

CHOCOLATE Cream.—Scrape into one quart of thick cream one ounce of the best chocolate, and a quarter of a pound of sugar; boil and mill it; when quite smooth take it off, and leave it to be cold; then add the whites of nine eggs, whisk and take up the froth on sieves as others are done; and serve the froth in glasses, to rise above some of the cream.

CHOCOLATE Cream.—Take about half a cake of chocolate, bruise it to pieces, put it in a stewpan with a little milk, and stir it over a gentle fire till it looks smooth and thick; then add a little more milk, and stir it again over the fire; continue this till it takes the thickness of cream; sweeten it to your palate with clarified sugar; stir in a little thick cream with a very little isinglass, rub it through the tannin, and set it in the mould.

CHOCOLATE Cream.—Take a quart of cream, a pint of white wine, and a little juice of lemon; sweeten it well, lay in a sprig of rosemary, grate some chocolate, and mix all together; stir it over the fire till it is thick, and pour it into your cups.

*CHOCOLATE Cream au Bain-marie.**—Break a quarter of a pound of chocolate into small pieces, and dissolve it in a glass of water with a small quantity of vanilla and half a pound of sugar. When these ingredients are perfectly dissolved, add five glasses of boiling milk; pour this mixture, a little at a time, on the yolks of ten, and one whole egg; stir it constantly with a wooden spoon, add a grain of salt, strain and finish as directed, *Cream au Bain-marie*.

*CHOCOLATE Cream à la Française.**—Dissolve a quarter of a pound of the best chocolate in a glass of boiling water over

a gentle fire; then pour into it, one at a time, the yolks of eight eggs; add half a pound of sugar, and four glasses of boiling milk. Stir it constantly over a moderate fire till the cream thickens; then boil it up once and strain it; when nearly cold, add six drachms of isinglass, and finish in the usual way. See *Cream à la Française*.

CHOCOLATE Whipped Cream.—Dissolve a quarter of a pound of the best chocolate in half a glass of boiling water over a moderate fire; then let it cool; add to it a quarter of a pound of powder sugar, and mix it with whipped cream. See *Whipped Cream*.

CHOCOLATE Cream Pâtissière.—Grate a quarter of a pound of chocolate, and mix it with two ounces of powder sugar and a quarter of a pound of sweet macaroons. Put this mixture into a cream *pâtissière*, prepared as directed in that article.

CHOCOLATE Drops.—Take one pound and a half of chocolate, put it on a pewter sheet or plate, and put it in the oven just to warm the chocolate; then put it into a copper stewpan, with three quarters of a pound of powdered sugar; mix it well over the fire, take it off, and roll it in pieces the size of small marbles, put them on white paper, and when they are all on, take the sheet of paper by each corner, and lift it up and down so that the paper may touch the table each time, and by that means you will see the drops come quite fat, about the size of a sixpence; put some sugar nonpareils over them, and cover all that are on the paper, then shake them off, and you will see all the chocolate drops are covered with the sugar nonpareils; let them stand till cold, and they will come off well, and then put them in a box papered.

CHOCOLATE (Floating Island of).—Take the whites of two eggs, and mix them up with two ounces of chocolate scraped; pile it on a thin custard or jelly.

CHOCOLATE au Fromage.—Whip a pint and a half of rich cream. Melt a quarter of a pound of chocolate that you have previously rasped or pounded; add a little water to it; when melted, mix with it a little isinglass and a little sugar; then mix that with the whipped cream, fill your mould, and surround it with ice. Do not neglect to whip it over ice till you find the mixture begins to freeze; then put it into the mould, and surround it with ice.

CHOCOLATE (Fromage Bavaois of).—

Dissolve a quarter of a pound of the best chocolate in a glass of boiling water, and boil it for five minutes stirring constantly; when perfectly dissolved, add a glass of good cream (also boiling), six ounces of powder sugar, and six drachms of clarified isinglass: when well mixed, strain it off into the *bol* in ice, stir it with a silver spoon, and as soon as it begins to take, mix a *fromage à la Chantilly*, and finish as usual.

CHOCOLATE (Frothed or Whipped).—Put half a pound of chocolate to a glass of water over a small fire, stirring it with a wooden spoon until perfectly dissolved; then take it off and add six yolks of eggs, a pint of double cream, and three quarters of a pound of powder sugar. Pour the whole into a pan, and when cold, whip it up as directed. See *Frothed Cream*.

CHOCOLATE Génoise.—Make the *Génoise* in the usual way, adding to the ingredients a small quantity of vanilla. When done make a glaze with three ounces of grated chocolate, two ounces of powder sugar, and half the white of an egg; do them over with this, and put them into the oven for two minutes to dry.

CHOCOLATE Ices (Cream).—Take any quantity of chocolate, melt it over the fire in a small pan; when melted, pour it into that in which you are to make your cream; break your yolks of eggs into it (four eggs to every pint of cream), add some pounded loaf sugar to it, keep stirring continually; then add your cream by little and little, stirring and turning it till the whole is mixed properly together; then set your pan over the fire, and keep stirring with a wooden spoon till you see your composition is near boiling, then take it off immediately; for, from the moment you set your composition over the fire till that it offers to boil, it has sufficient time to incorporate well and thicken sufficiently, without need of boiling; and should you let it boil, you would risk the turning your cream into whey, on account of the yolks of eggs, which would do too much. Take great care likewise your cream is fresh and sweet, for otherwise as soon as it is warm it will turn to curds and whey; therefore, be careful, stir it continually, from the time you set it on the fire till you take it off; then put it in the *sabotière* to make it congeal after the usual manner.

CHOCOLATE Cream Ices.—Dissolve the chocolate in a little water on a slow fire;

when properly done, mix it with a pint of cream, three yolks of new-laid eggs, and about half a pound of sugar.

CHOCOLATE Ice (Water).—Take three ounces of chocolate, warm it, and mix with it half a gill of syrup, and half a pint of water; mix it well, and freeze it thick.

CHOCOLATE Macaroons.*—Put a quarter of a pound of chocolate on a tin plate over a coal fire, and when it is dissolved pour it on a plate; put to it a spoonful or two of sweet almond paste, made as for macaroons, stir it in well, and then pour it upon the remainder of the almond paste, in which you have mixed a tea-spoonful of powdered cinnamon or vanilla, or both: heat them together well in a mortar, lay them on paper, and bake them for three quarters of an hour in a moderate oven.

CHOCOLATE (Mock).—Take a pint of milk, boil it over a slow fire with some whole cinnamon, and sweeten it with Lisbon sugar, heat up the yolks of three eggs, throw altogether into a chocolate-pot, and mill it one way or it will turn. Serve it in chocolate-cups.

CHOCOLATE Parfait Amour.*—For four bottles of brandy, take one pound of the best chocolate, cut in small bits; a little salt, two cloves, and a little cinnamon; you must infuse all in the brandy, with two bottles and half a pint of water, with whites of eggs, and filter it through the paper.

You must be careful not to take more than two bottles from every four, except from the cinnamon, from which you are to take as much as you can get.

CHOCOLATE Pastils.—Take a little chocolate, which put in a pan over the fire to melt it; stir it with a spoon; when it is melted, take half a pound of loaf sugar, pounded in a mortar and sifted, which dissolve in a little clear water. When that is done, put in your chocolate; if you find the paste too thick, add a little water, enough to bring it to that degree of liquidity that you may take it up on a knife; then take half a sheet of paper, and cover it with little round and flat drops, which we call *pastils*, of the size of a sixpence; let them dry naturally in a cupboard; and when dry, take them off from the paper, and put them in boxes.

CHOCOLATE Pastil Paste.—Melt half an ounce of gum dragon in a little water till it is quite dissolved and thick; sift it through a linen cloth, pound it in a mor-

tar with a quarter part of whites of eggs, a chocolate cake bruised, and half a pound of fine powder sugar, mixed by degrees, and adding either more or less sugar, according as the paste is malleable; it must be pretty firm; form it into what flowers or designs you please, as shells, lozenges, any kind of corn or beans, &c.

CHOCOLATE Petits Gâteaux Royaux.*—Grate three ounces of vanilla chocolate, and mix it with a quarter of a pound of sifted sugar, diluted with a little white of egg; prepare and finish your cakes as directed. See Almonds *Petits Gâteaux Royaux*.

These cakes may be flavoured with cedar, lemon, Seville or sweet orange, by grating the rind of either of these fruits on sugar, which must be crushed and well dried before it is used.

CHOCOLATE Petits Pains.*—These are made in the same way as *Petits Pains à la Duchesse* (see that article), but without the *dorure*. When cold, fill them with a cream *pâtissière*, mixed with two ounces of vanilla chocolate, and sweetened with sugar, flavoured with vanilla; then put three ounces of sifted sugar, the same of chocolate, and half the white of an egg, into a pan; stir these ingredients with a silver spoon until you have a smooth transparent glaze, with which mask the top and sides of the *petits pains*, spreading it equally with the blade of a knife.

CHOCOLATE Profitrolles.*—Mix a quarter of a pound of grated chocolate in a glass of cream *pâtissière*; spread half of this carefully on a silver dish, and put it in the oven for half an hour, that it may burn to the dish; then mix in a pan two ounces of grated chocolate, the same of powder sugar, and a sufficient quantity of white of egg to make a smooth glaze, with which glaze eight *chour*, rather larger than common; dry them a minute or two in the oven, and fill them with the remainder of the cream; then take the largest, and place it in the centre of the dish of cream, and arrange the remaining seven round it, as close as you well can; put it in the oven again for a quarter of an hour, and then serve.

CHOCOLATE Puffs.—Take half a pound of chocolate grated, and a pound of double-refined sugar, beat fine and sifted; with the whites of two eggs make a paste, and have ready some more sugar to strew on the tins; turn the rough side upwards, and bake them in a slow oven; you may

form the paste into any shape, and colour it with different colours.

CHOCOLATE Puffs.—Beat and sift half a pound of double-refined sugar, scrape into it an ounce of chocolate very fine, and mix them together. Beat the white of an egg to a high froth, and strow in the sugar and chocolate. Keep beating it till as stiff as a paste. Then sugar the paper, drop them on, the size of a sixpence, and bake them in a slow oven.

CHOCOLATE Soufflé.—Take a quarter of a pound of chocolate, which cut as small as you can, and melt it on the fire in a little water. When it is entirely melted, throw it into *soufflé* preparation.

CHOCOLATE (*Petit Soufflé* of).*—Having grated a quarter of a pound of chocolate, put it on a sheet of paper, and lay it at the opening of the oven for five minutes; in the mean while, dilute six ounces of sifted sugar with the white of an egg; then add to it the chocolate; when the mixture is very firm add a little more white of egg, and conclude your operation in the usual way. See *Petits Soufflés*.

CHOCOLATE Sweetmeats.*—Take two ounces of chocolate, and break it into a little warm water, put it on the fire, and when quite dissolved, mix it with a pound of marchpane paste, to which may be added vanilla or cinnamon; stir it up well, and then spread it on wafer paper in what forms you please, and bake them in a moderate oven. If the sweetmeats be not sufficiently dark coloured, add a little bole ammoniac.

CHOCOLATE Tart.—Put two spoonfuls of fine flour in a stewpan, with the yolks of six eggs, reserve their whites, mix these with some milk, add a quarter of a pound of rasped chocolate, with a stick of cinnamon, some sugar, a little salt, and some rasped green lemon peel; let them be a little time over the fire, after which put in a little preserved lemon peel cut small, and having tasted whether it has a fine flavour, let it cool; when cold, mix this with the reserved whites of eggs beat up to a froth, when you use it, put it into pattypans, and put either puff or tart paste over them; ice, and bake them in a moderate oven.

CHOCOLATE Tart.—Mix a little flour and cream, with a proportionate quantity of chocolate, a bit of sugar, and three eggs; boil it about half an hour, stirring continually for fear it should catch at bottom; put it into the paste, and whites of

eggs beat and frothed upon it; glaze it with sugar.

CHOCOLATE Wine.—Take a pint of sherry, or a pint and a half of port, four ounces and a half of chocolate, six ounces of fine sugar, and half an ounce of white starch, or fine flour; mix, dissolve, and boil all these together for about ten or twelve minutes. But if your chocolate is made with sugar, take double the quantity of chocolate, and half the quantity of sugar.

CHOUDEUR.—Lay some slices cut from the fat part of a belly-piece of pork, in a deep stewpan, mix sliced onions with a variety of sweet herbs, and lay them on the pork. Bone and cut a fresh cod into thin slices, and place them on the pork; then put a layer of pork, on that a layer of hiscuit, then alternately the other materials until the pan is nearly full, season with pepper and salt, put in about a pint and a half of water, lay a paste over the whole, cover the stewpan very close, and let it stand, with fire above as well as below, for four hours; then skim it well, and put it in a dish, pour a glass of Madeira made hot over it, also some Jamaica pepper, stewed mushrooms, truffles, and oysters; brown the paste slightly, and lay it over the whole.

CHOUX.*—Put a pint of water into a stewpan, with half a pound of fresh butter, the rinds of two lemons grated, a quarter of a pound of sugar, and a very little salt; as soon as the water begins to boil, add as much flour as the liquor will imbibe; when the paste becomes very thick, keep stirring with a spoon until quite done. After that, break into it a sufficient number of eggs to make the paste soft; taking care that it be firm enough to allow you to work it up with the hand; when it may be formed according to fancy. This paste may be glazed and garnished either with almonds or pistachio nuts; when baking the *choux*, be careful to keep the oven tightly closed.

IBID.—Put into a large stewpan a quarter of a pound of fresh butter, half a pint of water, two ounces of sugar, the peel of a lemon, and a little salt; when the butter is quite melted, take out the lemon peel, and add, a little at a time, some very dry sifted flour. Stir these well over the fire, until a paste is formed that may be easily removed from the sides of the pan. Then take it from the fire, and break in half a dozen eggs, one by one; when the eggs are well mixed in, form your

pasto into little balls the size of a marble, with a spoon, and place them on a baking-sheet, about an inch apart, as they increase a good deal in size; wash each over with *dorure* previously mixed with a little milk, and bake them in a moderately heated oven; when done, take them from the baking-sheet with a knife; make a small opening at the side, and put in any kind of sweetmeat you may think proper, and dish them *en buisson*.

Another way.—Put a quarter of a pound of butter, with rather more than half a pint of milk, a little sugar, and lemon peel, into a stewpan, and set it on the fire; as soon as it boils, add to it a quarter of a pound of flour, and with a wooden spoon stir it for about two minutes after the paste is formed; break into this four eggs, one by one, then add a little salt and some pounded ratafia biscuits; beat it up a minute or two, and then drop it on a baking-sheet, and bake them in a moderate oven. These are also cut open, and sweetmeats inserted; be careful to keep the oven close.

Choux à la d'Artoise.—Proceed as above, but instead of four, put in the yolks of six and the whites of three eggs; then add the pounded ratafia, some orange flowers, and a gill of warm cream. When all these ingredients are well mixed together, drop them in lengths about the size of a finger; egg, and bake them; before they are entirely done, sift a little sugar over, and when quite done, glaze them with a salamander. Serve them hot.

Choux en Biscuits.—Also called *GATEAU A LA D'ARTOISE*, and are made like *petits Choux à la d'Artoise*.

*Choux à la Mecque.**—Put two glasses of milk and two ounces of fresh butter into a stewpan, making them into a paste, with a proper quantity of flour; having dried it a few minutes, add two more ounces of butter, and half a glass of milk, and dry it again a little. Take it from the stewpan, and stir into it two eggs and two ounces of powder sugar; when well mixed together, add two more eggs, a spoonful of whipped cream, and a grain of salt; lay the *choux* with a spoon about three inches long; *dorez* and mask them with sugar. Bake them in a moderate oven.

These *choux* may be flavoured according to taste, with orange, lemon, cedrat, &c., by grating either of these fruits on the sugar employed in making them.

Choux (Petits) Meringués.—Having made and baked a sufficient number of *petits choux pralinés*, but without almonds; cut off the tops, and pour into them some *Italienne* cream. Beat the whites of half a dozen eggs to a strong froth, adding to them as much powder sugar as will render them very smooth; and drop it on the *petits choux*; strew sugar over this, and bake them in a moderate oven. These must be served hot.

Choux (Petits) Pralinés.—Chop some Jordan almonds extremely small, and mix them with a small quantity of pounded sugar; sprinkle these ingredients over *petits choux*, which must be dropped so as to make them double the usual size. Garnish these as above.

Choux à la Reine.—Are made the same way as *à la d'Artoise*, only drop them on the baking-plate of a round, instead of a long form: neither are they glazed.

Choux (Basket of Petits) à la Chantilly.—Roll out some very small *choux*, with a little flour, and bake, but do not glaze them. Boil some clarified sugar to the degree *cassé*; then, with a small pointed stick, take up the *choux*, and dip them, one at a time, in the sugar, and as you do this, place them round a buttered mould, of the form of a basket, or whatever other form you may think proper; butter a hoop of the same size as the top of your basket, stick together a single row of *choux*, half-way round it, and then fasten it to each side of the basket; fill it with *Chantilly* cream, and serve it.

CHUB (Boiled).—Put as much beer vinegar and water into a fish-kettle as will cover the fish; a good quantity of salt, and some fennel. Scale and cleanse a chub, and when the water boils put in the fish. When it is sufficiently boiled, lay it on a board to drain, let it lie for an hour, put it into a pewter dish over a chafing-dish of coals, with melted butter, and serve it very hot.

CHUB (Broiled).—Scale a chub, cut off the tail and fins, wash it well, and slit it down the middle; make two or three cuts on the back with a knife, and broil it on a wood fire. Baste it all the time it is broiling with fresh butter and salt, and thyme shred small.

CHUB (Roasted).—Scale and thoroughly cleanse a chub; wash it, and stuff it with sweet herbs, then tie it to the spit with splinters, roast it, keep basting with vinegar and butter, well seasoned with salt.

CIDER.—See *Cyder*.

CINNAMON *Almonds*.—See ALMONDS.

CINNAMON *Cakes*.—Whisk up half a dozen eggs with three table-spoonsful of rose water; add to it a pound of sifted sugar, a dessert-spoonful of powdered cinnamon, and a sufficient quantity of flour to make it into a paste; roll it out thin, and cut it into whatever forms your fancy may dictate, place them on paper, and bake them. When done, remove them from the paper. Keep them dry.

CINNAMON (*Candied*).—Soak cinnamon in water for four-and-twenty hours, and then cut it into pieces about an inch long; prepare some sugar to *grand lissé*, and give the cinnamon a boil in it; drain and dry it in a stove to the proper consistence; then put in the moulds with sugar boiled to *soufflé*, and when half cold, dry it. Before the candy is removed from the moulds, they should be laid on one side for some time. Keep them in paper in a dry place.

CINNAMON (*Candied*).—Cut some cinnamon into small sticks of about an inch or an inch and a half long; then put them into thin sugar, and boil them as it were in a syrup. Then take off the pan, and set it by for five or six hours to soak, take them out and lay them on a wire grate, dry them thoroughly in the stove; afterwards put them in order in tin moulds upon little grates made for the purpose, and set into the moulds, so that there may be three rows set one above another, separated by those grates. In the mean time, boil sugar till it is blown, and pour it into your mould, so that some of it may lie upon the uppermost grate; then set them in the stove with a covered fire, and let them stand all night; the next morning take notice whether the cinnamon be well coagulated; turn the mould upside down and set it in the stove again, with a plate underneath; and when it is thoroughly drained, take out your sticks of cinnamon, loosening them, by little and little, gently; then lay them upon a sieve, set in the stove, and dry them thoroughly.

CINNAMON (*Conserve of*).—Bruise four drachms of cinnamon, dilute it with a little clarified sugar, or syrup of mallows; boil two pounds of sugar to *petit cassé*, throw in the cinnamon, stir it well, and then take it from the fire, and when the sugar begins to whiten, pour the conserve into cases or moulds, and dry it as usual.

CINNAMON (*Dragées or Sugared*).—Soak a quarter of a pound of the best cinnamon in sticks for twelve hours in the water to

soften it; at the end of that time, cut it into slips, lay them on a sieve in a warm place for some days. When quite hard and dry, boil some fine sugar to the degree *grand perlé*; have ready a quantity of fine powder, and proceed in the same manner as in doing *Almond Dragées*, until the cinnamon sticks are of the proper thickness; those which are to be twisted or curled, should not be so thick as the others. Be equally particular in removing the sugar that cakes at the bottom of the pan, as in making *Almond Dragées*.

CINNAMON *Dragées* (*Common*).—Infuse a quarter of a pound of gum dragon, in as much water as will cover it; the next day put the infusion into a mortar, and stir it well with a pestle, and the longer it is stirred the whiter it becomes; in rather more than a quarter of an hour, add to it the caked sugar which was removed from the preserving-pan, and which must be well pounded and sifted, also a pound of powder sugar, a spoonful of cinnamon powder, and by degrees, two or three pounds of flour; moisten the whole occasionally with water; when the paste is of a proper consistence, place it on the slab or pasteboard, knead it well for a short time, roll it out in sheets, not thicker than the eighth of an inch, and then cut it into slips of the same size as the cinnamon (see above); put them on paper or a sieve in a warm place for some days. Then boil some common sugar to *perlé*, and sugar the slips of paste as above directed; instead of the fine powder, flour is sufficient, until the last two layers, when the powder may be used to give them whiteness. When of the requisite size, lay them on sieves to dry. In a few days they may be curled and coloured, which is done in the same manner as coriander seeds. Observe, fine sugared cinnamon is always white.

CINNAMON (*Essence of*).—This is made by infusing oil of cinnamon in highly rectified spirits of wine, in the proportion of half a drachm of the former to an ounce of the latter.

CINNAMON (*Fine*).—Put two ounces of fine cinnamon, the rinds of two lemons, and an ounce of stick-liquorice, beaten, into two quarts of the best brandy, and a pint of water, cover it close, and when it has stood for some days, distil it. Dissolve two pounds of sugar in a quart of water, add to it your *liqueur*, and strain it.

CINNAMON *Ice*.—Infuse some cinnamon in hot water for an hour, and give it a boil;

add to the infusion a pint of water and half a pound of sugar; stir them well together, and then put it into the *sabotière*, and surround it with ice and salt; stir it with a flat pewter spoon, till it begins to freeze, then put the mixture into your mould, and keep it in ice till ready to serve.

CINNAMON Parfait Amour.—For four bottles of brandy you must take four ounces of cinnamon of the best quality, thirty cloves, thirteen coriander seeds, a little salt, mixed together in brandy, let it infuse for eighteen hours; you are to take from the still as much as you can; two pounds of sugar clarified in two bottles and a half of water, with the whites of two or three eggs well beaten together, mixed with the spirit, and filtered through blotting-paper; after you have mixed the spirit, take care to cork your bottles well.

CINNAMON Pastils.—Dissolve half an ounce of gum dragon in a glass of water, and strain it through a lawn sieve into a mortar, and add to it a tea-spoonful of powdered cinnamon, and a sufficient quantity of sifted sugar to make the paste of a proper consistence; form into such figures as you may fancy, and dry them in a stove. Keep them in a dry place.

CINNAMON Pastils.—Put a quarter of an ounce of gum dragon for every pound you use, into a pan, to be dissolved in a little water; when it has stood for two or three days, stir it with a spoon and strain it; put it into a mortar with the whites of a couple of eggs, and some finely-sifted cinnamon powder; sift powdered sugar into it by little and little, temper all till the paste becomes pliable. Make your pastils in what shapes you please, and dry them in a stove.

CINNAMON Sweetmeats.—Take a pound of marchpane paste, and dilute it with as many whites of eggs as will make it spread easily with a knife; add to this, a spoonful or two of prepared bole ammoniac, which will give it a fine red tinge, and half an ounce of cinnamon powder. When all these ingredients are well mixed, cut some wafer paper into such forms as you may think proper, and lay on them the paste about the thickness of the eighth of an inch; place them on paper, and bake them in a moderate oven. When done, they may be finished in the following manner: Boil some sugar in orange-flower water to *la plume*, and as you take the sweetmeats from the oven, dip a hair pencil into the syrup, and brush them over; this dries almost immediately, and considerably improves the look of them.

CINNAMON (Syrup of).—Put five ounces of good cinnamon into a previously-heated glass cucurbit, or any delft or earthenware vessel capable of resisting fire, pour into it two pounds, or a quart, of nearly boiling water, close the vessel hermetically, and place it on hot ashes for twelve hours; at the end of that time draw off the infusion without expressing the cinnamon; add to it two pounds of sugar, coarsely pounded, boil the whole to *grand perlé*, then take it from the fire, and when about half cold, the flavour may be improved by the addition of a few drops of spirit of cinnamon.

CINNAMON Tincture.—Bruise three ounces of fine cinnamon, and pour on it a quart of the best brandy.

CINNAMON Wafers.—Pound and sift six ounces of sugar, and put it with an equal quantity of melted fresh butter, the same of flour, half an ounce of powdered cinnamon, and a small egg; stir these up in an earthenware vessel, with a sufficient quantity of milk to make it into a thin, but not too clear paste. Make an iron plate quite hot, rub it well with butter, then lay on it a spoonful of the paste; fry it, and when brown on both sides, roll it, still over the hot iron, round a small stick; do this until all the paste is used.

CINNAMON Water.—Bruise two pounds of good cinnamon, and steep it, with half a pound of citron and orange peel, and a quarter of an ounce of coriander seeds, in three gallons of Malaga sack, for two days, then distil it. Dissolve sugar in rose water; put it to the cinnamon water, and bottle it.

CINNAMONUM.—Take a quarter of a pound of cinnamon, two drachms of mace, and one ounce of stick-liquorice; bruise them well, and then put them into three quarts of the best brandy; let the infusion stand for some days before you distil it; dissolve four pounds of sugar in three pints and a half of water; mix this syrup with the *liqueur*, and then strain them. This is sometimes called Oil of Cinnamon.

CITRON (Candied).—Pare the citrons very thin and narrow, and throw them into water; these are called fagots; then cut the citron into slices of any thickness you think proper; take out the inner part with great care, so as to leave only the white ring, and put them with the fagots into boiling water; when tender, drain them. Boil a sufficient quantity of clarified sugar to *soufflé*; then put in the rings, and boil them together. Take it from the fire, and

when a little cool, rub the sugar against the side of the preserving-pan with the back of a spoon; as soon as it becomes white, take out the rings with a fork very carefully, one by one, and lay them on a wire grate to drain: boil and proceed with the fagots in a similar way; when taken out, cut them into proper lengths with a pair of scissors, and lay them also on the wire to drain.

CITRON Cheesecakes.—Boil a pint of cream, and when cold, mix with it two eggs well beaten; then boil them together until they become a curd. Beat a few blanched almonds in a mortar, with a little orange-flower water; put them to the curd, and add some Naples biscuits and green citron, chopped very small. Sweeten, and bake in tins.

CITRON Cream.—Boil a pint of cream with half an ounce of isinglass, a little cinnamon and lemon peel, and a bay leaf; when the isinglass is dissolved, strain the cream into a deep dish; cut citron into thin slices, and put them in when the cream is nearly cold; take care the citron does not fall to the bottom, though the cream should cover it. Serve it quite cold.

CITRON (Mock).—Cut them long ways into quarters; scrape out the seeds and inside; preserve and candy them. Care must be taken of all fruit kept in syrup; if there is any froth on them, they must be boiled up, and if they are very frothy and sour, the syrup must be first boiled, and then put in the fruit, and boil all together.

CITRON Paste.—Cut off the ends of the citrons, take out the middle, with all the seeds; boil them in some water; and when quite tender, take them from the fire, and throw them into cold water for a moment; then, having pressed them in a cloth to get the water out, pound and sift them; to every quarter of a pound of this marmalade put half a pound of clarified sugar; simmer them together, stirring constantly until well mixed; then put them into moulds and place them in a stove to dry.

CITRON (White) preserved.—Lay some white citrons, cut into pieces, in salt and water for four or five hours; then, having washed them in cold water, boil them; when tender, drain, and lay them into as much clarified sugar as will cover them. The next day drain off the syrup, and boil it; when quite smooth and cold, pour it on the citrons; let them stand twenty-four hours; then boil the syrup again, and

put in the citrons. The third day, boil both together, and put them into moulds to eandy.

CITRON preserved Liquid.*—Cut a slit in the sides of some small citrons, so that the inside may take the sugar as well as the outside, and put them over the fire in some water; whenever they are near boiling, put cold water to them. As soon as the citrons rise to the top, take them out, and throw them into cold water. They must then be put on the fire again, in the same water, and boiled gently until tender; then take them out, and put them in cold water. After this, boil them seven or eight times in clarified sugar; pour the whole into an earthen pan, and let it stand. The next day drain the fruit, and boil up the syrup twenty or thirty times; add a little more sugar, and pour it over the citrons; do this for three successive days, increasing the degree to which you boil the sugar daily, so that at the last boiling the degree may be *au perlé*. The fruit may then be put into pots.

To preserve them dry, they must be done exactly the same; only, instead of putting the fruit into pots, they should be dried on sieves in a stove. With the remaining sugar the citrons may be glazed.

CITRON Pudding.—Mix together a pint of cream and the yolks of six eggs; add to this four ounces of fine sugar, the same of citron, shred fine, two spoonsful of flour, and a little nutmeg; place this mixture in a deep dish, bake it in a hot oven, and turn it out.

CITRON Puddings.—The yolks of three eggs beaten, half a pint of cream, one spoonful of flour, two ounces of citron cut thin; sugar to the taste; put this into large cups buttered; bake them in a tolerably quick oven; when done, turn them out of the cups, and serve.

CITRON Ratafia.*—Pare seven or eight citrons very thin; cut the peel into small pieces, and put them into a jar, with three pints of brandy, and let them infuse for three weeks; then add to this a pound of sugar, boiled in half a pint of water, and well skimmed; let it stand twelve or fifteen days longer, when it may be bottled.

CITRON (Syrup of).—Put into a china bowl alternate layers of fine powder sugar, and citron, pared, and cut in very thin slices, and let them stand till the next day; then strain off the syrup, and clarify it over a gentle fire.

CITRON (Syrup of).*—Put the rinds of

three citrons into an earthen vessel, and strain on them the juice; to this put a little water; pour the mixture into a basin, in which are four pounds of clarified sugar, boiled *fort boulet*. Place this basin in a large saucepan, half filled with water, over the fire; stir the contents of the basin frequently; and when the sugar is entirely dissolved, and the syrup quite clear, take the saucepan from the fire, and let it cool. As soon as it is cold it may be bottled.

CITRON Water.—Bruise eighteen ounces of good citron peel, nine ounces of orange peel, a quarter of a pound of nutmegs; put them into three gallons of proof spirits, and distil it; then add two pounds of double refined sugar, and bottle it.

Another way.—Steep the rind, cut thin, of a dozen citrons, and half an ounce of bruised cardamom seed, in good brandy (about a quart); stop it close, and let it stand some days; then boil a pound and a half of sugar in a pint and a half of water, until it becomes a syrup; skim it well, and when cold, add it, with the juice of three lemons, to the infusion; run it through a jelly-bag several times, and when perfectly clear, it may be bottled.

CITRONNELLE Ratafia.—For two quarts of the best brandy, take the zests or rinds of a dozen fine sound lemons, two drachms of bruised cinnamon, an ounce of coriander, and two pounds of sugar, dissolved in a pint and a half of water; infuse the whole for a month, then strain and bottle it.

CLARET (Artificial).—Distil in a cold still, one part of clary water, half a part of redstreak cider; and put them, with six pounds of Malaga raisins, beaten in a mortar, and one pound of the fat mother of claret, in a close vessel, to ferment; when it has stood a fortnight, draw it off, and for every gallon put half a pint of mulberry, blackberry, or gooseberry juice, and a pint of spirit of clary; to the whole put three spoonsful of flour, the whites of two eggs, a drachm of isinglass, and two pounds of syrup of clary; mix the whole well together, and let it stand; when quite clear, bottle it.

CLARY Fritters.—Beat up three eggs with a spoonful and a half of cream, then add a little ratafia, three spoonsful of flour, nutmeg and sugar to the taste. Wash and dry thoroughly some clary leaves, dip them in the batter, and fry them. Garnish with Seville orange, and serve with melted butter.

CLARY Pancakes.—Make a batter with

three eggs, three spoonsful of flour, a pint of milk, and a little salt. Pour this batter in a thin layer on boiling lard; and on that a few well washed and dried clary leaves, over which pour some more batter, and fry them.

CLARY (Spirit of).—Take a quart of the juice of clary, clary flowers, clove, gillyflowers, archangel flowers, flowers of lily of the valley, and comfrey flowers, of each two pounds; put these into two gallons of sack, and let them steep all night; then distil it in a glass still, with a very gentle fire; let the still be very well pasted, to keep in the spirits; put sifted sugarcandy into the hottle you draw it in, and let it drop through a bag of ambergris.

CLARY Water.—Put two quarts of fresh clary flowers, with a quart of burrage water, into an earthen jar, which place in a large vessel of water over the fire; when it has stood an hour take out the flowers, and put in the same quantity of fresh flowers; in another hour take these out, and throw in fresh, and so on for seven hours; then add a gallon of fresh flowers, two quarts of sack, and sweeten it with two pounds of white sugarcandy pounded, distil it, and if necessary add more sugarcandy.

CLARY Wine.—Boil six gallons of water, a dozen pounds of sugar, the juice of six lemons, and four well beaten whites of eggs, for half an hour, skimming it carefully; then pour this whilst boiling hot on a peck of fresh clary flowers, with the peels of the lemons used above, and stir it well; add a very thin and dry toast, covered with yeast. When it has worked two or three days, add to it six ounces of syrup of lemons, and a quart of Rhenish wine. Squeeze the clary through a cloth, strain the liquor through a flannel bag in a cask, lay the bung on loosely, and if in the course of a few days it does not work, bung it quite close. The wine may be bottled in three months.

Another way.—To fifteen gallons of water, put forty-five pounds of sugar, and having boiled and skimmed it, put a small quantity of it to a quarter of a pint of yeast, add a little more by degrees, and let it stand an hour. Then put both together, and pour it on twelve quarts of clary flowers, and let it work; as soon as it has done, bung it up for four months. Draw it off, and add a gallon of brandy; stop it close for six or seven weeks, and then bottle it.

CLOVE (Essence of).—Infuse a drachm of oil of cloves in two ounces of the

strongest spirits of wine, apothecary's measure.

CLOVES (Oil of).*—This is made in the same manner as cinnamonum; the quantities are, an ounce of cloves to three quarts of brandy; and four pounds of sugar dissolved in four pints of water.

CLOVE Pastils.—Are made like those of cinnamon. The proportions are six cloves to half an ounce of gum dragon.

CLOVES (Dantzic Ratafia).*—Take three quarters of an ounce of cloves, and the same of cinnamon, broken in small pieces, and put them into half a pint of water; let them infuse for twenty-four hours. The next day clarify two pounds of double-refined sugar in a bottle of water; boil it to *soufflé*, and then add to it four bottles of the best red Bordeaux; strain into this the infusion of cloves and cinnamon, tie the spices in a little bag, and put them in also; cover the pan, and boil up the whole half a dozen times; then take it from the fire, pour it into an earthen vessel, and cover it. When quite cold, take out the bag and squeeze it. Then take a bottle of rectified spirits of wine in one hand, and a spoon in the other; pour the former into the liquor, stirring constantly; taste it frequently, and when sufficiently strong of the spirit, cease pouring. It may be bottled immediately, cork it tight, tie the corks down and seal them. The longer this *liqueur* is kept, the better it will be.

CLOVES (Syrup of).—Put a quarter of a pound of cloves and a quart of boiling water into a stewpan, cover it close, and boil them gently for half an hour; drain the cloves, and to a pint of the liquor put two pounds of sugar; beat up two eggs in a little cold water, add them to the above, and simmer the whole till it becomes a strong syrup. When cold, bottle it.

CLOVES (Tincture of).—Steep three ounces, apothecary's weight, of bruised cloves in a quart of brandy for ten days, and then strain it through a flannel bag.

CLOVE Water.*—Bruise an ounce of cloves, and put them into a quart of brandy, and distil it. Dissolve a pound and a half of sugar in a pint of clear water, and add it to the distilled mixture, stir them well together, filter and bottle it.

CLOVE Water.—Mix a little cinnamon with the cloves, or the scent will be too strong; allow half a score of cloves to a quart of water; put in a good piece of sugar; let them infuse some time over hot embers, or in a warm place; then strain it for use.

CLOVE Gilbyflowers (Syrup of).—Gather the flowers early in the morning, pick them clean, and cut the white from the red; to a quart of flowers put two quarts of spring water, let it stand for two days in a cold place, and after boiling it till it comes to a quart, strain it off, and put in half a pound of double refined sugar, and boil it up again for three or four minutes; pour it into a china basin, let it stand to cool, and when it is quite cold, skim it; put it into bottles, cork them well, and tie them down with leather.

COCHINEAL (Prepared).*—Pound an ounce of cochineal to a very fine powder, pound also an ounce of cream of tartar, and two drachms of alum; put these ingredients into a saucepan with half a pint of water; when it boils, take it from the fire and let it cool; pour it off into a bottle, as free from sediment as possible, and set it by for use.

COCHINEAL (to preserve).—Boil an ounce of cochineal, beaten to a fine powder, in three quarters of a pint of water until reduced to half; then add to it rock alum and cream of tartar, of each half an ounce, pounded fine. Boil all together a short time, and strain it. If to be kept any time, an ounce of loaf sugar should be boiled with it.

COCKLES.*—This fish should be procured a day or two before they are wanted, that they may be cleaned as much as possible from the grits; they are cleansed as follows: Put the cockles into a tub with plenty of water, and stir them up two or three times a day with a birch broom; change the water each day; and when properly cleaned, put them into a saucepan with hot water, and boil them. As soon as the shells open, they are done: they should be served very hot. Or put a very little water at the bottom of the pan, sprinkle them with salt, cover with a cloth, and then the lid of the pan; steam them a short time; when they are open they are done: serve very hot with a little of their liquor.

COCKLE Catsup.—Wash the quantity of cockles you may require in their own liquor, and having pounded them, to every pint of the paste put an equal quantity of sherry; boil them, and put to them an ounce of salt, the same of Cayenne, and two drachms of pounded mace. Boil it a second time, skim, and rub it through a sieve. When quite cold, bottle it. Keep it tightly corked.

COCKLE Catsup.—Open the cockles, scald

them in their own liquor ; when the liquor settles, add a little water, if you have not enough ; strain through a cloth, then season with every savoury spice ; and if for brown sauce, add port, anchovies, and garlic— if for white, omit these, and put a glass of sherry, lemon juice and peel, mace, nutmeg, and white pepper. If for brown, burn a bit of sugar for colouring.

COCKLES (Pickled).—Boil two quarts of cockles in their own liquor for half an hour, skimming them well ; then take out the cockles, strain the liquor through a cloth ; take a pint of it, and add to it three quarters of an ounce of mace and half an ounce of cloves ; boil these together once, and then put it to the cockles and remaining liquor, and stir it well ; add to this a spoonful of salt, three quarters of a pint of white wine vinegar, and a quarter of an ounce of whole pepper, and let it stand. When cold, put the cockles in small barrels or jars, as close as they will lay ; pour in on them as much liquor as you possibly can, and as it soaks in put in more. Cover them very close. They may be soon eaten.

COCKLE Sauce.—Scald the cockles in their own liquor, and when the liquor settles, add a little water if necessary ; strain, and season with all sorts of spices ; and for brown sauce put in a little port wine, garlic, and an anchovy ; but if the sauce is to be white, then, instead of these latter ingredients, use sherry, lemon juice, mace, nutmeg, white pepper, and lemon peel. Cockle sauce is also made in the same way as oyster sauce.

COCKS' Combs and Kidneys in Aspic.*—Place an aspic mould in a vessel full of pounded ice ; pour into this mould some aspic (about an inch thick), and ornament it according to your fancy, with truffles, the whites of hard eggs, gherkins, crayfish tails, and cocks' kidneys ; when that is done, pour in a little more aspic, taking care not to derange the ornaments ; as soon as it is set, fill up your mould with the cocks' combs and kidneys, leaving a small space at the top, which fill up with the aspic. When wanted for table, dip the mould into warm water an instant, and then turn it out ; through a reed, blow away whatever pieces of the jelly may remain about the dish, dry it, and serve with the sauce of a chicken *fricassée* reduced to a jelly, and thickened with the yolks of four eggs ; strain it, and add a dozen champignons, trimmed and done up in butter and lemon juice. Small moulds may be used instead of this large one.

Cocks' Combs (Farced).—Make a forcemeat as follows : Chop up some beef marrow, bacon, and the white parts of a fowl, and pound them in a mortar with salt, pepper, nutmeg, and the yolk of an egg well beaten. Then, having parboiled the cocks' combs, open them at the largest end, and fill them with the forcemeat. Stew them gently for half an hour in rich gravy, to which add the yolk of an egg well beaten in gravy, some salt, and fresh or pickled mushrooms, or both, if you think proper.

Cocks' Combs (to force).—Parboil some cocks' combs, then open them with the point of a small knife at the great end ; take the white of a fowl, as much bacon and beef marrow, cut these small, and beat them fine in a marble mortar : season them with salt, pepper, and grated nutmeg, and mix it with an egg ; fill the cocks' combs and stew them in a little strong gravy gently for half an hour ; then slice in some fresh mushrooms and a few pickled ones ; then beat up the yolk of an egg in a little gravy, stirring it ; season with salt. When they are done enough, dish them in little dishes or plates.

Cocks' Combs (Fricassée of).—Put a slice of ham into a stewpan, with mushrooms, sweet herbs, cloves, a bay leaf, thyme, and butter ; when they have soaked together a short time, add a little flour and some broth, and then strain it. In the mean time, scald the cocks' combs, and boil them in broth, with a few slices of lemon ; put them into the above sauce, and thicken it with cream and yolks of eggs ; flavour it with pepper, salt, and lemon juice, and serve it with any sauce you please. Garnish your dish with forcemeat balls, hard eggs, or small onions.

Cocks' Combs (Pickled).—Scald the cocks' combs, take off the skins, and stew them for half an hour in white-wine vinegar, with cloves, mace, allspice, whole pepper, bay leaves and bay salt ; then put them in a jar, and when cold cover them with mutton suet, and tie them tight over. When they are wanted take them out of the pickle, and lay them in warm water for an hour.

Cocks' Combs (to preserve).—Let them be well cleaned, then put them into a pot with some melted bacon, and boil them a little ; about half an hour after, add a little bay salt, some pepper, a little vinegar, a lemon sliced, and an onion stuck with cloves. When the bacon begins to stick to the pot, take them up, put them into the

pan you would keep in, lay a clean linen cloth over them, and pour clarified melted butter over them, to keep them close from the air.

*Cocks' Combs and Kidneys au blanc (Ragoût of).**—Having blanched the cocks' combs and kidneys, put them into a saucepan with a little *consommé*, *sauce tournée*, mushrooms, previously dressed veal sweetbreads, fowls' livers, blanched and sliced, truffles also cut in slices, artichoke bottoms, and *quénelles* of fowl. Thicken the whole with yolks of eggs. Serve with a sippet and a little lemon or verjuice.

*Cocks' Combs au Velouté.**—Parboil your cocks' combs in a *blanc*, and having drained them, put them into a stewpan with *velouté* or *sauce tournée*; let them boil gently for a quarter of an hour, thicken the sauce, and finish with a little butter and lemon juice.

*Cocks' Combs and Kidneys au Velouté.**—Boil some cocks' combs and kidneys in a *blanc*, and then drain them; put some *velouté* reduced with a little fowl jelly into a stewpan, throw in the cocks' combs and kidneys, simmer them for about seven or eight minutes, and finish it with a sippet and lemon juice, and serve it.

*COCOA Nut Sweetmeat.**—Cut the nut out of the shell, pare it carefully, and throw it into cold water; then grate it, and boil it in clarified sugar, (a pound to each pound of the cocoa nut) until quite thick; stir it frequently to prevent its burning. Then pour it on a well buttered dish or marble slab, and cut it into whatever forms you think proper.

*Another way.**—Proceed as above, but do not boil the sugar so thick by a great deal; then stir into it whilst hot the yolks of six eggs; this must be served in jelly-glasses.

*COCOTTES.**—Take a number of small cups, and put in each a small piece of butter, break a new laid egg into every cup; season them with pepper and salt; set them over hot ashes, and pass a salamander over the top.

COD.—A codfish should be firm and white, the gills red, and the eye lively; a fine fish is very thick about the neck; if the flesh is at all flabby it is not good. Those which come from the Dogger Bank are reckoned the best. Cod is in its prime during the months of October and November, if the weather be cold; from the latter end of March to May, cod is also very fine. The length of time it requires for boiling depends on the size of the fish, which varies from one pound to twenty; a small fish,

about two or three pounds weight, will be sufficiently boiled in a quarter of an hour or twenty minutes after the water boils. Prepare a cod for dressing in the following manner: Empty and wash it thoroughly, scrape off all the scales, cut open the belly, and wash and dry it well, rub a little salt inside, or lay it for an hour in strong brine. The simple way of dressing it is as follows: Tie up the head, and put it into a fish-kettle, with plenty of water and salt in it; boil it gently, and serve it with oyster sauce. Lay a napkin under the fish, and garnish with slices of lemon, horse-radish, &c.

*Cod (Baked).**—Soak a fine piece of fresh cod in melted butter, with parsley and sweet herbs shred very fine; let it stand over the fire for some time, and then bake it. Let it be of a good colour.

*Another way.**—Choose a fine large cod, clean it well, and open the under part to the bone, and put in a stuffing made with beef suet, parsley, sweet herbs shred fine, an egg, and seasoned with salt, pepper, nutmeg, mace, and grated lemon peel; put this inside the cod, sew it up, wrap it in a buttered paper, and bake it; baste it well with melted butter.

*Cod au Court Bouillon.**—Boil the cod gently in a fish kettle, with water, salt, vinegar, a glass of wine, and a bunch of sweet herbs. Serve it cold on a napkin.

*Cod en Dauphin.**—Your cod being properly prepared, marinate it for a couple of hours in sweet oil, with salt, pepper, scallions, bay leaf, parsley, and garlic. Then pass an iron skewer through the eyes, the middle of the body, and bring it out at the tail, making it in the form of a dolphin; place it in a baking-pan, baste it with the marinade, and bake it. When sufficiently done, take out the skewer, put it on a dish, and pour over it the following *ragoût*: Boil up (separately) three carps' roes, and some asparagus heads, and then put them into a stewpan with a bit of butter, mushrooms, parsley, and scallions; do them over the fire, and add a pinch of flour, a glass of white wine, and the same of soup *maigre*. When the *ragoût* is sufficiently done, thicken it with three yolks of eggs, and some cream.

*Cod with Herbs.**—Prepare a cod, and lay it in salt and water, when it has been in an hour, place it in a table-dish, with sweet herbs ready cooked, and butter; season with salt, pepper, nutmeg, and spices in powder; moisten it with a bottle of white wine, baste it frequently with

melted butter, and bake it; when done, squeeze the juice of two lemons over it.

Cod Pie.—Lay a fine picco of fresh cod in salt for several hours, then wash it well, season it with pepper, salt, nutmeg, and mace; place it in a dish, with a little butter and some good stock. Lay a crust over, and bake it; when done, pour in a sauce, made as follows: A spoonful of stock, a quarter of a pint of cream, flour and butter, grato in a little nutmeg and lemon peel, and a few oysters; boil the whole once.

Cod in Salt Water.*—The cod being properly cleansed and prepared, rub it all over with lemon juice, and put it into the fish kettle with salt and water, two or three bay leaves, an equal number of cloves of garlic, some slices of onion, parsley, and a glass of verjuice; let it stand over the fire (taking care that it does not boil) until sufficiently done; then drain and serve it on a napkin, garnished with parsley. Serve with it any fish sauce you think proper.

Cod Sauce.—Take a bunch of parsley, chibbol, two shalots, two cloves, a bay leaf, some musbrooms, and a bit of butter; soak all together on the fire, adding a small spoonful of flour and milk or cream sufficient to boil to the consistence of a sauce; and add to it some chopped parsley, first scalded.

Cod (Stuffed).*—Choose a fine large cod, and having cleansed and washed it, lay it an hour in salt and water; drain it, and fill the body with a *farce*, made of pounded whittings and anchovies; place it on a table-dish, pour over it a bottle of white wine, butter, and chopped parsley; then bake it, and when done, drain off the fat, without removing from the dish. Cover it with sauce *à la Menchault*, strew bread crumbs, and a little Parmesan cheese grated over the fish, and with a feather do it over with melted butter; colour it in the oven, drain it again, clean the dish, and serve with a white sauce *Italienne*.

Cod (Scallops of) en bonne Morue.—Work three spoonfuls of *béchamelle* over the fire with a good bit of butter, seasoned with pepper and salt; then put in some flakes of cold cod, stir them about in the sauce, and then let them remain in the sauce till cold. Lay some fried bread round the edge of a dish, put the flakes or scallops of cod in the centre, smooth them with a knife, strew bread crumbs over, and brown it with the salamander.

Cod à la Maître d'Hôtel.—Put the flakes of cod into a *maître d'hôtel*, season them

well, and add the juice of a lemon. Serve them very hot.

Cod (Scallops of) in a Vol au Vent.—Prepare the sauce and fish as for *Bonne Morue*, but not quite so thick. Place a *Vol au Vent* in the table-dish, and put the cod into it; do not, however, put it in until just as it ought to go to table. Cream sauce may be used *en maigre*.

Cod (Salt).*—The flesh of good salt cod is very white, and the flakes large; the skin is very dark, almost black, and before it is dressed it should be soaked in milk and water, or water alone, for several hours; if very dry and salt, three days will not be too long. When you think the salt sufficiently soaked out, put the fish into a fish kettle with plenty of cold water, set it on the fire; when nearly boiling, skim it, and let it simmer gently till done. Serve with it egg sauce, and garnish your dish with parsnips. To make the following dishes, the fish should be previously parboiled.

Cod (Salt) à l'Anglaise.*—Cut the fish in pieces, and put it in a stewpan, with melted butter, and a glass of broth *maigre*, cover it close, and let it stew. Melt some butter in an equal quantity of cream, add nutmeg grated, and when well mixed together, put it into your dish with the cod over it.

Cod (Salt) au Beurre.*—Roll a piece of butter in a little flour and powder sugar, and brown it; do some sliced onions in this; when they are a proper colour, add a spoonful of vinegar to them; boil up the whole once, and pour it on some flakes of boiled salt cod. Garnish with fried parsley.

Cod (Salt) in Black Butter.*—Boil and drain the fish, put it on the dish for table, with half a glass of vinegar, the same of broth, and some coarse pepper. place your dish over the fire, and let it boil for seven or eight minutes, and serve it with black butter poured over it.

Cod (Salt) à la Bonne Femme.—Is prepared in the same way as *à la maître d'hôtel*, with the addition of potatoes; boil and let them stand till cold; then cut them into slices, the size and thickness of a half-crown; do them in the sauce with the fish.

Cod (Salt) à la Bordelaise.*—Take an earthen dish that will bear the fire, and put into it some olive oil, butter, a couple of anchovies, parsley, scallions, shalots, and garlic, all chopped small, and two or three slices of lemon; put it on the fire, and

when of a proper consistence, put in the fish; let it soak and boil slowly for half an hour. Then grate bread over it, brown it with the salamander, and serve it hot.

*Cod (Salt) à la Bourguignotte.**—Cut half a dozen large onions into rings, and colour them in some butter; then take some *sauce tournée*, and put it to the onions, with salt, pepper, and vinegar. Dress your cod as for *maître d'hôtel*, drain and dish it. Serve with the above sauce:

*Cod (Salt) with Capers and Anchovies.**—Boil the cod as usual, and when done, drain and dish it; pour over it some caper and anchovy sauce.

*Cod (Salt) à la Crème.**—Soak and boil the fish as *à la maître d'hôtel*; melt some butter in a stewpan, with some flour, pepper, nutmeg, and garlic; thicken it with the yolks of three eggs, add a glass of cream and some chopped parsley. Put the flakes of cod into this sauce; let them boil gently a short time, and serve it quite hot. Or, when you have put the cod into the sauce, bread and bake it; take off all the fat before you serve, and add mushrooms, artichoke bottoms, and asparagus heads.

*Cod (Salt) Croquettes of.**—Cut some ready dressed salt cod into dice, and put them into a stewpan, with a quarter of a pound of butter, a spoonful of flour, salt, pepper, nutmeg, and half a glass of cream; put it on the fire, let it boil up once, and stir it, that all may be well mixed, and then let it stand; when cold divide it into fifteen or twenty heaps; shape and bread them; break four or five eggs, season and beat them up well, dip the *croquettes* into it, bread them a second time, and just before they are wanted, fry them in very hot lard. Let them be of a nice colour, lay them on a cloth a minute, and then place them in a pyramidal form on a bed of fried parsley.

*Cod (Salt) fried.**—Boil and pull a cod into flakes, and put it into some *béchamelle*; let it cool in this sauce. Place the flakes in little heaps, bread them, dip each heap into some well beaten eggs, bread them a second time, fry them of a nice colour, and serve with orange juice and fried parsley.

*Cod (Salt) Fritters.**—Dip some flakes of previously boiled cod into a batter made of wine, sweet oil, and a very little salt; fry, and garnish with fried parsley.

*Cod (Salt) à la Languedocienne.**—Make a sauce with a bit of butter, salt, pepper, nutmeg, parsley, and sweet herbs minced, half a glass of sweet oil, and some bread

crumbled; when sufficiently thick and well flavoured, put in the tail of a salt cod, and stew it gently for half an hour; serve it hot, and squeeze the juice of half a lemon over.

Cod (Salt) à la Lyonnaise.—Serve with a *Lyonnaise* sauce, either white or brown.

*Cod (Salt) à la Maître d'Hôtel.**—Soak your fish (if very salt) for a whole day in milk and water, afterwards soak it in hot water, take off the scales, and put the fish into cold water on the fire; when it has boiled up a few times, skim, and cover it close for a minute; then drain and put it into a stewpan with butter, parsley, scallions cut small, salt, coarse pepper, and grated nutmeg. When the butter is melted and well soaked into the fish, serve it with sauce *à la maître d'hôtel*, and lemon juice.

*Cod (Salt) marinated and fried.**—Having boiled and flaked it, marinate it for two or three hours in a little water, with vinegar, pepper, parsley, scallions, garlic, sliced onions, bits of carrots, and cloves. Drain it well, and dry it, flour and fry it. Serve with fried parsley; or you may dip the flakes into batter and fry them.

*Cod (Salt) Pie.**—Put some flakes of boiled cod (cold) into a puff paste, with butter, pepper, and sweet herbs; when baked, take out the herbs, and put into the pie some sauce *à la crème*.

*Cod (Salt) à la Provençale.**—Prepare and boil the cod as *à la maître d'hôtel*; put into a stewpan fresh butter, pepper, nutmeg grated, shred parsley and scallions, a little sweet oil, and a clove of garlic; mix this together well, and then put in your fish, make it quite hot, stirring constantly. Serve with the sauce over it and a little lemon juice.

*Second way.**—When the fish is boiled, take off the skin, bone, crush it with a spoon, and then pound it. Put it in a saucepan over the fire, and pour in, a little at a time, half a pound of sweet oil, shake it about, and to prevent its turning, put in frequently some garlic water. When the fish has thoroughly imbibed the oil, squeeze on it some lemon juice, and serve it. Garnish with fried bread.

*Third way.**—Spread some butter on a dish, and lay on it parsley, shallots, scallions, garlic, pepper, nutmeg, and a spoonful of oil. Place the cod (boiled and in flakes) on this seasoning, and cover it with the same; moisten it with sweet oil; strew bread crumbs, drop a little more oil over, and colour it in the oven, or with a salamander. Lemon juice may be added.

*COD (Salt) en Stinquerque.**—Take a dish that will bear the fire, and put into it a bit of butter, with some parsley, scallions, garlic, and anchovies, all minced, pepper, and a few whole capers; on this put a layer of salt cod, then a layer of the seasoning, and so on, alternately, until the dish is quite full; cover the whole with bread crumbs, place the dish on a stove, let it boil a little while. Brown it with the salamander.

*COD (Salt) au Verd-pré.**—Boil the fish in butter and sweet herbs; dish it, and cover it with parsley chopped very small; squeeze lemon juice over, and serve it hot with any other seasoning.

COD Sounds.—This is the white skin of the belly, and is reckoned a great delicacy, and may be either boiled, broiled, or fried. Previous to dressing either way, they should be well soaked, washed, and boiled a little.

COD Sounds grillée.—Scald them in hot water, and rub them well with salt, if fresh; blanch them, that is, take off the blacked dirty skin, then set them on in cold water, and let them simmer till they begin to be tender; take them out, flour, and broil them on the gridiron. In the mean time, take a little good gravy, a little mustard, a little bit of butter rolled in flour, give it a boil, season it with pepper and salt. Lay the sounds in your dish, and pour the sauce over them.

COD Sounds en Poule.—Make a forcemeat with some chopped oysters and anchovies, bread crumbs, a little butter; bind it with two eggs, and season with pepper, salt, nutmeg, and mace. Wash and boil in milk and water, three or four sounds, and when cold, put a layer of the forcemeat on each, and roll them up in the form of chickens, and skewer them. Lard them, sprinkle flour over, and cook them gently in a Dutch oven. Serve with oyster sauce.

COD (Tails of Salt) à l'Anglaise.—Make a sauce with the pulp of two lemons, some anchovies cut into dice, shred parsley and scallions, a little pepper, garlic, a small piece of butter, and about the same quantity of oil; heat it up gently, stirring it constantly. Pour half this sauce on a dish, place the salt cod (ready boiled) in it, garnish it with fried crusts, pour the remainder of the sauce over; cover it with raspings, and cook it in a slow oven for a quarter of an hour. Clean the edges of the dish, and serve.

COD (Tail of Salt) forced.—Rub two

handsful of bread crumbs, mixed with a pint of milk, through a cullender; boil it until the bread is very thick, and then set it to cool; after this, put to it a piece of butter the size of an egg, parsley, chopped scallions, salt, pepper, and the yolks of six eggs. Boil and drain the tail of a salted cod, take out all the meat, but leave in the bone; cut the meat to pieces; put into a stewpan a piece of butter, some mushrooms cut in bits, parsley, scallions, shalots, and garlic, all minced; do it up over the fire, then add a spoonful of flour, a little milk, and coarse pepper. Boil this until very thick, when the fish should be put in with the yolks of three eggs; keep it on the fire a little while, but do not let it boil, and then set it to cool. Put the tail bone on the table-dish, wrap the end in a buttered paper, surround the bone with part of the firstmentioned mixture, then put in the *ragoût*, cover it with the remainder of the *farce*, and form the whole into the shape of the cod's tail, brush it over with egg, cover it with bread crumbs, and bake it. When done, clean the edges of the dish, and put into it some sauce made with a glass of stock, a bit of butter worked with flour, a spoonful of verjuice, salt, and pepper; thicken it over the fire.

CODLINGS grillées.—Take three fresh codlings, egg them over, shake them in flour, and broil them over a moderate fire, till well done and of a good colour on both sides, or you may toss them in egg and crumbs of bread, as directed for turbot. Serve them with sauce à l'Espagnole.

CODLINGS with sweet Herbs.—Cut a codling into six or eight pieces, bone it as clean as possible, and marinate it in melted butter, lemon juice, and all sorts of sweet herbs chopped; then lay it on the table-dish with all the marinade, both under and over it; cover it with bread crumbs, and add small bits of butter, or a few drops melted, close to each other; bake it in the oven; it will require but a short time baking.

CODLINGS pickled like Mangoes.—Make a brine of water and salt, strong enough to bear an egg; take codlings full grown, but not ripe; let them lie in the brine for ten days, shifting the pickle once in two days; then dry them, and scoop out the cores, take out the stalks so that you may put them in again in the room of the core; fill them with ginger, sliced very thin, a clove of garlic, and whole mustard seeds. Put in the piece of apple that belongs to the stalk, and tie it up tight; put to them as

much white-wine vinegar with cloves of garlic, whole mustard seed, and sliced ginger as will cover them: pour this pickle upon them boiling hot every other day for a fortnight or three weeks, and keep them in stone jars. This will imitate the real mango better than cucumber.

CODLING Tart.—Scald some codlings, let them stand an hour in the same water covered, which will make them look green, then put them into your tart, either whole or quartered, put in sugar, and a little musk, close them up, and let it bake; boil a quart of cream with the yolks of four or five eggs, sugar, and a little musk; when your tart is halfbaked, cut it open, and pour your cream, &c. on the codlings; set it in the oven again for half an hour, then scrape some sugar over it, and serve it up hot.

COFFEE.*—The coffee-pot should be three parts full of boiling water; the coffee is to be added a spoonful at a time, and well stirred between each; then boil gently, still stirring to prevent the mixture from boiling over as the coffee swells, and to force it into combination with the water; this will be effected in a few minutes, after which, the most gentle boiling must be kept up during an hour. The coffee must then be removed from the fire to settle; one or two spoonfuls of cold water thrown in assists the clarification, and precipitates the grounds. In about an hour, or as soon as the liquor has become clear, it is to be poured into another vessel, taking care not to disturb the sediment.

Coffee made in this manner will be of the finest flavour, and may be kept three days in summer, and four or five in winter; when ordered for use, it only requires heating in the coffee-pot, and may be served up at two minutes' notice.

COFFEE (French Method of preparing).*
—1st. Let your coffee be dry, not in the least mouldy or damaged.

2d. Divide the quantity that is to be roasted into two parts.

3d. Roast the first part in a coffee-roaster, the handle of which must be kept constantly turning until the coffee becomes the colour of dried almonds or bread raspings, and has lost one eighth of its weight.

4th. Roast the second part until it assumes the fine brown colour of chestnuts, and has lost one fifth of its weight.

5th. Mix the two parts together, and grind them in a coffee-mill.

6th. Do not roast or make your coffee until the day it is wanted.

7th. To two ounces of ground coffee, put four cups of cold water. Draw off this infusion, and put it aside.

8th. Put to the coffee which remains in the *biggin*, two cups of boiling water, then drain it off and add this infusion to that which has been put aside. By this method you obtain two cups more.

When your coffee is wanted, heat it quickly in a silver coffee-pot, taking care not to let it boil, that the perfume may not be lost by undergoing any evaporation. Then pour it into cups, which each person may sweeten according to his taste.

Particular care should be taken not to make coffee in a tin vessel; it should be made either in a China vessel, or one of delft ware, or in one of silver.

For a long time, the tin biggins, invented by Monsieur de Belloy, were made use of; but some person has since improved upon his plan, by making them in silver or porcelain, which are found to be much better.

COFFEE (to make) à la Chausse.*—Put some ground coffee into a bag; heat the *marc* or *thé levé* which has been made the day before; and whilst it is boiling, put in the bag; then draw it off; pour the infusion several times backwards and forwards; then heat it again ready for use.

The *marc* or grouts which remains in the bag may be boiled up again, and may be made use of the next day.

COFFEE (to make) with cold Water.*—Upon two ounces of coffee pour seven cups of cold water; then boil it until the coffee falls to the bottom; when the froth has disappeared, and it is clear at the top like boiling water, it must be taken off the fire and allowed to stand; but as it often requires clearing, a little cold water should be poured into it the instant it is taken off the fire from boiling. A quicker method of clearing it is by putting into it a small piece of isinglass. When it has stood a sufficient time to allow it to settle, pour off the infusion gently into another coffee-pot; it is then ready for use.

Some clear the coffee with an egg, some with well-washed and dried sole skin, others with isinglass.

COFFEE (to make) with hot Water.*—Instead of pouring cold water upon the coffee, boiling water must be poured upon it, taking care not to let the froth run over, which is to be prevented by pouring the water on the coffee by degrees. It is then made the same as the preceding receipt.

COFFEE (to give the flavour of Vanilla).*

—Take a handful of oats, very clean, and let them boil for five or six minutes in soft water; throw this away; then fill it up with an equal quantity, and let it boil for half an hour; then pass this decoction through a silk sieve, and use it to make your coffee, which will acquire by this means the flavour of vanilla, and is most excellent.

COFFEE (*Blancmange of*).—Roast two ounces of the best coffee; grind, and pour on it a glass of boiling water; let it stand, covered close; and when the coffee is precipitated, pour off the infusion, and mix it with six ounces of sugar and half an ounce of clarified isinglass. Pound and extract your milk of almonds as directed in *Blancmange of Cedrats*. Divide the liquid, and fill your mould as herein explained.

COFFEE *Bonbons*.—Take about a pint of coffee made with water; put in it a pound of loaf sugar; set it on the fire, and boil it to a high degree; then add a full pint of double cream, and let it boil again, keeping continually stirring it till it comes to *caramel* height; to know when it is come to that point, you must have a basin of water by you; dip your finger in it, and put it quickly in your sugar, then in the water again, to remove the sugar, which will have stuck to it; take a bit of it in your teeth; if it is hard in its crackling, take it off, it is sufficiently done; pour it upon a tin plate, which must be rubbed before with a little butter, or it will stick to the plate; then spread it with a rollingpin; (observe the rollingpin must likewise be rubbed with butter, for fear it should stick); when it is warm, you may cut it into little squares, lozenges, or any other shaped pastils, and draw a few strokes over them with a knife.

COFFEE *Conserves*.*—Clarify and boil to the first degree a pound of sugar; take the sugar off the fire, and put into it one cup of coffee; stir it about until it comes to the sixth degree, that the conservo may take the sugar and dry.

COFFEE *Cream*.—Mix three cups of good coffee with one pint of cream, and sugar according to taste; boil them together, and reduce them about one third; observe that the coffee must be done as if it was for drinking alone, and settled very clear, before you mix it with the cream. Finish as usual.

COFFEE *Cream*.—Boil a pint of milk, and the same of thick cream together; have then a quarter of a pound of raw

coffee; roast it in a fryingpan, and when done of a good colour, while hot, put it into your boiled cream and milk; cover it close, and let it stand for an hour, then put it in the tammy; drain the liquor from, and squeeze it well to get the flavour of the coffee; mix in some clarified sugar, enough to sweeten it, boiled smooth; beat up the yolks of three eggs, which stir in with your cream; rub and squeeze it through the tammy, at the same time add isinglass enough to set it, and pour it in a mould, with ice round it as usual.

COFFEE *Cream*.—Roast one ounce of coffee; put it hot into a pint and a half of boiling cream; boil these together a little, take it off, put in two dried gizzards; cover this close, let it stand one hour; sweeten with double-refined sugar; pass it two or three times through a sieve with a wooden spoon; put it into a dish with a tin on the top; set the dish on a gentle stove; put fire on the top upon the tin: when it has taken set it by. Serve it cold.

COFFEE *Cream Pâtissière*.*—Infuse a quarter of a pound of fresh roasted coffee in three glasses of boiling milk; cover it close, and when nearly cold, pass it through a napkin; pour the infusion by degrees into a stewpan, in which are the yolks of six eggs, two spoonsful of flour, and a grain of salt. Stir and boil the cream as directed (see *Cream Pâtissière*); add to the butter, as therein mentioned, a quarter of a pound of powder sugar, and the same of crushed sweet macaroons.

COFFEE *au Crème*.*—Put two spoonsful of coffee, with some sugar, into three pints of cold cream; boil it for half an hour, let it stand; beat up the yolks of eight eggs, strain them through a sieve, then mix the whole together. Put it in a *bain-marie*, to simmer over a slow fire, keeping it constantly stirring.

COFFEE (*White*) *Cream*.*—Boil for a quarter of an hour a litre of good milk with two ounces of roasted coffee, the same quantity of raw coffee bruised, and a small piece of lemon peel; after having strained the whole through a sieve, add to it half a pound of powdered sugar, the yolks of six and the whites of three eggs, beaten together, with a spoonful of cream. Then place the cream upon a dish, over a stewpan full of boiling water; when it is set, ice it over with sugar and pass a salamander over it; leave it to cool before it is served.

COFFEE (*White*) *Cream*.*—Infuse two

ounces of roasted coffee in a gill of boiling cream for half an hour; then strain the cream through a napkin; sweeten and add three yolks and two whole eggs; mix them well, and pass it through a bolting several times. Heat eight small custard moulds; by dipping them in warm water; having in the mean time boiled some sugar to *grand cassé*; pour it into the moulds; then drain and fill them with the preparation, taking care to stir it well. Let them stand over a small fire, but with plenty of fire at the top; when done, turn them on a dish; heat about a cupful of coffee à l'eau, and pour it over each cream, and serve them.

COFFEE Cream.—Boil a calf's foot in water till it wastes to a pint of jelly; clear off the sediment and fat. Make a tea-cup of very strong coffee; clear it with a bit of isinglass, to be perfectly bright; pour it to the jelly, and add a pint of very good cream, and as much fine Lisbon sugar as is pleasant; give one boil up, and pour into the dish.

It should jelly, but not stiff. Observe that your coffee be fresh.

COFFEE Cream au Bain-marie.*—Infuse a quarter of a pound of roasted coffee in six glasses of boiling milk; cover it close till lukewarm, then strain, and mix it a little at a time, with ten yolks, one whole egg, a grain of salt, and ten ounces of sugar. When thoroughly incorporated, strain it again, and finish as usual. See *Cream au Bain-marie*.

COFFEE Cream à la Française.*—Roast a quarter of a pound of coffee, and infuse it in five glasses of boiling milk; cover it close, and let it stand till lukewarm; then strain, and mix it with ten ounces of powder sugar, a grain of salt, and the yolks of eight eggs. Then proceed as directed in *Cocoa Cream à la Française*.

COFFEE, Crème of (Liqueur).*—Roast and grind half a pound of the best coffee, and infuse it for a week in three quarts of brandy; at the end of that time distil it in the *bain-marie*, but be careful not to have too much heat, as in that case the coffee is apt to rise, and by that means spoil the *liqueur*. Dissolve three pounds and a half of sugar in the same quantity of water; mix it with the *liqueur*, and then strain it.

COFFEE (Small Custards of).*—Measure fifteen of your moulds full of cream, and boil it; and having, in the mean time, lightly roasted three ounces of coffee, throw it into the boiling cream; cover it close, and let it infuse for a quarter of an hour; then pass it through a napkin,

and proceed as directed. See *Small Custards*.

COFFEE Eggs.—Make some good strong coffee; let it rest to clear as usual, and sweeten it with sugar according to your discretion; beat up six yolks of eggs, with about four cups of coffee, and sift it; pour this into little moulds in the form of eggs, or of any other, (do not fill them quite), and bake in a mild oven, or a Dutch one, or with a braising-pan; cover between two fires. They are made after this manner, in the shapes of any fruits or birds, if you have proper moulds, either of copper or china, &c.

COFFEE Fanchonnets.*—Roast a quarter of a pound of coffee, and infuse it for a quarter of an hour in three glasses of milk; cover it quite close; pass it through a napkin, and then add it to the other ingredients, and proceed as directed. See *FANCHONNETTES*.

To flavour these with chocolate, grate a quarter of a pound, and mix with the other ingredients, instead of the coffee; in this latter, two ounces of sugar must be omitted.

COFFEE au Fromage.—The mode of infusing coffee for creams is by throwing your coffee into the whole of your cream; but in making *coffee au fromage*, only use one half of the cream for the infusion, which, when cold, mix with the other half. Beat the whole on ice, add isinglass, and then fill the mould, &c. &c.

COFFEE (Fromage Bavaiois of).*—Having roasted a quarter of a pound of coffee, put it into two glasses of boiling milk, cover the infusion, and when about lukewarm, pass it through a napkin; then mix with it half a pound of powder sugar, and six drachms of isinglass, and when they are perfectly incorporated, strain it again. Put your preparation into the vessel with ice, and as soon as it begins to take, mix with it a plate of whipped cream, and finish in the same manner as all other *Fromage Bavaiois*.

COFFEE frothed or whipped.*—Take a quarter of a pound of ground coffee, make a very strong infusion with it, and pass this through a straining-bag; having dissolved three quarters of a pound of powder sugar in a pint of double cream, and the yolks of six eggs, put in the coffee, of which there should be no more than three cups, and whip it as directed for *Frothed Cream*.

COFFEE Ice Cream.—Make three dishes of strong coffee; pour it off very clear, to

mix with three half pints of cream, or the same proportion for more or less, and three quarters of a pound of sugar; boil a moment together, and when cold, ice it.

*COFFEE Ice à l'Italienne.**—Infuse a quarter of a pound of roasted coffee in a pint of double cream, boiling hot, for two hours, closely covered; half whip the whites of nine eggs, and having strained the cream from the coffee, mix it with them, add half a pound of powder sugar, and put it over a gentle fire till it begins to thicken; then ice it in the usual way.

*COFFEE au Jaune d'Œuf.**—Put into a basin the yolk of an egg, and some sugar; then gently pour upon them one cup of coffee, carefully beat them together that they may be well mixed; add to them one cup of water; then put the whole into a *bain-marie* to warm, keeping it constantly stirring with a spoon to prevent its curdling; when it is warm, serve it out in cups. You may add to it if you please a tea-spoonful of orange-flower water.

*COFFEE Jelly.**—Roast a quarter of a pound of the best coffee, and having made an infusion of it, strain, and add to it two glasses of white brandy, and some lemon juice, and finish the jelly in the usual way. See *Currant Jelly framboisée*.

*COFFEE Jelly.**—Roast a quarter of a pound of coffee over a moderate fire to a fine yellow; take it from the fire, set aside the eighth part of it, and throw the rest into three glasses of nearly boiling water; cover it close, and let it cool. In the mean time, boil half a glass of water, and pour it over the small portion of coffee (which should be ground), adding a little isinglass; when perfectly clear, pour it to the other infusion, having previously strained it through a silk sieve; filter the whole, and mix it with three quarters of a pound of clarified sugar, and an ounce of isinglass, and half a glass of kirschwasser. Finish with ice, as usual.

COFFEE Milk.—Boil a dessert-spoonful of ground coffee in nearly a pint of milk, a quarter of an hour; then put into it a shaving or two of isinglass, and clear it; let it boil a few minutes, and set it on the side of the fire to grow fine.

COFFEE Parfait Amour.—For four bottles of brandy, take one pound of coffee in powder, a little salt, two cloves, a little cinnamon; then mix all together for twelve hours before you distil it; two pounds of sugar, two bottles and half a pint of water, clarified with whites of eggs, filtered through the paper.

COFFEE Paste.—To half an ounce of gum dragon, dissolved in a glass of water, put an ounce of coffee powder; sift it in a fine lawn sieve, mix it in a mortar, with as much sugar powder as is necessary to give it a proper consistence, and finish as all other pastes.

COFFEE Pastils.—Take half a pound of pounded loaf sugar, have about the quantity of two cups of coffee made with water, which put to your sugar, and mix well till you see it makes a royal paste, a little thickish, that you may take it upon a knife; then take half a sheet of paper, and cover it with little round and flat drops, which we call *pastils*, of the size of a farthing; place it in the stove with a slow fire till it is quite dry, and take it off from the paper.

You make them another way, viz., with ground coffee, which you sift very fine through a sieve, then adding a little water, to bring it to the proper degree of liquidity, the same as the above.

*COFFEE (to roast).**—Coffee should never be roasted but at the precise time of its being used, and then it should be watched with the greatest care, and made of a gold colour rather than a brown one; above all, take care not to burn it, for a very few grains burnt will be sufficient to communicate a bitter and rancid taste to several pounds of coffee. It is the best way to roast it in a roaster (over a charcoal fire), which turns with the hand, as by that means it is not forgot, which often is the case when on a spit before the fire.

*COFFEE Sugar.**—Put a cup of strong coffee into a preserving-pan, and add to it a sufficient quantity of powder sugar to make it thick, put it on a moderate fire, stirring it constantly; the moment it begins to bubble, take it off, and add two spoonsful of powder sugar; stir it with a silver spoon, scraping the sugar from the sides of the pan. As it cools it will thicken and become darker; dry it in a stove, and then pass it through a fine sieve.

*COFFEE Syrup.**—Take two pounds of ground coffee, infuse one of the pounds of coffee in two pints of water; then let it stand to settle; when clear, pour it off; then with this liquor infuse the other pound of coffee; boil half a pound of sugar to *caramel* height, colour it a deep red; then put it into the coffee to dissolve; then pour it into a pipkin with another half pound of sugar; carefully close the lid of the pipkin, and let it simmer for eight or nine hours; then strain it, and

when cold, put it into bottles, cork them hermetically, and keep them in a cool place.

When it is wanted for use, put some of the syrup into a cup, adding warm water according to the strength you wish to drink your coffee.

The syrup of coffee is most useful in travelling, when there is not time or convenience for making coffee in the usual manner.

COFFEE Tart.—Mix a little flour and cream, with one or two cups of good clear coffee, a hit of sugar, and three eggs; boil it about half an hour, stirring continually for fear it should catch at bottom; put it into the paste, and whites of eggs heat up and frothed upon it; without top crust.

COFFEE Wafers.—To a common table-spoonful of ground coffee, put a quarter of a pound of sugar powder, and a quarter of a pound of fine flour; mix them well together, with as much good cream as will make the paste or batter pour out pretty thick from the spoon; the paste being prepared, warm the wafer-iron on both sides, and rub it over with some butter, tied in a linen bag, or a hit of virgin wax; pour a spoonful of the batter, and bake over a smart fire, turning the iron once or twice, until the wafer is done on both sides of a fine brown colour; if you would have them twisted, put them upon a mould, ready at hand for that purpose; put it up directly, as you take it out, and press it to the shape of whatever form you please, and so continue; always keep them in a warm place.

COFFEE (Whipped).—Upon three half pints of cream, put two cups of strong coffee cleared; add four yolks of new laid eggs beat up, half a pound of sugar, and about as much more cream.

COFFEE à l'eau, Cream au Bain-marie.*—Infuse a quarter of a pound of ground coffee in a glass of boiling water, let it stand, and when the coffee is settled, pour off the liquor into a preserving-pan, in which is a quarter of a pound of sugar hoiled to a *caramel*; cover this closely, and dissolve the sugar over hot ashes. Then pour the coffee into five glasses of hot milk; mix them with the yolks of ten eggs and one whole, six ounces of powder sugar, and a grain of salt. Strain the cream, and finish in the usual way. See *Cream au Bain-marie*.

COFFEE à l'eau, Cream à la Française.*—Infuse a quarter of a pound of ground coffee in a glass of boiling water, when the

coffee is precipitated, pour it off clear; hoil a quarter of a pound of sugar to *caramel*, pour the coffee into it, and then put it on hot ashes, that the sugar may dissolve gently, and when it is perfectly melted, stir in gradually the yolks of eight eggs, four glasses of boiling milk, and six ounces of sugar; after which put it on a moderate fire, stirring with a wooden spoon; when it begins to simmer, pass it through a fine sieve, and let it stand till lukewarm; then mix in six drachms of clarified isinglass, and finish as *Cream à la Française*.

COFFEE à l'eau (whipped Cream).*—Infuse two ounces of fresh ground coffee in half a glass of water; and when the infusion is drawn off clear, put it to two ounces of sugar hoiled to *caramel*; place it over hot ashes, and when the sugar is dissolved, let it cool; then mix it, and four ounces of powder sugar, with the whipped cream. See that article.

COFFEE à l'eau (Fromage Bavaois).*—Put a quarter of a pound of ground coffee gradually into two glasses of boiling water; give it one hoil, and when the froth is gone, put in a small piece of isinglass; let it stand a little while, and then pour it off clear. Add to this liquid half a pound of powdered sugar, and six drachms of isinglass; proceed after this in the usual way.

COLLARED Veal.—Bone a breast of veal, well heat and flatten it with the chopper; brush it over with eggs on the inside part, and strew it well with pounded spices (for seasoning), salt, and Cayenne, and fine herbs chopped; then place in alternate rows, of the thickness of a finger, the lean of a cold ham or tongue, the meat of dressed calves' feet, gherkins pickled, fat of bacon in strips, the yolks of a dozen eggs steamed in a mould, and cut in strips, and some greened with *verd d'Epinard*; roll it up tight, and sew it up secure with a packing-needle and small string, then roll it up in a cloth, tie it tight at the ends, and hoil it in stock or braise for three hours: on taking it up, tighten it again, put a board and weights on it to press it well; when cold, it may be cut in slices, or served whole with aspic jelly.

COLLOPS of Veal.—Cut some veal cutlets; fry them a good brown, but not too much: take some good gravy, thicken it with a little flour, boil it a few minutes; add Cayenne, catsup, truffles, morels, salt, mushrooms pickled, grated lemon peel; simmer this up, just heat the collops through, add what gravy came from them,

but do not let them boil, or they will be hard; add forcemeat balls, hard yolks of eggs; lay round little slices of bacon, notched and toasted, and sliced lemon.

COLLOPS à la Béchamelle.—Soak a slice of ham, with a bit of butter, chopped parsley, shalots, and half a bay leaf; simmer these on a slow fire, about a quarter of an hour; then add a spoonful of good cullis, as much cream, and a little flour and pepper; reduce the liquor till quite thick, and strain it in a sieve; cut the breasts of roasted poultry into small bits, put the meat into the sauce, with the yolk of one egg, and give them a few boilings together; cut also thin bits of paste, to what form you please, put this *ragoût* between two pieces, pinch all round to secure the sauce, and fry them of a fine brown colour.

COLLOPS à la Parisienne.*—Roll out about a pound of *brioche* paste very thin, and lay on it at intervals, beginning at two inches from the edge, small portions of minced fowl or game; moisten the paste round each portion lightly, turn the plain part over, and with a round paste-cutter cut out the collops, taking care that the minced meat is in the centre of each. Leave them for two hours on a well-floured tin, fry them, and when of the proper colour, drain them on a napkin, and serve them.

COLLOPS of Preserves.*—Roll out some puff paste very thin, wet it, and lay on it, at intervals, whatever preserves you think proper, roll your paste over, press the ends together, and lay them on a tin; just before they are wanted, fry them lightly; drain and sprinklo them with sugar; glaze and serve them.

Fresh fruits may be used also, first stewing the fruit.

COLLOPS à la Russe.*—Break four eggs into a stewpan, and mix with them two spoonfuls of flour, then half a glass of good cream, a spoonful of warm butter, and a grain of salt; when these are well mixed together, pour some of it into a large fryingpan, and fry it of a light colour on both sides; then take it out, and fry more in the same way, like pancakes, until you have a dozen very thin; cut each in half, and trim them into oblong pieces all the same size: lay on each some *quenelle*, minced fowl or game, as if for *croquettes*; wrap the fried batter round it, wetting the edges, that they may adhere properly, with a little of the batter, having reserved some for the purpose; then

have ready beaten six eggs and a little salt, mask them with bread crumbs, fry them of a good colour, and serve them quickly.

COLLOPS (Scotch).—Cut veal cutlets (taken from the fillet) into small thin pieces, and fry them in a little boiling lard till of a light brown colour. Drain them dry, put them into a stewpan, add cullis, stewed mushrooms, some blanched truffles, morels, pieces of artichoke bottoms, some slices of throat sweetbreads, and egg balls. Let them simmer over a slow fire till tender, season to the palate, and serve them with rashers of broiled bacon round them.

COLOURING for Jellies, Cakes, &c.—For a beautiful red boil fifteen grains of cochineal in the finest powder, with a drachm and a half of cream of tartar, in half a pint of water very slowly, half an hour. Add, in boiling, a bit of alum the size of a pea. Or use beet root sliced, and some liquor poured over.

For white, use almonds finely powdered, with a little drop of water, or use cream.

For yellow, yolks of eggs, or a bit of saffron steeped in the liquor, and squeezed.

For green, pound spinach leaves, or beet leaves, express the juice, and boil in a tea-cupful in a saucepan of water, to take off the rawness.

COLTSFOOT (Syrup of).—Take of coltsfoot six ounces, maidenhair two ounces, hyssop one ounce, liquorice root one ounce; boil them in two quarts of spring water till one fourth is consumed; then strain it, and put to the liquor two pounds of fine powder sugar; clarify it with the whites of eggs, and boil it till it is nearly as thick as honey.

CONSERVES (Dried).—For all sorts of conserves, the sugar should be prepared to the ninth degree, according to the quantity wanted; they are all made much after the same manner, the only difference being in the quantity of fruits proposed. Conserves are made with all sorts of sweetmeat marmalade, sifted in a sieve, and soaked pretty dry over a slow fire; use about half a pound of the sugar thus prepared, to a quarter of a pound of sweetmeat marmalade; take the sugar off the fire to work them well together; warm the whole for a moment, and pour it into paper cases made for the purpose; when it is cool it may be cut into cakes of what size you please.

CONSERVE of Four Fruits.*—Take strawberries, currants, cherries, and raspberries, of each a quarter of a pound, and three

pounds of sugar. Bruise your fruit, and having strained off the juice, put it in a saucepan over a gentle fire, stirring it till reduced to half. Dissolve the sugar, skim, and boil it to *cassé*; take it from the fire while you put in the juice, then put it on again, and give it one boil, take it off, and keep stirring till the sugar bubbles, when the conserve may be poured into moulds.

CONSERVES (Hard) in Moulds.*—These are made in the same manner as other conserves, except that they are composed of sugar, and distilled aromatic water; and may be coloured like pastils.

CONSUMME.*—Take eight or ten pounds of beef steaks, old hens, four pounds of lean ham, and four knuckles of veal; put these into a large pot, draw down with a little broth to a fine glaze, and then fill it up with strong broth; skim it well, cooling it three or four times to make the scum rise, after which let it boil gently; put into the pot carrots, turnips, onions, and cloves. When your meat is sufficiently done, pass the liquor through a fine napkin or silk sieve, that it may be very clear. No salt need be put in if strong broth be used.

CONSUMME of Game.*—Is made in the same manner as with poultry, substituting the backs, &c. of partridges or other game for the trimmings of fowls.

CONSUMME of Poultry.*—Lay a few slices of ham and veal at the bottom of a stewpan, and on them the trimmings of poultry, cover them with *consommé*, and let it stand over a slow fire till the meat is quite warmed through; then add more *consommé*, mushrooms, parsley, and scalions, and then let the whole continue to boil till done. Strain it through a silk sieve, and set it by for use.

CORIANDER Dragées.—Take any quantity of coriander seeds, put them in the tossing-pan over the fire, and let them warm; when they are warm, throw in about half a glass of vinegar, stir them well till they are dry; have clarified sugar, which boil in another pan; then, when the corianders are dry, add a little gum to them, and do the same again till they are dry, and continue so doing till you see the corianders are covered to the size you want to have them; when that is done, take the corianders out from the pan, wash them well, and put them in again, and stir them well till they are all warm; then take your clarified sugar which you have previously boiled to the first degree; when this is done, put it in an instrument of,

copper, made on purpose for the operation, and at the bottom of which there is a little hole; hang it up by a packthread string, that the sugar may fall from about a yard height into the pan where the corianders are; while the sugar falls into your pan keep stirring well your *dragées* till you see they are well pearly over, or rough and grainy; when they are sufficiently so, take them out, and place them in the stove to finish drying.

CORIANDER Ices.—Bruise an ounce of coriander seed, infuse them about an hour in a pint of warm water, with half a pound of sugar, and sift through a napkin; then finish like other ices.

CORIANDER (Sugared).*—These seeds are sugared in the same manner as sugared almonds.

CORIANDER Water.—Having cleared your coriander seeds from the husks, put a handful into a quart of water, with a quarter of a pound of sugar, and set it by to infuse for two or three hours; then pour the liquor out of one pot into another; strain it, and keep it for use.

COUGLAUFFLE (German).*—Take three pounds of flour, an ounce and a half of yeast, an ounce of fine salt, a quarter of a pound of sugar, twelve eggs, the yolks of twelve more, two pounds of fresh butter, three glasses of milk, and a quarter of a pound of sweet almonds. Proceed with these materials in the following manner: Put the butter (having slightly warmed half a pound of it), into a glazed pan, and with a large wooden spoon work it up for six or seven minutes; then put in two whole eggs, and stir it two minutes; then add three yolks, and stir again two minutes; in this manner put in the whole number of eggs and yolks; which will produce a kind of smooth cream. Then by degrees mix in two pounds of the flour, dissolve the yeast in a pint of warm milk, strain it through a napkin, stir this in well, with another half pound of flour; make a hollow in the paste, in which put the salt and sugar in powder; afterwards pour on it a glass of hot milk, and mix the whole together with the remainder of the flour; continue to work it up for some minutes after the whole ingredients are put in, adding a small quantity of warm milk, which will render it smooth. Have a mould ready, butter it, and lay the sweet almonds, each cut in half, over the bottom of the mould, in forms, on which pour the paste carefully, and in small quantities, so as not to derange the almonds. Place

your mould in a warm, but not in a hot place, that the cake may rise properly; and when that operation has taken place, put it into a moderate oven, which should be kept closed; in an hour's time look at the *Couglauuffle*, and if it be flexible, and of a light colour, let it remain thirty or forty minutes longer; but if it be firm and red it is sufficiently done; when taken from the mould, put it into the oven again for a few minutes.

COUGLAUFFLES (Small).*—To make a dozen small *couglauuffles*, take three quarters of a pound of flour, three drachms of yeast, two of salt, two whole eggs, three yolks, two ounces of sugar, a little cream, and half a pound of butter. The preparation is made the same as the German *Couglauuffle*. When the paste is made, divide it into twelve equal parts; butter a dozen small biscuit moulds, and fill each with your preparation, and let them stand: when risen so as to fill the moulds, put them into a brisk oven, and take them out as soon as they are of a light colour.

COUQUES.*—Put into a saucepan the yolks of sixteen eggs, the rinds of two lemons, half an ounce of salt, and two ounces of sugar; on these pour a pint of boiling cream, stirring it quick; set it on the fire, but do not let it boil, strain it through a bolting, and then let it cool; take two pounds of flour, and make a quarter of it into leaven with half an ounce of yeast and a little warm water, keep it rather moist, and put it into a warm place to rise: in the mean time, make the remainder of the flour into a paste, with the cream and a quarter of a pound of butter, knead it up five or six times; then put in the leaven, and knead it again twice; tie it up in a floured cloth, and set it in a warm place. In about two hours take it out, and cut the paste in pieces the size of an egg, form them to that shape, and lay them on a baking-tin, and leave them for half an hour to rise, then *dorez* and bake them in a hot oven; when done, open each on one side, take out a little of the crumb, in the place of which put a bit of butter worked up with a little salt, and serve them.

COURT BOUILLON.*—Cut a proper quantity of carrots, onions, celery, and turnips, and put them into a saucepan with butter, parsley, garlic, thyme, basil, salt, a *mignonette*, and cloves; sweat them over a gentle fire; add white wine vinegar or verjuice; boil, and then strain it, and serve it with whatever you may require it for. It is generally used for fish.

COURT BOUILLON for all sorts of *Fresh-water Fish*.*—Put some water into a fish-kettle, with a quart of white wine, a slice of butter, salt, pepper, a large bunch of parsley and young onions, a clove of garlic, thyme, bay leaves, and basil, all tied together, some sliced onions and some carrots; boil the fish in this *court bouillon*, (which will serve for several times) and do not scale it; when the fish will admit of it, take care to boil it wrapped in a napkin, which makes it more easy to take out without danger of breaking.

COWHEEL (Boiled).—Boil a cowheel very gently in a large saucepan of soft water, with nearly a quart of milk, some salt, and four or five large onions; when very tender the cowheel will be done enough. Serve with the onions.

COWHEEL Soup.—Take six pounds of mutton, five pounds of beef, and four of veal, the coarsest pieces will do; cut them across with a knife; put them into a pot with an old fowl beat to pieces, and the knuckle part of a ham: let these stew, without any liquor, over a very slow fire, but take care it does not burn to the pot; when it begins to stick to the bottom, stir it about, and then put in some good beef broth that has been well skimmed from the fat; put in some turnips, carrots and celery cut small, a bunch of sweet herbs and a bay leaf, add some clear broth, and let it stew about an hour; while this is doing, take a cowheel, split it, and set it on to boil in some of the same broth; when it is very tender, take it off, and set on a stew-pau with some crusts of bread, and some more broth; let them soak for eight or ten minutes; when the soup is stewed enough, lay the crust in a tureen, the two halves of the cowheel upon them, and then pour on the soup, which will be very rich and good.

COW'S UDDER, and Verjuice Sauce.—Cut the udder in pieces, and put it into a stewpan, with chopped parsley, chibbol, mushrooms, a clove of garlic, and butter; let it catch; then add a glass of white wine, broth, pepper, and salt; simmer it to a thick sauce; then make a *liaison* with the yolks of two eggs and broth; when ready add a spoonful of verjuice or lemon.

COWSLIP Pudding.—Get the flowers of a peck of cowslips, cut, and pound them small, with half a pound of Naples biscuits grated, and three pints of cream. Boil them a little, then take them off the fire, and beat up sixteen eggs with a little cream and rose water. Sweeten to your

palate. Mix it all well together; butter a dish and pour it in. Bake it, and when done throw fine sugar over, and serve it up.

New milk will do when you cannot get cream.

COWSLIP Wine.*—One gallon of water, three pounds of lump sugar, one Seville orange, and one lemon to every gallon of cowslip pips. First boil the sugar and water an hour, skim it clear, and when boiling, pour it out, and let it stand till nearly cold; then put it into the barrel, upon the pips, and about a tea-cupful of yeast to eight gallons of wine. Peel half the number of oranges and lemons, squeeze the juice into the cask, cut the remainder into slices, which add with the peels. When the fermentation ceases, or has lasted a sufficient time, put to the whole a little brandy.

CRABS.—If fresh, the joints of the legs will be stiff, and the inside has an agreeable smell. When light, they are watery; therefore, always choose the heaviest. They are stale when the eyes look dead.

CRAB (to boil).*—Choose your crab of the middling size, put it into boiling water with salt in it, keep it boiling for about three quarters of an hour; when done, wipe the shell quite clean, and rub it over with a little butter. Before they are sent to table, the large claws should be broken off, and the shell cracked carefully, and the body sent up whole.

CRABS browned, and served in the Shell.—Leave the great shell whole, mince all the fish, shred some parsley, mushrooms or truffles, a little young onion; fry these; put in the minced crab, with the inside bruised, some pepper, salt, and grated lemon peel; stir this about, shake on some flour, and add a little lemon juice, with some good gravy; let this simmer up; fill the shell or shells; strew over bread crumbs; brown them in a Dutch oven, or with a salamander.

CRAB (Buttered).—Pick out the fish, bruise the inside, beat in a little gravy, with a little wine, some pepper, salt, nutmeg, a few bread crumbs, a piece of butter, with a very little flour, some vinegar or lemon juice. You may brown it.

CRAB (Farced).—Boil a crab, take the meat out of the shell, and mince the claws with a fresh eel; season it with salt cloves, mace, and sweet herbs, shred small; mix them with the yolks of eggs; add grapes, gooseberries, or harberries, and boiled artichokes cut in dice, if in

season, or asparagus boiled; some almond paste, the meat of the body of the crab, and some bread grated; fill the shells with this compound, and also make some of it into balls, put them into a dish with white wine and butter, and bake them in a gentle oven; when they are baked, put them into another dish, and serve them with beaten butter, large mace, scalded grapes, gooseberries, or barberries, slices of orange or lemon, and the yolks of raw eggs dissolved in claret or white wine, and beat up with thick butter; pour this on the fish, garnish with slices of lemon, stick the balls of farced meat with pistachios, sliced almonds, pineapple seeds, or some pretty cuts in paste.

CRAB Pie.—Take half a dozen crabs, boil them, and take the meat out of the shells, season it with salt and nutmeg, then soak the meat taken out of the bodies with claret wine, cinnamon, some ginger, butter, and juice of orange; make your pie, lay some butter in the bottom, lay in the meat with artichoke bottoms, the yolks of three or four hard eggs, chopped small; asparagus, large mace, barberries, grapes, dates, slices of orange and butter. When it is baked, liquor it with some of the meat out of the bodies of the crabs, mingled with cream or drawn butter.

CRACKNELS.—Mix a quart of flour, half a nutmeg grated, the yolks of four eggs beaten, with four spoonsful of rose water, into a stiff paste, with cold water; then rub in a pound of butter, and make into a cracknel shape; put them into a kettle of boiling water, and boil them till they swim; then take them out, and put them into cold water; when hardened, lay them out to dry, and bake them on tin plates.

CRACKNELS (Small Soft).*—Blanch half a pound of sweet almonds, and pound them to a fine paste, adding to them by degrees six eggs; when thoroughly pounded, pour on them a pound of powder sugar, the same of butter, and the rinds of two lemons grated; heat up these ingredients in the mortar: put a pound of flour on a slab, and having poured the almond paste on it, knead them together until they are well incorporated; roll it out, and cut the cracknels into such forms as you may think proper, rub them with yolk of egg, and strew over them powder sugar or cinnamon: then lay them on a buttered tin, and bake them in a moderate oven, taking great care that they do not burn. When done, put them into glasses, and if preserved

in a dry place they are the better for keeping.

CRACK-NUTS.—Mix together eight ounces of flour, and eight ounces of sugar; melt four ounces of butter in two spoonsful of raisin wine; then, with four eggs beaten and strained, make it into a paste; add carraways, roll it out as thin as paper, cut with the top of a glass, wash with the white of an egg, and dust sugar over.

CRANBERRIES (*different Ways of dressing*).—For pies and puddings, with a good deal of sugar.

Stewed in a jar, with the same; this way they eat well with bread, and are very wholesome. Thus done, pressed, and strained, the juice makes a fine drink for people in fevers.

CRANBERRY Jelly.—Make a very strong isinglass jelly. When cold, mix it with a double quantity of cranberry juice pressed, as directed in *The different Ways of dressing Cranberries*; sweeten it, and boil it up; then strain it into a shape. The sugar must be good lump, or the jelly will not be clear.

CRANBERRY and Rice Jelly.—Boil and press the fruit, strain the juice, and, by degrees, mix into it as much ground rice as will, when boiled, thicken to a jelly; boil it gently, stirring it, and sweeten to your taste. Put it in a basin or form, and serve to eat with milk or cream.

CRANBERRY Tart.—This tart is made like all other fruit tarts; the best cranberries should be used and well washed; a quarter of a pound of sugar is the proper quantity for a quart of cranberries; to this must be added the juice of half a lemon. Serve it cold.

CRAYFISH (*Bisque of*).—Take about fifty or sixty crayfish, stew them in a little water, with carrots, onions, parsley, thyme, bay leaves, salt, and pepper, for half an hour, then drain, and take them out of their shells; and having laid aside thirty of the tails whole, pound the remainder of the meat with the breasts of two roast fowls, the crumbs of two French rolls, previously soaked in rich broth, and the yolks of three hard eggs. Boil the shells in a little broth, and, with the liquor, dilute the pounded meat, and rub the whole through a silk sieve. Boil a pint and a half of cream, keep it stirring, and pour on the soup; season it, and add the coral of a lobster pounded, and mixed with a little broth; set the whole on the fire, but do not let it boil. When quite done, pour it into the tureen on some previously soaked bread,

and put the tails which were reserved, on the soup, and serve it hot.

CRAYFISH (*Broiled*).—The fish being boiled, take them out of their shells, and soak them for a quarter of an hour in white wine, with pepper, salt, and shred parsley; soak also in the same way, an equal number of fish roes; tie these, alternately, on skewers, dip them in egg, bread them lightly, and broil them of a nice colour.

CRAYFISH Butter (*Sauce of*).—Boil your crayfish in water, with vinegar, parsley, salt, and pepper; take the meat from the shells, dry and pound it well with butter, set the whole on a gentle fire for a quarter of an hour, and pass it through a sieve into a basin of cold water and let it congeal. The shells must likewise be pounded, and mix them with the rest; if they do not make it sufficiently red, add a little orchanet root.

CRAYFISH à la Calonne.—Take the number of crayfish you may want, as fresh as possible; split each in half, and put them into a stewpan with white wine, a little oil, a sliced lemon, salt, and pepper; let them stew in this till done; then dish them; add to the liquor some *blond*, reduce, and strain it, and pour it over your crayfish.

CRAYFISH Cheese.—Having washed and boiled the fish, as usual, take off the small claws and tails, and set them aside. Chop up the meat that remains in the shells with some other fish, artichoke bottoms, sweet herbs, and butter; mix them well, and put it in a dish in the form of a small cheese, round which lay the tails; cover it with bread crumbs, and colour it in the oven for fifteen minutes.

CRAYFISH Cream.—Boil a pint of cream and some fine sugar; reduce it to about half; pound the carcasses of eight or more crayfish; put them to this cream, with a fowl's gizzard, and boil for about a quarter of an hour; then strain it several times, and bake it between two slow fires.

CRAYFISH (*Cullis of*).—Wash and boil about thirty crayfish in plain water, then take off the shells, and pound them well with the meat of the fish, and a dozen almonds. Cut a pound and a half of fillet of veal, and some ham into slices, and put them into a saucepan with an onion, carrots, and parsnips; do them until they are about the consistence of veal gravy; then add a little flour and melted bacon; put them on again, and keep them stirring; moisten the whole with good stock, and add salt, pepper, cloves, basil, parsley, scallions,

champignons, truffles, and crusts of bread; simmer it, take out the veal, put to it the pounded crayfish, and then strain it.

To make this *cullis maigre*, substitute butter for the bacon, and moisten it with fish broth.

CRAYFISH (*Cullis of*) *au gras*.*—Take about thirty crayfish of a moderate size, and after several times washing them, boil them in water; then pick them and put the shells aside, pound them and twelve sweet almonds and the crayfish well in a mortar; then take a fillet of veal and a piece of ham, cut them into slices with an onion, and add some slices of carrots and parsnips; when the whole has taken colour, add some melted bacon and a little flour; let it simmer, stirring it well; then moisten the whole with some good stock or broth. Add salt, pepper, cloves, basil, parsley, young onions, mushrooms, truffles, crusts of bread, and let it simmer; then take out the veal, dilute the contents of the mortar with the juice, and strain the whole through a sieve.

CRAYFISH (*Cullis of*) *au maigre*.—Instead of melted bacon, substitute butter; let whatever you make it of be only half browned, and moisten it with good fish liquor; but, of course, a *cullis au maigre* can never equal the excellence of a *cullis au gras*.

CRAYFISH (*Potted*).—Having boiled the fish in salt and water, and picked out all the meat, sprinkle them with spice, pepper, and salt, and then pound it to a fine paste, adding a little butter; put it into pots, and cover them with clarified butter.

Crab is potted in the same way.

CRAYFISH *à la Provençale*.*—Boil your fish in equal quantities of wine and water, with salt, lemon, sweet herbs; shell them, remove the small claws, and simmer them for half an hour in whatever sauce you please. Serve them with the sauce poured over, and around them.

CRAYFISH *au Restaurant Glacé*.*—Boil your fish in good broth, with two slices of veal, cut in dice; and when done, put them in your dish; add to the liquor some veal or fowl gravy, and reduce it to a jelly, which pour over the crayfish; put them in a cool place, that the jelly may set. Serve cold.

CRAYFISH (*Roasted*).*—Put the fish to soak in hot wine, but do not boil them; when well drained, stuff them with sweet herbs, butter, salt, pepper, and basil; fasten them with skewers on a spit, and roast them before gentle fire; baste

them with their own dripping or boiling wine.

CRAYFISH (*Salad of*).*—Boil crayfish as usual, take them from the shells, put them into a salad-bowl with anchovies, artichoke bottoms, and seasoned like other salads.

CRAYFISH *Soup*.—Put some eels, flounders, &c. into cold water, set them on the fire, and when near boiling, skim, and add to it onions, carrots, parsley, and whole pepper. Take about fifty crayfish, and having taken them from their shells, put them into the fish broth, also the small claws and tails, finely pounded; let them boil for an hour, then strain it off; add some crusts of bread, and the spawn of a lobster pounded.

CRAYFISH *Soup*.—Boil six whittings, and a large eel, with as much water as will just cover them; skim them clean, and put in whole pepper, mace, ginger, parsley, an onion, a little thyme, and three cloves; boil them to a mash. Pick fifty crayfish, pound the shells, and a small roll, but first boil them with a little water, vinegar, salt, and herbs; put this liquor over the shells, on a sieve; then pour the other soup clear from the sediment; chop a lobster, and add this to it, with a quart of good beef gravy; and also the tails of the crayfish, and some flour and butter, and season according to your taste.

CREAM *à l'Anglaise*.*—Take two yolks of eggs, a quarter of a pound of powder sugar, two ounces of candied orange and lemon peel, five ounces of blanched pistachio nuts, beat these all up in a mortar; add to them a pint of good milk, and boil them over a gentle fire, stirring it frequently to prevent its burning. When done, add five or six drops of orange-flower water, pour the whole on a dish, and set it over the fire till the edges are brown; sprinkle sugar over, and salamander it.

CREAM *au Bain-marie*.*—Mix up whatever ingredient of which the cream is to be made, with eggs and sugar; for the proportions, see the respective articles; strain them through a fine sieve, and pour the preparation into a mould lightly buttered within side. Put this mould in a large saucepan, with a sufficient quantity of boiling water to reach within an inch of the mould; place the saucepan on hot ashes, cover it, and place hot coals on the lid; renew the fire underneath occasionally, so as to keep the water at the same temperature, that is, nearly, but never

quite, boiling for an hour and a half; then, if the cream is properly set, which may be known by touching it with your finger, and observing whether it may be easily detached from the mould, take it from the *bain-marie* and let it stand; when no more than lukewarm, turn it out on your dish.

It sometimes happens, unavoidably, that bubbles arise on the surface of the cream; in such a case, boil a glass of cream, and add to it, by degrees, three yolks of eggs; stir it constantly with a wooden spoon; mix three ounces of fine sugar with it, and continue stirring it over the fire, till of a proper consistence, and on the point of boiling, then take it off and strain it. When the cream is ready for table, cover it completely with the last-made cream, which will hide its defects.

CREAM Biscuits.—Break six eggs, separate the yolks and whites, beat the former with six ounces of powder sugar, and the same of flour; whisk the whites, and then mix them together; add to it whipped cream, in proportion to the sugar and flour, stir it carefully, pour this into moulds or paper cases, and bake.

*CREAM Biscuits.**—Take six ounces of flour, two of powder sugar, a pound and a half of cream, and the whites of twelve eggs; beat up the latter with the sugar and flour; whip the cream, and lay it on a sieve. When well drained, mix them together, and put the preparation into cases, and bake in the usual way.

*CREAM Biscuits.**—Put the yolks of three eggs into a pan with a quarter of a pound of powder sugar, on which has been rasped the zest of a small cedrat; beat them up for about ten minutes, and then whip the whites and mix them gradually with the yolks, an ounce and a half of dry sifted flour, and four spoonful of whipped cream. When these ingredients are well mixed and smooth, pour the paste into about a dozen small cases, glaze the tops of them with sifted sugar; when that is melted, put the biscuits into a gentle oven, and bake them for twenty or five-and-twenty minutes.

CREAM (Burnt).—Set on the fire in a stewpan two table-spoonful of clarified sugar, leave it on till it begins to burn and get brown; then slake it about, and put in an ounce of ratafia biseuit, a small piece of lemon peel, sugar, and orange flower; stir together; then put in a

pint of new milk, boiled; when it has simmered by the side of the stove for twenty minutes, beat up four eggs, and the yolks of two, in a stewpan; take the milk from the fire, and mix with it half a pint of good thick cream, then the eggs, which rub through a tammy, and repeat it a second time. Rub some small moulds with clarified butter, and fill them with cream; have a large stewpan on the fire with a very little water at the bottom, when it boils gently, put in your cream; and cover it close, with fire laid upon the cover (if you think proper, it may be put into one large mould).—When done take them out of the water, wipe them, and turn them on a dish.

*CREAM Cake.**—Put a pound of flour upon a pie-board; make a hole in the middle, put in half a pint of clotted cream, and a little salt; mix the paste lightly, let it stand for half an hour, then add half a pound of butter; roll it out, five times, the same as puff paste, and form it into small cakes; gild them with the yolk of egg, and bake in an oven.

CREAM Cakes.—Sift some double-refined sugar; beat the whites of seven or eight eggs; shake in as many spoonful of the sugar; grate in the rind of a large lemon; drop the froth on a paper, laid on tin, in lumps at a distance; sift a good deal of sugar over them; set them in a moderate oven; the froth will rise; just colour them; you may put raspberry jam, and stick two bottoms together; put them in a cool oven to dry; serve, if you please, with whipped cream between every two.

*CREAM Cakes.**—Put into a stewpan two glasses of cream, a quarter of a pound of butter, the rind of a lemon, cut small, a quarter of a pound of powder sugar, and a pinch of salt. Set it on the fire, and when it begins to boil, put it by the side of the stove; take out the lemon peel, and add, by degrees, as much flour as the liquid will bear; keep stirring it constantly, and place it on the fire again, for five minutes, then pour it into a basin; add to it, one by one, as many eggs as will make the paste stick to the fingers; put the paste on a slab, and make your cakes of a round form.

*CREAM au Caramel.**—Put a pint of milk and half a pint of cream, with a bit of cinnamon, some coriander seeds, and the peel of a young lemon, into a saucepan, and boil them for a quarter of an hour; then take it off the fire, and

boil a quarter of a pound of sugar with half a glass of water, until it becomes of a nice dark colour; take it off the fire, and mix with the cream; then put it on the fire again, until the sugar and cream are well mixed together; then place a saucepan, with some hot water in it, over hot ashes; take a dish, in which you intend serving, and pour in your cream, then place it in the saucepan; put on the lid of the saucepan, with fire above, and let it boil till the cream is set. Serve hot.

*CREAM au Caramel au Bain-marie.**—Boil half a pound of sugar to *caramel*; pour a quarter of it into the bottom of a mould which has been buttered, and which must be placed on hot ashes, to allow the sugar to extend over the bottom of the mould; dissolve the remainder of the *caramel* sugar with a glass of boiling water. When dissolved, mix it with five glasses of boiling milk, and afterwards with one whole egg, and ten yolks, a quarter of a pound of sugar, and a grain of salt; mix them together by degrees. Finish your preparation according to the directions. See *Cream au Bain-marie*.

*CREAM au Caramel Anisé au Bain-marie.**—Infuse a drachm of green, and the same of starred anise, in five glasses of boiling milk; keep it covered; and in the mean while boil six ounces of sugar, to *caramel*, which must then be dissolved in a glass of boiling water. When the infusion is nearly cold, pour it to the sugar, and then mix both with ten yolks and one whole egg, a quarter of a pound of sugar, and a grain of salt. Stir it well, and then proceed in the usual way. See *Cream au Bain-marie*.

*CREAM à la Cardinale.**—Pound the shells of thirty boiled crayfish; put them into some butter; mix them well together, till the whole is a fine red colour; then pour on it a pint of boiling cream or milk (with a little sugar in it); boil them together for a quarter of an hour; pass it three times through a sieve; put to it the gizzards of two chickens; boil it for five minutes, to set it.

CREAM au Chapelet.—Boil a pint of cream to reduce it to half, with lemon peel, cinnamon, coriander seed, sugar, and the skin of a fowl's gizzard, chopped; strain it; prepare a border for the dish, with some pounded chocolate, a spoonful of gum dragon, melted thick, and sifted through a cloth; put fine sugar to it until it becomes a hard paste; roll bits of it into balls; put them to dry, and garnish

the dish round with them. The cream must be finished to your own taste; the balls are joined together with caramelled sugar in the form of crosses, or any other, and made to stand up round the cream.

CREAM (Clotted).—Take four quarts of new milk, from the cow, and put it in a broad earthen pan, and let it stand till the next day: then put it over a very slow fire for half an hour; make it nearly hot, to cream, then put it away till it is cold, and take the cream off and beat it smooth with a spoon.

CREAM (Clotted).—Take two quarts of new milk, a pint of cream, and three spoonsful of rose water. Put these together into a large pan; set it over a charcoal fire, but not too hot; let it stand twenty-four hours, and when you take it off, loosen the edge of the cream round about with a knife; then take your board, lay the edges that are left beside the board; cut them into pieces, and put them into the dish first; then scrape sugar over them; take off the cream with your board as clean from the milk as you can, and lay it in the dish, and strew sugar over it.

CREAM (Clotted).—String four blades of mace on a thread; put them to a gill of new milk, and six spoonsful of rose-water; simmer a few minutes; then by degrees stir this liquor, strained into the yolks of two new eggs, well beaten. Stir the whole into a quart of *very* good cream, and set it over the fire; stir it till hot, but not boiling; pour it into a deep dish, and let it stand twenty-four hours. Serve it in a cream dish, to eat with fruit. Some persons prefer it without any flavour but that of cream; in which case use a quart of new milk and the cream, or do it like the Devonshire scalded cream. When done enough, a round mark will appear on the surface of the cream, the size of the bottom of the pan it is done in, which in the country they call the ring; and when that is seen, remove the pan from the fire.

CREAM (Codling).—Pare and core twenty codlings; beat them in a mortar, with a pint of cream; strain it into a dish; and put sugar, bread crumbs, and a glass of wine to it. Stir it well.

CREAM (Cold).—Take a pint of Rhenish wine, and a good deal of fine sugar; beat fine a quart of good cream, and a lemon cut round, a little nutmeg and cinnamon, and a sprig of rosemary; pour them all together; let them stand a while, and

beat them up with a rod till they rise; take it off with a spoon as it rises: lay it in a pot or glass, and then serve.

CREAM du Commissaire.*—Bone, and pound the meat of a roasted partridge, moistening it with a little *consommé* or veal gravy; then mix with it the yolks of six eggs, salt, pepper, and spice, in powder; rub the whole through a sieve into a dish, and cook it in the *bain-marie*.

CREAM (Crackling).—Beat up the yolks of as many eggs as will be sufficient for the quantity of cream you wish to make, pouring in milk as you beat them; then put in some rasped sugar and lemon peel; set the dish upon a furnace, and keep continually stirring till the cream begins to be made; slacken your fire; stir the cream without intermission, turning it to the other side of the dish, till very little or none remains at the bottom, and that a border may be made round them, taking great care that it is not burnt. When it is ready, heat the fire-shovel red hot, and give it a fine colour; and with the point of a knife loosen the whole border, that it may remain entire. Then let it be put again into the same dish, and let it be dried in the oven, that very little may be left in the dish, and it will crackle in the mouth.

CREAM (Croquante).*—Take a pint of cream, half a pint of milk, the peel of a lemon grated, orange-flower water, four pounded macaroons; boil these until reduced to half; then add two ounces of powder sugar; put into another saucepan the yolks of eight eggs, on which pour the cream, a little at a time; put it on the fire, and stir it constantly until the cream is set; then spread it on a baking-tin, keeping it about the thickness of a crown piece; place the tin on a trivet over the fire, and pass a salamander over the surface of the cream to dry it. When that is done, cut your cream into pieces of whatever form you may think proper; lay them on a dish, and put them in the oven till they crisp. Serve either hot or cold.

CREAM (Snow).—Put to a quart of cream the whites of three eggs well beaten, four spoonsful of sweet wine, sugar to your taste, and a bit of lemon peel; whip it to a froth; remove the peel and serve in a dish.

CREAM (Curd).—Take a pint of cream; boil it with a little mace, cinnamon, and rose water, to make it sweet; when it is as cold as new milk, put in about half a spoonful of good rennet, and when it curds, serve it in a cream dish.

CREAM (Custard).—Grate extremely fine the crumb of a penny loaf, and put it into a quart of cream, with half a pound of fresh butter, and the yolks of a dozen eggs; put to them as much sugar as you please, and let it thicken over the fire; make the custards shallow, and when they have stood half an hour in a slow oven, grate some loaf sugar over them, and serve.

CREAM (Devonshire, or Scalded).—If in the winter, the milk should stand for four-and-twenty hours but if in the summer, it should stand only for twelve; then the milk-pan should be placed upon a hot hearth, provided you have one, if not, it should be placed in a wide brass kettle of water, large enough to receive the pan; it must remain on the fire till quite hot, but on no account boil, or there will be a skim instead of cream upon the milk. You will know when done enough, by the undulations on the surface looking thick, and having a ring round the pan the size of the bottom. The time required to scald cream, depends on the size of the pan and the heat of the fire; the slower the better. Remove the pan into the dairy when done, and skim it next day. In cold weather it may stand thirty-six hours, and never less than two meals.

CREAM à l'Eau.*—Beat four eggs with a pint of water, the peel of a lemon, sbred small, the juice of the same, and a quarter of a pound of powder sugar. When well beaten, pass it two or three times through a napkin; then put it in a dish, over a gentle fire, stirring till it thickens; dish it hot, but it must be served cold.

CREAM (au excellent).—Whip up three quarters of a pint of very rich cream to a strong froth, with some finely-scraped lemon peel, a squeeze of lemon juice, half a glass of sweet wine, and sugar to make it pleasant to the taste; lay it on a sieve or in a form, and the next day put it on a dish, and ornament it with very light puff-paste biscuits, made in tin shapes, the length of a finger, and about two thick; over which should be strewed sugar, or a little glaze, with isinglass. The edges of the dish may be lined with macaroons.

CREAM of Flowers.*—Take roses, violets, jessamine, pinks, and orange flowers; pound them, adding a little warm milk; press them in a clean cloth, and mix them with a pint of well-boiled cream; add the yolks of six eggs, and sugar; strain, and put it into a dish; then place the dish on hot ashes; cover and lay more coals on the

top, and let it stand till thick, when it should be set to cool.

*CREAM Française au Caramel Anisé.**—Boil six ounces of sugar to *caramel* height, and when taken from the fire, mix it with two drachms of green, and two of starred anise. When cold, dissolve it with a glass of boiling water; add gradually the yolks of eight eggs, a quarter of a pound of sugar, four glasses of nearly boiling milk, and a grain of salt. The cream is then made according to the directions for *Cacao Cream à la Française*.

*CREAM Française au Marasquin.**—Boil four glasses of milk, and then mix it by degrees with the yolks of eight eggs, ten ounces of sugar, and a grain of salt; put these ingredients into a saucepan over a moderate fire, stirring constantly; when it begins to simmer, strain it; add six drachms of isinglass to it: as soon as it is cold, put in half a glass of good maraschino, and complete the operation according to direction. See *Cacao Cream à la Française*.

You may vary this recipe, by putting in half a glass of arrack or rum, instead of the maraschino.

*CREAM Française au Parfait Amour.**—Take ten ounces of lump sugar, and rasp on it the zests of two lemons and a cedrat; scrape the sugar as usual, and put into it five glasses of nearly boiling milk, with ten cloves, bruised; cover it, and when nearly cold, add, a few at a time, the yolks of eight eggs, and a grain of salt. Thicken the cream over a moderate fire, and finish it as directed. See *Cacao Cream à la Française*.

*CREAM Française aux Quatre Zestes.**—Take a piece of sugar weighing ten ounces; upon which rasp, in the usual way, the zests of a lemon, a cedrat, a sweet and a Seville orange; infuse the scraped sugar in five glasses of nearly boiling milk; cover it, and when no more than lukewarm, pour into it by degrees the yolks of eight eggs, with a grain of salt. Finish as directed. See *Cacao Cream à la Française*.

*CREAM (Fried).**—Boil half a pint of milk with the peel of a lemon; put to two eggs as much flour as they will take up; then add four more eggs, and the boiling milk without the lemon peel; mix it well that there may be no lumps; set it over the fire, stirring it constantly; in a quarter of an hour add a little salt, a quarter of a pound of sugar, half an ounce of butter, and a few drops of orange-flower water; finish boiling it, and then add the yolks of

four eggs, two bitter macaroons, and some marchpane crushed very small; pour this preparation on a buttered tin, spread it out for about an inch in thickness, and when cold, cut it into lozenges, circles, or such other forms as you may like better; dip them in an omelet, cover them with bread crumbs, and fry them of a nice colour; drain them well, sprinkle powder sugar over, and serve them.

*CREAM (Fried).**—Mix gradually into a stewpan about three spoonful of flour, with six eggs (the whites and yolks also), a little grated lemon peel, some dried orange flowers shred fine, a pint of milk, a small lump of sugar, and a few grains of salt; boil the whole over a slow fire, for half an hour, keeping constantly stirring; when the cream is very thick, spread it about the thickness of half an inch upon a floured dish, and shake some flour over it; when cold, you may cut it into any form you please, and fry in a very hot pan; glaze with sugar and a salamander.

*CREAM (Fried) à la Parisienne.**—Make your cream with the addition of six eggs, exactly the same as *Cream au Bain-marie*; when quite cold, cut it into pieces of whatever form you may choose, either round, square, oval, &c., but do not make them above two inches long, or three quarters of an inch thick. Make a batter as follows: Put three quarters of a pound of sifted flour into a pan, pour on it a little water, in which two ounces of butter have been melted; hold the saucepan slanting, and blow the water aside, so as to pour the butter in first; then add a sufficient quantity of water to make your batter of a proper consistence; when it will flow and quit the spoon readily, put in a pinch of salt, and the whites of two eggs whipped firm. Make your fryingpan quite hot, dip your cream into the batter, and fry it of a good colour; drain the pieces, sprinkle them with powder sugar, and glaze them with the salamander.

Any of the flavoured creams *au bain-marie*, may be dressed in this manner. Instead of frying the cream in batter as above, you may bread them as follows: Having beat half a dozen eggs, dip in them each piece of cream, drain, and then wash them with bread crumbs, grated very small; dip them a second time in egg, and bread them again, taking care to preserve the form; fry, sprinkle with sugar, and glaze them as the first mentioned.

*CREAM (Fried) à la Pâtissière.**—Put the yolks of six eggs, two spoonful of

sifted flour, three glasses of boiling milk, and a pinch of salt; make your cream in the usual way (see Cream *Pâtissière*), then add a quarter of a pound of good butter, the same of powder sugar, of sweet and bitter macaroons, a spoonful of orange flowers *pralinées*. Pour your cream on a buttered baking-plate, and when cold, cut it in pieces, and fry it as fried cream *à la Parisienne*.

CREAM *Fritters*.*—Mix a handful of flour, with three whole eggs, and the yolks of six, four pounded macaroons, some dried orange flowers browned in sugar, a little candied lemon peel chopped very fine, half a pint of cream, half a pint of milk, and a lump of sugar; boil the whole over a gentle fire for a quarter of an hour, till the cream turns to a thick paste; then let it cool in a dish well floured, shaking flour all over it. When cold, cut the paste into small pieces, roll them in your hands till they become round, and fry them of a good colour: when you serve them, powder them all over with sugar.

CREAM *Fritters à la Dauphine*.*—Take the third part of any cream *pâtissière* you please, and having rolled out the *brioche* paste, place on it, when cold, the cream in small pieces, cut the fritters, and finish them in the usual way. See *Fritters à la Dauphiné*.

CREAM *Froth*.*—Put a pint of fresh double cream into a stone pan, with half a pound of powder sugar, a pinch of gum dragon, a little crisped orange flower, and three drops of cedrat essence; when the sugar is dissolved, place the pan in another, in which is three pounds of ice beaten up with saltpetre; whip the cream in the usual manner, taking off the froth as it rises with a skimmer, lay it gently on a sieve over a pan; if the cream does not froth properly, add the whites of two eggs. This cream is usually served in large silver or gilt goblets, and should be prepared two or three hours before it is wanted.

CREAM (*German*).—Boil a pint of Rhenish wine, some sugar, and cinnamon, for half an hour; then add to it the yolks of eight eggs, well beaten and strained; mix them well, and cook it in the *bain-marie*.

CREAM (*Glazed*).—Put a small handful of flour into a stewpan, with some lemon peel, chopped very small, some orange flowers, dried and pounded, and a lump of sugar; then beat up the yolks of eight eggs, with a pint of cream, and half a pint

of milk, keeping the whites by themselves; mix the yolks well together in the stewpan, with the flour and other ingredients, and let them boil gently for half an hour; when the cream is thickened, take it off the fire, and whip the whites of the eggs till they are well frothed; then add them to the cream, and pour the whole into the dish for table; strew sugar all over the cream; put the dish into an oven of a moderate heat, and when the cream rises well, and is glazed, serve. To make it rise, the dish should be covered with the lid of a saucepan, upon which fire should be placed.

CREAM (*Hasty*).—Take a gallon of milk, warm from the cow, set it on the fire, and when it begins to rise, take it off the fire, and set it by; skim off all the cream, and put it into a plate; then set the skillet over the fire again, and repeat the skimming till your plate is full of cream; put to it some orange flower, and sugar, and so serve it.

CREAM (*Imperial*).—Boil a quart of cream with the thin rind of a lemon; then stir it till nearly cold; have ready, in a dish or bowl that you are to serve in, the juice of three lemons strained, with as much sugar as will sweeten the cream, which pour into the dish from a large teapot, holding it high, and moving it about to mix with the juice. It should be made at least six hours before it is served, and will be still better if a day.

CREAM (*Imperial*).—Take a quart of water, six ounces of hartshorn; put them into a stone bottle, and tie it close down, do not fill it too full, and put it into a pot of boiling water, or in an oven to bake; let it stand three or four hours, strain it through a jelly-bag, and let it cool; having ready six ounces of almonds beat very fine, put to them as much cream as jelly; mix them together, strain the almonds and cream, and set altogether over the fire till it is scalding hot; strain it into narrow-bottom glasses, let them stand a whole day, and then turn them out; stick them all over with blanched almonds, or pineapple seeds laid in water a day before you peel them, and they will come out like a flower; then stick them on the cream.

CREAM (*Italian*).—Boil a pint and a half of milk in a stewpan, then add to it the peel of a young lemon, some coriander seed, a bit of cinnamon, rather more than half a quarter of a pound of sugar, and two or three grains of salt; let it boil till half is consumed; then let it stand to cool,

and have ready in another stewpan a little flour, beat up with the yolks of six eggs; stir it by degrees into the cream; strain it through a sieve, and put it in a dish for table, placing the dish in some hot water over the fire till the cream is set. Before serving, brown with a salamander.

*CREAM (Italian).**—Put a gill of good fresh cream, two eggs, three spoonsful of powder sugar, and a little orange-flower water, into a pan, and whip them up together; and when the cream is sufficiently thick, put it into a deep dish, with plenty of powder sugar; set it on hot ashes, cover it, and lay hot ashes on the top, which must be renewed until the cream is done enough; then let it cool, and serve it.

*CREAM (to keep).**—Cream already skimmed, may be kept twenty-four hours, if scalded without sugar; and by adding to it as much powdered lump sugar as shall make it pretty sweet, will be good for two days, keeping in a cool place.

*CREAM (Light).**—Take a pint and a half of milk, some sugar, lemon peel, and orange-flower water; boil the whole together till reduced to half the quantity; then take it off the fire, and let it cool; in the mean time, beat up a spoonful of flour with the yolks of six eggs (keeping the whites separate), and gradually mix the yolks with the cream; strain the cream through a sieve, and put the vessel which contains it in some boiling water over the fire; when the cream is set, take the vessel out of the hot water, beat up the whites of your eggs to a froth, add to them some powdered sugar, and cover the cream with the whites of eggs, in the form of a dome; then bake it under a lid that will admit fire at the top; let the heat be moderate, and serve your cream of a fine colour.

*CREAM (Loaf).**—Take the crumh out of a good large round roll, rasped; and soak the crust a little while in milk, sugar, and lemon; then drain, and fill it up with *frangipane* cream, and stop it up with pieces of bread; put a little into the bottom of the dish in which you serve, the roll upon it, and put cream all over, with powder sugar; bake it in a pretty hot oven to give it a fine brown colour.

*CREAM à la Madeleine.**—Beat up four eggs (whites and yolks together) with a pinch of flour, a little grated lemon peel, a small piece of pounded cinnamon, some bitter-almond biscuits pounded, half a spoonful of orange-flower water, a pint of cream, two ounces of sugar, and a little salt. Place a dish over some hot ashes,

then pour in the ingredients well mixed together, and as soon as the cream thickens, glaze it, and serve.

*CREAM (Maiden).**—Take the whites of ten eggs, whip them to a froth; put them into a saucepan, with milk, orange-flower water, and sugar. Set a plate over a stove, put in a little cinnamon, beat up your cream well, and pour it into the plate. Then brown it with a redhot shovel, and serve.

*CREAM au Naturel.**—Take some fresh thin cream, and put it in a bowl, on ice, to cool it; add to it powder sugar, and serve it.

*CREAM Pancakes.**—Put the yolks of two eggs into half a pint of cream, with two ounces of sugar, and a little beaten cinnamon, mace, and nutmeg; mix the whole well together, and then fry them very carefully.

*CREAM Pâtissière.**—Put a pint of cream and the same of milk on the fire, stirring constantly till it boils; then add two ounces of sugar, a little salt, and rind of a lemon; when the cream is sufficiently flavoured with the peel, heat up the yolks of eight eggs, mix them with the cream, and continue to stir it over the fire with a wooden spoon. As soon as it is very thick pour it into a sieve, and press it through with the spoon, and then set it by for use. More eggs must be added if not thick enough for your purpose.

*CREAM Pâtissière.**—Put the yolks of six eggs and two spoonsful of flour into a stewpan, mix them together with a spatula; add, a little at a time, three glasses of boiling cream and a grain of salt; put the whole on a moderate fire, stirring it round gently until it begins to stick to the spoon; then remove it for a short time, still stirring; as soon as it is of the proper consistence replace it on the fire, and continue to stir it the same way for ten or twelve minutes. After this heat a quarter of a pound of the best fresh butter, keep stirring and skimming until it ceases to hiss, then leave it to colour lightly, and when it is sufficiently so, mix it with the cream, and pour it into a pan, in which it must be incorporated with whatever ingredient may be desired.

*CREAM Pâtissière and Chocolate Custard.**—Throw three quarters of a pound of chocolate, and a clove of vanilla into twelve glasses of milk; cover it, and in a quarter of an hour pass the milk through a napkin; put a few spoonsful of the infusion to the chocolate which remains in the

napkin, and pour them into a small pan. Then put three quarters of a pound of flour into a large saucepan, with four whole eggs, and the yolks of twelve; pour the infusion in by degrees, with a very little salt; set it on a moderate fire, and stir it constantly. As soon as it begins to thicken, take it from the fire to prevent its becoming lumpy; add to it half a pound of powder sugar, six ounces of butter, and dry it for a quarter of an hour, stirring it constantly. When it is a little cooled, put the chocolate and six ounces of sweet macaroons crushed. This preparation should be of the consistence of cream *pâtissière*; if not, add a few spoonful of whipped cream; whip the twelve whites of the eggs pretty firm; mix them with the preparation; then pour it into a raised crust, and finish as usual.

CREAM Pompadour.—Take the whites of five eggs, and after beating them into a strong froth, put them into a tossing-pan, with two ounces of sugar, and two spoonful of orange-flower water; stir it gently three minutes, pour it into a dish, and melted butter over it; serve it hot.

CREAM Posset.—Take twelve eggs, leaving out two or three whites, take out all the treads, and beat them well into the basin you make the posset in; add half a pound of sugar, a pint of sack, and a nutmeg grated; stir it on a chafing-dish of coals till it is more than blood warm; take a quart of sweet cream; when it boils pour it into a basin, cover it with a warm plate and a cloth; then set it on a chafing-dish of embers till it is as thick as you wish, and strew on some fine cinnamon.

CREAM of any preserved Fruit.—Take half a pound of the pulp of any preserved fruit, put it in a large pan, put to it the whites of two or three eggs, beat together well for an hour; take it off with a spoon, and lay it heaped on a dish, or glass salver, with other creams, or put it in the middle of a basin. Raspberries will not do this way.

CREAM (Rhenish).—Put over the fire a pint of Rhenish wine, a stick of cinnamon, and half a pound of sugar; while this is boiling, take seven yolks and whites of eggs, beat them well together with a whisk, till your wine is half driven in them, and your eggs to a syrup; strike it very fast with the whisk, till it comes to such thickness that you may lift it on the point of a knife, but be sure not to let it curdle; add to it the juice of a lemon, and orange-flower water; pour it into your dish; garnish

it with citron, sugar, or biscuit, and serve.

CREAM (Rhenish).—Cut two calves feet very small, put them into a saucepan, with two quarts of water, a stick of cinnamon, and a little lemon peel; boil them gently till they are reduced to less than a quart; strain it, and skim off the fat; put it into a stewpan, with a little lemon peel, a few coriander seeds, a little saffron, and two bay leaves; sweeten it according to your taste with fine sugar, and let it boil up; beat up the yolks of eight eggs very fine, take the cream off the fire, and stir in the eggs well; put it over the fire for a moment, taking care that it does not boil: strain it through a sieve, put in a gill of Rhenish wine; stir it till it is half cold, then put it into moulds; when it is cold, turn it out into a dish, and garnish according to taste.

CREAM (Royal) Ices.—Take any quantity of cream, add to it yolks of eggs in proportion (that is, four yolks of eggs to every pint of cream); put a little half-pounded coriander, cinnamon, orange, or lemon peel; add some pounded lump sugar, and set it on the fire till it nearly boils; then pass it through a sieve, and put it to ice.

CREAM Sabaione à l'Italienne.*—Take the yolks of twelve new-laid eggs, four glasses of Madeira, six ounces of lump sugar, and a pinch of powdered cinnamon. Put the whole into a saucepan, and set it over a quick fire, milling it the same as you would chocolate, till the whole saucepan is filled with froth; then serve the cream, as quickly as possible, in custard or jelly glasses.

CREAM Sack.—Boil a pint of raw cream, the yolk of an egg well beaten, two or three spoonful of white wine, sugar, and lemon peel; stir it over a gentle fire till it becomes as thick as rich cream, and afterwards till cold; then serve it in glasses with long pieces of dry toast.

CREAM (Sage).—Take two quarts of cream, boil it well; then put to it half a pint of the juice of red sage, a pint of white wine, a quarter of a pint of rose water, and a pound of sugar.

CREAM Sauce.*—Put into a stewpan a little butter, a little parsley, a few green onions, and shallots, all cut small; add one clove of garlic whole; turn the sauce a few times over the fire; then add some flour, and moisten with cream or milk: let the whole boil for a quarter of an hour, strain off the sauce, and when you want

it for use, put in a little butter, some parsley just scalded and chopped fine, salt, whole pepper; then thicken the sauce over the fire. This may be used with all kinds of dishes that are done white.

CREAM Sauce.—Put a dozen fine white mushrooms into a stewpan, with two or three stalks of parsley, a bit of butter, and a little salt; stir them over a moderate fire, and when the butter begins to fry and look clear, shake in a little flour, but be careful not to make it too thick; then add some good *consonné*, and reduce it to the thickness of *béchamelle* sauce; then add cream, and pass it through a tammy.

CREAM Sauce.*—Put into a saucepan a quarter of a pound of butter, a dessert-spoonful of flour, a tea-spoonful of parsley, and the same of scallions, both chopped small; a pinch of salt, a little coarse pepper, and a nutmeg grated; mix these well, and then add a glass of cream or milk: set it on the fire, and stir it till it boils; if it be too thick, add a little more cream; this sauce should boil and be kept stirring for a quarter of an hour.

CREAM (White) Sherbet.*—Put the yolks of six eggs, and a dessert-spoonful of orange-flower water or crisped orange flowers in powder, into two quarts of cream, and boil it up once in a covered saucepan; then pass it through a sieve, add to it three quarters of a pound of powder sugar, and as soon as it is perfectly dissolved, pour the whole into a *sorbetière*, which place in an ice-pail, and proceed to cool it as directed. See *SHERBET*.

CREAM Snow.—Mix a quart of cream with the whites of six eggs, sweeten it with sugar and rose water, and strain them; then beat up the cream with a bundle of reeds tied together, or with a whisk; and as the snow rises take it up with a spoon in the cullender, that the liquid part may run out: when you have taken off as much of the snow as you please, boil the rest of the cream, with a stick of cinnamon, some cloves, and a little bruised ginger; boil it till it is thick; strain it, and when it is cold, put it into a dish, and lay your snow upon it.

CREAM Snow.*—Take a pint of fresh cream, and mix with it eight spoonfuls of powder sugar, the whites of two eggs, and a spoonful of orange-flower water, or any other aromatic ingredient you like better; whip it, and remove the froth or snow in the usual way. This cream may be coloured according to your fancy, with saffron, carmine, or indigo.

CREAM (Spanish).—Take three spoonfuls of rice flour, sifted very fine, the yolks of three eggs, three spoonfuls of orange-flower water, and mix them well together; then put to it one pint of cream; set it on a good fire; keep it stirring till it is of a proper thickness, and then pour it into cups.

CREAM Sweetmeat.—Take some good cream, and slice some preserved peaches, apricots, or plums, into it; sweeten the cream with fine sugar, or with the syrup the fruit was preserved in; mix all well together, and put into your basin.

CREAM (Syrup of).—May be preserved the same as cream (see receipt for keeping cream), in the proportion of a pound and a quarter of sugar to a pint of perfectly fresh cream; keep it in a cool place for two or three hours; then put it into one or two ounce phials, and cork it close. It will keep good thus for several weeks, and will be found very useful in voyages.

CREAM Tart.—Put into a stewpan two spoonfuls of fine flour, with the yolks of six eggs, reserving the whites of them. Mix the flour in a quart of milk, and season it with sugar and a stick of cinnamon; keep it stirring with a ladle, and put in a good lump of sugar; the cream being half done, put in some grated lemon peel, some preserved lemon peel, shred small, and some bitter-almond biscuits; let the whole be thoroughly done; when ready, let it be cold, then put an under crust of puff paste in a baking-pan, with a border of paste, and put your cream over it; mix it with some orange-flower water, and the whites of eggs, beat up to a froth: take care not to over-fill your custard; and let it be done, either in the oven, or under the cover of a baking-pan, with fire under and over. When ready, and glazed with sugar, serve it up hot.

CREAM Tuffaty.—Beat the whites of eight eggs with rose water, to a froth; put them into a quart of thick cream, skimming it as it rises; boil it, and keep it continually stirring. Then having beaten up the yolks of eight eggs, take your cream off the fire, and slip in the eggs; stir them in. Sweeten with sugar.

CREAM Toast.—Take a pound of French rolls, slice them, crumb and crust, as thick as your finger; lay them in a silver dish; put to them half a pint of cream, and a quarter of a pint of milk; then strew sugar and beaten cinnamon over them; turn them often till they are soaked tender, but not so tender but you may turn them without

breaking; then take them from the cream with a slice or skimmer; break three or four raw eggs; turn the slices of bread in the eggs, and fry them in clarified butter, till they are of a good brown colour, taking care not to burn or black them; scrape a little sugar round them. Drain them well from the butter in which they were fried, and serve them hot for a second course.

*CREAM Tourte à l'Anglaise.**—Prepare a crust in the usual way, and fill it with a pretty firm cream *pâtissière*, mixed with two ounces of raisins, stoned, an ounce of cedar, cut into dice, a little crisped orange flower, the rind of a lemon, grated on some sugar, a quarter of a nutmeg, grated, and half a glass of white wine. When filled, bake it like other *tourtes*, and serve it hot.

*CREAM Tourte with Spinach.**—Wash and blanch about two handfuls of spinach; chop it very small, and put it into a saucepan, with three ounces of butter; stir it over a moderate fire, and when all the water is evaporated, add four spoonfuls of cream *pâtissière*, half a glass of double cream, three ounces of powder sugar, two of bitter macaroons crushed, a little crisped orange flower, and a grain of salt. Mix these ingredients together well, and pour it into a crust prepared in the usual way; mask the top of the cream with filberts, blanched and mixed with a spoonful of powder sugar. Bake, and serve it hot.

*CREAM au Vin.**—Mix the yolks of eight eggs with a proper quantity of powder sugar; to which add by degrees a bottle of Frontignac, or any other sweet and aromatic wine; stir it constantly; put into the *bain-marie*, and keep it stirring until the cream is set, and sufficiently done.

CREAM (White or Natural).—Take a pint of milk, half a pint of cream, and a bit of sugar; boil them together till they are reduced to one third, and when the milk is sufficiently cool that you can bear your finger in it, dilute a little rennet with water, in a spoon; mix it well with the cream, and strain the whole through a sieve; then take the dish in which you intend serving, and set it over some hot cinders; pour in the cream; cover it with a lid that will admit fire upon it; and when the cream is set, put it in a place to cool. Serve cold.

CREAM (Whipped).—Take a pint of thick cream, put it in a basin or stewpan, and beat it up with a whisk to a strong froth, then mix it in a little powder sugar, and orange-flower water; serve it in a small

basket made with paste, and garnish round with sweet rusks. If your cream should not soon froth, as sometimes it will not, be careful that you do not beat it to butter.

*CREAM (Whipped).**—Put into a pan a quart of good double cream, which has been kept for two hours in pounded ice; add to it a little gum dragon in powder, and whisk the cream for at least a quarter of an hour, when it will have become properly frothed. Lay it on a napkin to drain thoroughly, and then mix it carefully with six ounces of powder sugar; and the instant before you send it to table add to it whatever you intend to flavour it with. Serve your cream in a raised tart-crust, or iced *vol au vent*, and ornamented with a sultane; or it may be placed on layers of almond paste, or simply in a silver dish.

*CREAM (Whipped).**—Put some good cream, with a proportionate quantity of powder sugar, a pinch of gum dragon, and a little orange-flower water, into a pan; whip it to a froth, with an osier whisk; as the froth rises, let it stand an instant, and then take it off gently with a skimmer, and place it on a dish like a pyramid; garnish your dish with green lemon or orange clips, and serve it.

*CREAM (Whipped) au Caramel.**—Boil six ounces of sugar to *caramel*, and when it has required the proper reddish-yellow tinge, dissolve it in half a glass of boiling water, over hot ashes; after which, it must be reduced to a rather thick syrup. When cold, mix it with the whipped cream in the usual way. See *Whipped Cream*.

To this may be added the flavour of any ingredients you desire, by putting a small quantity of it into the sugar, the moment it attains its proper colour: for instance, a spoonful of star anise, orange flowers, *pralinées*, a dozen of bitter macaroons, or filberts, crushed, &c.

*CREAM (Whipped) Printanière.**—Dilute two spoonfuls of essence of spinach, strained by degrees, with half a glass of Italian maraschino; pour this mixture, and six ounces of powder sugar, to whipped cream as directed. See *Whipped Cream*.

Instead of the *liqueur*, the zests of a couple of lemons, a sweet or Seville orange, or cedar rasped on sugar, may be used. Strawberries or raspberries may also be placed here and there on the cream.

*CREAM (Whipped) aux Quatre Lestes.**—

Take six ounces of lump sugar, and rasp on it the fourth part of the zest of a sweet, the same of a Seville orange, the same of a cedrat, and half the zest of a lemon; scrape the sugar in the usual way, and then mix it with your cream, whipped as directed. See *Whipped Cream*.

CROQUE en Bouches.*—These are large pieces of ornamental confectionary, formed of various materials, as *gimblettes, croquignoles, génoises, &c.*, or of oranges cut into quarters, chestnuts, green nuts, &c., arranged within moulds according to fancy, and cemented together with boiled sugar.

CROQUETTES of boiled Meat.*—Mince some boiled meat very small; add to it some sausage meat, mashed potatoes, crumbs of bread, soaked in milk, and sweet herbs; make them into a paste, and form it into little balls; roll them in very fine raspings, and fry them of a nice colour. Serve them with *sauce piquante*.

CROQUETTES of Fowl.*—Detach all the meat from the bones, mince it, put it into some *sauce tournée* or bechamel with a few fine herbs chopped and washed in a cloth, pepper and salt; reduce it on a quick fire till very thick, keep it continually stirred to prevent its burning, stir in two yolks of eggs, and set by to cool: then roll it into balls or the shape of pears or corks, dip them into eggs well beaten, then into fine bread crumbs twice over, and fry them. Serve very hot with fried parsley. Ham or tongue may sometimes be added; in fact they may be made of a great variety of things, according to taste.

CROQUETTES à la d'Estrées.—Use the best puff paste; roll it pretty thin, and cut it into different shapes, as fancy leads; bake it, and dress each piece upon a dish, in a handsome manner; rub them with a little *caramel*, to make them stick as you place them; then put some currant jelly all over the top, and make what flower or design you please, with nonpareils of different colours, round it.

CROQUETTES à la Parisienne.*—Take a stick of vanilla, pound it with two ounces of sugar, and sift both through a silk sieve; mix it with seven ounces of sugar, well dried and pounded, and half a pound of fine sifted flour; then stir in the whites of four eggs, whipped firm, and work the whole together for some minutes.

Heat two large baking-plates of copper,

rub them over lightly with virgin wax; when they are cold, take a spoonful of the preparation, and lay it on the plate the same as the spoon-biscuits, taking care to lay them three quarters of an inch apart; when both plates are full, place them on stools, in the oven or stove; close the top, and lay embers over it, so that the *croquettes* may be as far removed from the fire as possible; let them remain in this state all night; the next morning put them into a moderate oven, and bake them fifteen or twenty minutes; they should then quit the plate easily, and be of a clear reddish colour; remove them from the plates whilst hot.

The *croquettes* may be flavoured according to your fancy.

CROQUIGNOLES à la Chartres.*—Blanch and pound five ounces of sweet and three of bitter almonds, with a little white of egg; put half a pound of flour on your slab, make a hole in the middle, in which put the almonds, with half a pound of powder sugar, four yolks of eggs, and a little salt; make this into a paste, and roll it into strips about the size of your finger; cut them into square pieces, the bigness of a filbert, and roll them into little balls: place them on baking-plates, rubbed with wax; *dorez* and bake them in a moderate oven: remove them from the plates whilst hot, as, if suffered to grow cold first, they will break to pieces.

CROQUIGNOLES à la Française.*—Break up half a pound of bitter macaroons, so small as to be able to sift them; and having laid half a pound of sifted flour on your slab, and made a hole in the middle, put in the macaroons, with six ounces of powder sugar, three yolks of eggs, three ounces of fresh butter, and a grain of salt; make these ingredients into a paste, and form the *croquignoles* of the shape and size of olives; *dorez* them lightly, and bake them in a gentle oven. These must be of a lighter colour than other *croquignoles*.

Instead of macaroons use any other ingredients you please.

CROQUIGNOLES d'Office.*—Put into a pan half a pound of flour, a pound of powder sugar, a little crisped orange flower in powder, a bit of butter, about as big as a nut, and a little salt; moisten it with the whites of eggs; your preparation should be pretty firm; put it into a sort of funnel, butter some baking-tins, and push the *croquignoles* through in the

form of buttons, cutting the paste with a knife dipped in white of egg; bake them in a moderate oven.

CROQUIGNOLES aux Pralines.*—Make a paste like *Croquignoles à la Chartres*, roll it out to about a quarter of an inch in thickness, and cut it into two equal parts, on one of which lay *pralines*, leaving proper spaces between each; moisten the other part lightly, and lay it over the *pralines*; press it down a little, and with an oval paste-cutter, an inch and a half in length, and one inch in width, cut out the *croquignoles*; press the edges together, and finish as *Croquignoles à la Chartres*.

CROQUIGNOLES à la Reine.*—Are made in the same way as *Croquettes à la Parisienne*; but, instead of laying them like spoon biscuits, they should be formed into balls about the size of a filbert.

CRUSTADE.*—Take a loaf of close texture, remove the crust, and cut the crumb round, to the size you may require, and about four inches in height; form it to the shape of a cup or basin, and cutting the outside according to your taste, put it into a pan with a proper quantity of butter, and brown it; when of a good colour, and very dry, drain and take out the inside, and fill it with such articles as you may require.

CRUSTADE (Small) à la Béchamelle.*—Line the number of custard moulds you may require, with a rich puff paste, adding a small quantity of flour; fill them up with the cuttings of the paste, and bake them in a brisk oven of a lightish red colour. In the mean while cut some breast of fowl into small pieces, three quarters of an inch long, and a quarter wide, also cut some very black truffles, or champignons, into pieces the same size, flavoured with *béchamelle*; place these in the *bain-marie*, and when wanted, put some of this into each *croustade*, pour in a little *béchamelle*, cover them and serve. Observe that the *croustades* must be opened the moment they are taken from the oven. They may be filled with any other preparation you please.

CRUSTADES (Small) de Nouille.*—Mix some pasto à *Nouille*, with the yolks of twelve eggs, and when sufficiently rolled out, put it into a saucepan of boiling water; let it boil a few minutes, and then, having drained it, put it into a stewpan with a quarter of a pound of butter, and a little salt; in a little while pour the pasto on a dish, taking care to keep it of an equal thickness. When cold, turn it

on the slab, and cut out the *croustade* of the size and form you may require; then, having beaten up eight eggs, dip each *croustade* into it, draining and rolling each, as you do them, in grated bread crumbs; do this a second time, rolling them lightly on the slab to make them smooth, and fry them a good colour in a very hot pan. Open and fill them with such preparations as you may think proper; cover, and serve them.

CROUTES au Pot.*—Take some crusts of French bread, with very little crumb in them, cut them into thin slices, and lay them in a deep dish; pour over them some broth and pot skimmings; then set the dish over the fire, until the bread is burnt to the bottom, or *gratinée*; then take three outsides of a loaf, cutting out all the crumb, soak these in some skimmings of broth; season them with salt and pepper, and set them upright on the *gratin*; just before serving, drain them well, that the potage may be quite dry, and put some broth or stock in a sauce tureen, and serve it.

CROUTE au Pot.*—Take two French loaves, rasp them, take off the crusts, and cut the crumb in round slices, and put them into a stewpan with a spoonful of *consommé*; set the crusts over the fire to simmer, and then fry them in the fat taken from *consommé*; put the panada in a deep dish, with the crusts at the top; moisten them with the *consommé* fat, and set them on the fire, to make a *gratin* for a quarter of an hour; at the moment of serving, break six eggs over it, and serve it with a clarified *consommé*.

CRUMPETS.—Make a pint of warm milk, a quarter of a pint of yeast broth, strained into a strong batter, with a sufficient quantity of flour; cover, and set it in a warm place to rise; then add a quarter of a pint of warm milk, an ounce of butter worked up in a little flour, but only flour enough to prevent the batter from being too thin; in a quarter of an hour have the iron rings ready on a plate of iron over a stove; pour the batter into these rings, and bake them.

CRUMPETS, or Pikelets.*—Set a sponge as for bread, excepting that half milk and half water must be used; and to every half quartern of flour, two eggs must be added; beat the eggs thoroughly. Bake them in rings as usual.

CRUST (Short).—Pound, sift, and dry two ounces of white sugar; then mix it with a pound of well-dried flour, rubbing into it, so fine as not to be seen, three

ounces of butter; then put the yolks of two eggs into some cream, and mix the whole into a smooth paste; roll it out thin, and bake it in a moderate oven.

CRUST (Short) not sweet, but rich.—Mix into a stiffish paste, using as little water as possible, six ounces of butter, with eight ounces of fine flour (rubbing the butter well into the flour, before mixing it with the water), beat it well, and roll it thin. This crust is proper as well as the above, for tarts of fresh or preserved fruits. Let it bake in a moderate oven.

CRUST for Venison Pasty.—Work into a paste with warm water two pounds and a half of butter, a peck of fine flour, and four eggs; work it smooth, and to a good consistence. The paste should be put round the inside, but not at the bottom of the dish; let the cover be tolerably thick, to bear the long continuance in the oven.

CUCUMBERS (Blanquette of).—Pare and stew your cucumbers in a little *sauce tournée* and sugar; then drain them. Reduce the liquor, and thicken it with the yolks of four eggs, and when wanted for table, put in the cucumbers.

CUCUMBERS à la Bourgeoise.—Prepare and dish your cucumbers as *à la crème*; in the mean time shred three or four onions very fine, and fry them in butter, till brown; when so, and drained off from the butter, put them into a stewpan to simmer by the side of the stove, with four table-spoonsful of *consommé*, and the same of *sauce tournée*; when reduced to half the thickness, stir in a bit of butter, and one squeeze of lemon juice; salt, if required; pour this very hot over the cucumbers.

*CUCUMBER with Cream.**—Peel and cut into squares some small cucumbers, then put them into salt and water, first letting it boil up; when the cucumber becomes soft to the touch, take them out of the salt and water, and put them into cold water; let them drain in a cloth, make a thick sauce *à la crème*; put the cucumbers into it, and serve.

*CUCUMBERS and Cream.**—Cut the cucumbers the same as for *Cucumber Sauce*, and blanch them in salt and water; when they are tender, let them drain on a cloth till no water remains. Put a quarter of a pound of butter, three tea-spoonsful of flour, salt, pepper, and grated nutmeg; mix the whole together, and then add half a glass of cream, set them on the fire and let them boil up once; if too thick, add more cream;

put in the cucumbers, and keep it hot till wanted: it must not boil.

*CUCUMBERS and Cream.**—Your cucumbers being pared, and the seeds taken out, cut them into dice, blanch, and then put them into a saucepan with a little melted butter, parsley, and scallions, shred small, salt, pepper, morels, and good broth; let them stew for some time over a gentle fire. When done, add the yolks of eggs beaten up with cream, and a small piece of butter. To the sauce may be added a little verjuice, if you think proper.

*CUCUMBERS à la Crème.**—Pare and cut your cucumbers in small round or oval pieces, keeping them all as near of a size as you well can; throw them into boiling water with a little salt in it; when they are soft, take them from the hot, and put them into cold water, and then drain them in a cloth; make a cream sauce, rather thick, into which put the cucumbers, and serve them.

CUCUMBERS à la Crème.—Take four straight rough-coated cucumbers, taste each that it is not bitter; cut them in half, then in quarters, and with a sharp knife cut out the seeds, and pare off the skin, tossing them in water as you do them; have ready some good clarified butter, into which (when well drained from the water) put in your cucumbers; let them fry (turning them at times) till of a fine light colour, then lay them on a sieve to drain them from the butter; when free from fat, lay them in a stewpan to stew gently, with *consommé* enough to cover them, a very little sugar and salt, and a round paper over the whole; when stewed nearly dry, lay them again on a sieve, then place them neatly on the dish, and pour over them some good cream sauce, and thicken with the yolk of one egg with a little cream, and serve very hot.

CUCUMBERS (Dried).—Take some preserved cucumbers, wash all the syrup from them, put them on sieves to drain, then into a stove, one day is enough for them to dry; when dry, take them out and paper a box, and put them in; and lay a paper between every layer of cucumbers.

CUCUMBERS (Essence of).—Take the parings from your cucumbers, and make a *purée* of them with a little butter, which must be drained off as soon as melted, and the *purée* diluted with the *sauce tournée*, in which the cucumbers have been dressed, as for *blanquette* (they being put to drain). When the *purée* is very thick, mix with it four spoonsful of *velouté*, with a little

sugar, and then strain it. Toss up the scallops in it, and add a little thick cream, if not sufficiently white. Season it well, and serve it quite hot.

CUCUMBERS (*Farcis*).*—Pare three good-sized cucumbers, take out the seeds with a marrow-spoon, and fill up the middle with a *farce cuite*; put into a stewpan some slices of bacou and veal, carrots, onions, a little thyme, and a bay leaf, lay in the cucumbers, cover them with bacon, moisten them with stock, and let them simmer for half an hour; then, if they are tender, take them from the fire, drain, and dish them. Serve with a reduced *espagnole*.

CUCUMBERS *au Blanc* (*Garniture of*).*—Pare and cut your cucumbers into square pieces, and then trim them into the form of oyster shells; blanch them with a little salt. When done, drain and then toss them up in a little butter; add some *sauce tournée*, and thicken them with the yolks of eggs.

CUCUMBERS *au Brun* (*Garniture of*).*—Prepare the cucumbers as for *blanc*, then put the slices in a pan with water, salt, pepper, vinegar, and sliced onions; soak them in this for some hours, then drain and press them in a cloth; put them into a saucepan with butter, stock, and a bunch of sweet herbs; when done, put a little gravy to them and serve. They may also be fried in grated bacon, in which case they should be moistened with oil and vinegar.

CUCUMBERS *au Gras*.*—Pare and take the seeds from your cucumbers, cut them into slices an inch thick, and throw them into cold water; then soak them in a glass of hot broth, and the same of vinegar; drain and dip them into batter, and fry them in lard. Glaze them with powder sugar as you take them out of the pan.

CUCUMBERS (*Potage of*).*—Cut your cucumbers into small oval pieces, blanch them for ten minutes, let them cool, and drain; put some slices of bacon into a stewpan, then the cucumbers, cover them with bacon, and add carrots, onions, pepper, and two cloves; let them stew thus for half an hour. Put some bread in the soup-dish, and pour over it a sufficient quantity of stock or broth to soak it well, lay the cucumbers on it, pass the liquor through a sieve, take off the fat, and pour it on the *potage*.

CUCUMBERS *Liés* (*Potage of*).*—Pare and split two cucumbers into four parts, and having taken out the seeds, cut each

quarter into round slices, as near of a size as possible; put them into a stewpan with a little salt to take out all the water; then strain them through a cloth, and put them into a saucepan with a bit of butter; toss them up lightly, but not to colour them, then add a handful of sorrel chopped fine, and a pinch of chervil. Moisten it with some good stock; let it boil for a quarter of an hour. When ready for table, thicken it with three yolks of eggs, and a little cream, and pour it over your bread, which should be cut in pieces similar to the cucumbers.

CUCUMBERS *à la Poulette*.—Pare and slice the cucumbers, and having soaked the slices for half an hour in vinegar and salt, dry them in a napkin, and put them into a pan with two ounces of butter; fry them over a brisk fire, sprinkle flour over, pour a little broth on them, and let them stand till reduced without breaking; then add a small quantity of chopped parsley, a little salt, the same of sugar, and three eggs; stew all together a little while, and serve hot. Pepper may be added according to taste.

CUCUMBERS (*topreserve*).*—Make choice of those which are small, and not too old, put them into jars, and pour over them a brine (to make the brine, take two thirds of water and one of vinegar, to several pounds of salt, according to the quantity of brine you wish to make, a pound to three pints; put it over the fire till the salt is melted, let it stand to settle, and before you use it, pour it off clear); when you wish to use them, take the rind off, and dress them in the same manner as the fresh cucumber.

CUCUMBERS (*Preserved*).—Split and take the seeds from the number of cucumbers you intend to use; lay them for three days in strong salt and water; then put into cold water, with a little alum, and boil them till tender; drain, and let them lay in a thin syrup for two days, then boil the syrup again, pour it over the cucumbers, repeat this operation twice more; then having boiled to *soufflé* some clarified sugar, put them in it, simmer them for five minutes; the next day boil both up again, when they may be put by for use.

CUCUMBERS (*Ragoût of*).*—Let some cucumbers soak for two hours in half a tea-spoonful of vinegar and a little salt; turn them often, by which means the water, which is so cold to the stomach, will be drawn out; after they have been

thus soaked, squeeze and put them into a stewpan with some good stock, a bunch of herbs, and a bit of butter; stew them, and, when done, add a little cullis; clear off the fat from the *ragoût*, and serve; or, when you have squeezed the cucumbers, put them into a stewpan with some butter, and, having turned them a few times over the fire, shake in a little flour, and moisten with stock; when it is sufficiently done, and the sauce consumed, add the yolks of two eggs beat up with some milk, and serve them for an *entremets*, either under eggs, or without eggs. If you wish to make a soup of them, boil some cucumbers once up in water, and then dress them with stock and gravy to give them a nice colour; when done, garnish the edge of your soup-dish with them, and take care of the water they were boiled in to add to the soup.

CUCUMBERS (*Ragoût of*).*—Cut a number of cucumbers, each in half, take out the seed, slice them very thin, and soak them in vinegar, salt, pepper, and sliced onions. When they have laid in this a sufficient time, take them out and press them dry in a cloth; put them into a saucepan with butter, *velouté*, and stock, if your *ragoût* is white, but *espagnole* without butter, and nutmeg if brown; add a bunch of sweet herbs: when done, thicken it with yolks of eggs; put a little lemon juice and serve.

CUCUMBER Salad.*—Peel and cut a cucumber in slices, or peel without slicing it, and let it steep for twenty-four hours in vinegar; then when you wish to serve, drain off the vinegar, and season the cucumber with pepper and salt.

CUCUMBER Sauce.*—Cut four cucumbers into pieces the size of half a crown and three quarters of an inch thick; put them into a clean cloth, and rub them well to take out the water; put a bit of butter into a stewpan, to which put the cucumbers, and set them over a brisk fire, taking care to shake them frequently; when they are of a good colour, put to them three large spoonsful of *velouté*, and two of *blond*; let them remain a short time on the fire.

Another way, brown.—Divide three good-sized cucumbers into pieces nearly two inches long; if very large, quarter each piece; if not very large, cut them into three, peel them and neatly trim all round: take out the seeds and throw them into vinegar, water, and salt, with about a dozen button onions: in about an hour, take them out into a stewpan, and stew

them as fast as possible with a small ladleful of good stock, and nearly as much vinegar; when drawn to a glaze, add cullis enough for your sauce, simmer gently, put two knobs of sugar in, and a little pepper and salt, and serve.

CUCUMBERS (*Stewed*).—Slice some cucumbers thick, or cut them into halves and divide them into two lengths; strew over them some salt, pepper, and sliced onions; add a little broth, or a bit of butter. Simmer very slowly; and before you serve them, if no butter was in before, put some, and a little flour, unless it wants richness.

CUCUMBER Toast.*—Make a *ragoût* of cucumbers, well thickened; add to it the yolks of three eggs, dress them upon the crumb of bread, draw a knife dipped in a heat egg over the whole; cover them with grated bread, and then fry them.

CUCUMBER Vinegar.—Pare and cut in slices fifteen large cucumbers; put them into a stone jar, with three pints of vinegar, four large onions cut in slices, three shalots, a little garlic, two large spoonsful of salt, three tea-spoonsful of pepper, and half a tea-spoonful of Cayenne pepper. After leaving it to stand four days, give the whole a boil; when cold, strain and filter the liquor through paper, and put it into small bottles, and use it for salad, or with cold meat.

CULLIS.—Lay over the bottom of a stewpan as much lean veal as will cover it an inch thick; then cover the veal with some slices of undressed bacon (gammon is the best), three onions, three bay leaves, some sweet herbs, two blades of mace, and three cloves. Put on the lid of the stewpan, and set it over a slow fire; but when the juices come out, let the fire be a little quicker. When the meat is of a nice brown colour, fill the stewpan with good beef broth, boil and skim it, then let it simmer for three hours; add a little butter mixed with as much flour as will make it properly thick; boil it an hour, and strain it.

CULLIS.*—Put some *roux* into a saucepan, and when it is warm, add some stock, and a bunch of parsley, young onions, and a little mace to it, stirring it with a wooden spoon; let it boil for about an hour, taking care to skim it. Strain it through a sieve, take off all the fat, and the scum which forms at the top, and then set it by for use.

CULLIS for all sorts of Butcher's Meat.—You must take meat according to the number of guests; if ten or twelve, a leg

of veal and ham will be necessary, with all the fat, skin, and outside cut off. Cut the leg of veal in pieces of about three or four inches thick, each way, place them in a stewpan, and then the slices of ham, two carrots, and an onion cut in two; cover it close, let it stew softly at first, and as it begins to brown, take off the cover and turn it, to colour on all sides the same; but take care not to burn the meat. When it has a pretty brown colour, moisten your cullis with broth made of beef, or other meat; season the cullis with a little sweet basil, some cloves, and a little garlic; pare a lemon, cut it in slices, and put it into the cullis with some mushrooms. Put into a stewpan a good lump of butter, and set it over a slow fire; put into it two or three handfuls of flour, stir it with a wooden ladle, and let it take a colour. The flour being brown with the cullis, pour it gently into the cullis, keeping it stirring with a wooden ladle, then let the cullis stew softly, and skim off all the fat; put in two glasses of Champagne, or other white wine; but take care to keep the cullis very thin, so that you may take the fat well off, and clarify it. When the cullis is done, take out the meat and strain the cullis through a silk strainer. This cullis is for all sorts of *ragouts*, fowls, pies, and tureens.

CULLIS (a Family).—Roll a piece of butter in flour, and stir it in a stewpan till the flour is of a fine yellow colour. Then put in some thin broth, a little gravy, a glass of white wine, a bundle of sweet herbs, two cloves, a little nutmeg or mace, a few mushrooms, pepper, and salt. Let it stew an hour over a slow fire, then skim all the fat clean off, and strain it through a sieve.

CULLIS of Fish.—Broil a jack or pike till it is properly done, then take off the skin, and separate the flesh from the bones. Boil six eggs hard, and take out the yolks. Blanch a few almonds, heat them to a paste, in a mortar, and then add the yolks of eggs. Mix these well with the butter, then put in the fish, and pound all together. Take half a dozen onions, and cut them in slices, two parsnips, and three carrots. Set on a stewpan, and put into it a piece of butter to brown, and put in the roots to boil. Turn them till they are brown, and then pour in a little broth to moisten them. When it has boiled a few minutes, strain it into another saucepan, and then put in a leek, some parsley, sweet basil, half a dozen cloves, some mushrooms, and truffles, and a few bread crumbs. When it has stewed

gently a quarter of an hour, put in the fish, &c. from the mortar. Let the whole stew some time longer, but be careful that it does not boil. When it is sufficiently done, strain it through a coarse sieve.

CULLIS the Italian Way.—Put into a stewpan half a ladleful of cullis as much essence of ham, half a ladleful of gravy, as much of broth, three or four onions cut into slices, four or five cloves of garlic, a little beaten coriander seed with a lemon pared and cut into slices, a little sweet basil, mushrooms, and good oil; put all over the fire, let it stew a quarter of an hour, take the fat well off; let it be of a good taste, and it may be used with all sorts of meat and fish, particularly with glazed fish. This sauce will also serve for chickens, pigeons, quails, or ducklings, and all sorts of tame and wild fowl.

CULLIS for all sorts of Ragouts.—Having cut three pounds of lean veal, and half a pound of ham into slices, lay it in the bottom of a stewpan, put in carrots, and parsnips, and an onion sliced; cover it, and set it stewing over a stove; when it has a good colour, and begins to stick, put to it a little melted butter, and shake in a little flour, keep it moving a little while, until the flour is fried; then moisten it with gravy or broth, of each a like quantity; then put in some parsley and basil, a whole leek, a bay leaf, some mushrooms and truffles minced small, three or four cloves, and the crust of two French rolls; let all these simmer together for three quarters of an hour; then take out the slices of veal, strain it, and keep it for all sorts of *ragouts*.

CULLIS of Roots.—Cut some carrots, parsnips, parsley roots, and onions, into slices, and put them into a stewpan over the fire, and shape them round. Take two dozen of blanched almonds, and the crumb of two French rolls, soaked first in good fish broth. Pound them with the roots in a mortar, and then boil all together. Season it with pepper and salt, strain it off, and use it for herb or fish soups.

CULLIS (White).—Take a piece of veal, cut it into small bits, with some thin slices of ham, and two onions, each cut into four; moisten it with broth, seasoned with mushrooms, a bunch of parsley, green onions, three cloves, and so let it stew. Being stewed, take out the meat and roots with a skimmer, put in a few crumbs of bread, and let it stew softly; take the white of a fowl, or two chickens, and put it into a mortar; being well pounded, mix it in the

cullis, but it must not boil, and the cullis must be very white; but if not white enough, pound two dozen of sweet almonds blanched, and put it into the cullis; then boil a glass of milk, and add it to the cullis; let it be of a good flavour, and strain it off; then put it into a small kettle, and keep it warm. It may be used for white loaves, crust of white bread, and biscuits.

CURACAO.*—This is a species of bitter or wild orange, of which the rind is dried, and may be had at the druggists. To make the *liqueur* called by this name, wash a pound of curaçao several times in warm water; then, having well drained, put them into a vessel with four quarts of brandy, and one of water; let it stand closely covered for a fortnight, shaking it frequently; distil it after that in the usual way, and drain the curaçao on a sieve. Sweeten it with five pounds and a half of sugar, dissolved in three pints of water, mix it with the spirit and then filter it.

CURD Cakes.—Take a quart of curds, eight eggs, leaving out four whites; put in sugar, grated nutmeg, and a little flour; mix these well together, heat butter, in a fryingpan, drop them in, and fry like fritters.

CURDS and Cream.—Put what quantity of milk you please into a pan, made rather warm, then add rennet. When the curd is come, lade it with a shape into an earthen pan, perforated, of any form you please. As the whey drains, fill it up, without breaking or pressing the curd. If turned only two hours before it is wanted, it will be very light, but for those who like it harder, it should be made earlier, and squeezed. Cream, milk, or a whip of cream, sugar, wine, and lemon, should be put into the dish or into a glass bowl, to serve with the curd.

CURD Pudding (Boiled).—Rub the curd of two gallons of milk, well drained, through a sieve; then mix with six eggs, a little cream, two spoonsful of orange-flower water, half a nutmeg grated, three spoonsful of flour, and three spoonsful of bread crumbs, half a pound of currants, and half a pound of raisins stoned. Let it boil for one hour, in a thick cloth well floured.

CURD Puddings or Puffs.—Turn two quarts of milk to curds, press the whey from the curd, and rub it through a sieve; then add to it four ounces of butter, the crumb of a penny roll, two spoonsful of

cream, and half a nutmeg grated, a little sugar, and two spoonsful of white wine. Butter little cups, or small patty-pans, and fill them three parts full. Bake them carefully, and serve with sweet sauce.

CURD Puffs.—Take the curd of two quarts of new milk, drain it dry, add to it the yolks of seven eggs, and the whites of two, sugar, rose water, nutmeg, and bread crumbs; make into a paste, cut in what shape you please, fry them in boiling lard, and serve them with a sauce made with butter, sugar, and white wine.

CURD Star.—Put a quart of new milk over the fire with a few blades of mace; and when ready to boil, add to it the yolks and whites of nine eggs well beaten, and as much salt as will lie upon the point of a small knife. Let it boil till the whey is clear; then drain it on a thin cloth or hair sieve, season it with sugar and a little cinnamon, rose water, orange-flower water or white wine, to your taste, and put it into a star mould, or any other form you please. Leave it to stand for some hours before you turn it into a dish; then put round it a thick cream or custard.

CURDS and Whey.—Take a number of the rough coats that line the gizzards of turkeys and fowls; clean them from the pebbles they contain, rub them well with salt, and hang them to dry. This makes a more tender and delicate curd than common rennet. When to be used, break off same bits of the skin, and put on it some boiling water; in eight or nine hours use the liquor as you do other rennet.

CURRENT Cakes.—Pick and wash the currants, either white or red; to two quarts of currants, put one pint of water; when boiled, run the juice through a jelly-bag, do not press the bag; to one quart of juice put three pounds of sugar; hoil up the juice, and strew in the sugar; pour it into glasses, dry it in a stove till it will turn out, then dry the cakes on plates.

CURRENTS (Conserve of).*—Take the seeds from two pounds of red currants, and put them on the fire in a silver pan, to dry them; then press them through a sieve, and put them again on the fire, stirring constantly until you can see the bottom of the pan; then, having dissolved and hoiled three pounds of sugar to *cassé*, pour it on the fruit, stirring continually; in a short time take it off, stirring it as before until it bubbles; then pour it into moulds.

CURRENT Cream.—Bruise some currants that are thoroughly ripe in boiled cream; put in beaten cinnamon, and sweeten to

your taste; then strain it through a fine sieve, and serve.

Strawberries or raspberries may be done in the same way. It is best to sweeten the fruit before you put in the cream, which should be almost cold before the fruit is put to it, else the cream is liable to curdle.

CURRENT (Black) Drops.—Procure half a sieve of black currants, and put them in a pan; mash them well with a spatula, and put them over the fire; let them just boil, and pass them through a sieve, over an earthen pan; put what jelly comes from them into an earthen pipkin, put it on the fire, and let it boil for two hours: keep stirring it all the time with your spatula, or it will burn; put in two pounds and a half of powdered sugar, mix it with the jam, and stir it over the fire for half an hour, drop it on pewter sheets or plates, in little drops, from your knife, and put them into a hot stove until you find that they are quite dry, then take them off with a knife.

CURRENTS (Fromage Bavaois of Red).*—Take the seeds from a pound of very sweet red currants, and a quarter of a pound of raspberries; press them through a fine sieve; mix with the juice half a pound of fine sugar, and six drachms of isinglass. Having put it in the pan with ice, when it begins to set, stir it in a plate of whipped cream, and finish as directed. See *Fromage Bavaois*.

CURRENTS (to Ice).—Take fresh currants in bunches, and have ready the white of an egg, well beaten to froth, dip them in, lay them abroad, sift double-refined sugar pretty thick over them, and let them dry in a stove or oven.

CURRENT Ices.—Boil two pounds of red currants a moment with a quarter of a pound of raspberries; rub them through a sieve, adding a pint of water, and then the sugar, which must be very well dissolved before icing.

CURRENT Ices.—Pick some currants from their stalks, and squeeze them through a sieve; then take clarified sugar, boil it to a very high degree; add it to your currant juice, and, if you choose, squeeze in the juice of four lemons, it will make it more mellow; strain them through the sieve a second time, put them in the icing-pot, and finish the same as all other ices.

CURRENT Ice Cream.—Take one large spoonful and a half of currant jelly, put it into a basin, with half a gill of syrup, squeeze in one lemon and a half; add a

pint of cream and a little cochineal, then pass it through a sieve, and freeze it according to custom.

CURRENT (Fresh) Ice Cream.—Take one pint of currants, pass them through a sieve, with five ounces of powdered sugar, and a pint of cream, then freeze it according to custom.

CURRENT Water Ice.—Take a large spoonful and a half of currant jelly, put it into a basin, and add to it the juice of two lemons, half a gill of syrup, and a pint of water; then freeze it rich.

CURRENT (Fresh) Water Ice.—Take a pint of currants, pass them through a sieve; then add to them four ounces of powdered sugar, and one pint of water; strain it, and freeze it rich.

CURRENT (Black) Ice Cream.—Take one large spoonful of black currant jelly, add to it the juice of a lemon, and a pint of cream; pass it through a sieve, and freeze it according to custom.

CURRENT (Black) Water Ice.—Take one large spoonful of black currant jelly, put it into a basin, add the juice of two lemons, a gill of syrup, and half a pint of water; strain it, and freeze it rich.

CURRENT Jam (Black).—Gather your currants on a dry day, when they are full ripe, pick them from the stalks, wash them well in a basin, and to every pound of currants put a pound of double-refined sugar, beaten and sifted; put them into a preserving-pan, boil them half an hour, skim, and keep them stirring all the time; then put them into pots: when cold, put brandy paper over, and tie white paper over all.

CURRENT Jelly.—Set on the fire in a sugar-pan a pint of smooth clarified sugar; when it boils, put in a quart of picked red currants, in which let them boil for half an hour; be careful to skim them well, and at times add a little cold water to raise the scum; when boiled enough, run the liquor through a sieve into a basin, in which you have squeezed three lemons, then put in some isinglass, and set your jelly in a mould in ice as usual.

CURRENT Jelly.*—For this purpose the ripest red currants should be taken, as the white are not so good for jelly; crush them, and press out all the juice into a glazed pan; cover it very closely, and set in a cold place for six days; then with great care remove the thick skin which then covers the juice, and pour it into another vessel, throwing away what remains at the bottom: when the juice is perfectly clear, weigh it, and for each pound take

half a pound of crushed sugar, put them on the fire together, and much scum will soon rise, this must all be taken off; let it remain on the fire for about an hour; then try it as follows: Put a small quantity on a very cold plate, and if, when it cools, it becomes thick, and of proper consistence, take the pan from the fire; if that is not the case, let it remain until that is the case. Pour the jelly whilst hot; they must be quite cold before you cover them with paper.

*CURRENT Jelly, Framboisée.** — Take seven pounds of fine ripe red currants, three of white, and two of white raspberries, press them through a very close horse-hair sieve; pour the juice on nine pounds of double-refined sugar, broken in small pieces, place the whole on a brisk fire, taking care to remove the scum as soon as it appears. When the boilings follow each other very quickly, take out the skimmer, (which should be of copper) stir it, and let the jelly fall from it; on quitting the skimmer it ought to fall like treacle. If it does so, it is sufficiently done. This jelly should be rose-coloured; by making it entirely of red currants and red raspberries, the colour of the jelly will be red.

CURRENT Jelly (Red). — Strip off the currants, put them in a jar, set the jar in a kettle of hot water, let it boil an hour; then throw the currants and juice into a fine lawn sieve, press out all the juice, and to every pint of juice put a pound of double-refined sugar; put them in a preserving-pan, set it over a charcoal fire, and keep stirring till it is a jelly, which you will know by taking a little out to cool; be careful to take off the scum as it rises, and when it is jellied and very clear, pour it into glasses; when cold, cut round pieces of paper that will just cover the jelly, dipped in brandy; put white paper over the glasses, twisting round the top.

CURRENT Jelly (Red). Another way. — Take one third as many white currants as red (which must have been gathered very clean), put them, stalks and currants, into a preserving-pan, mash them well with your hand, stir them well till near boiling, but prevent them boiling, as that would spoil the flavour; take from the fire and put a coarse hair sieve upon the currants, press it hard down, and with a silver spoon or ladle remove the juice as it rises in the sieve; extract all the juice possible this way, which is by far the quickest and best, and then add one pound of good strong lump sugar to every pint of juice, boil it

on a sharp charcoal fire twenty minutes, skim it well, and put into pots with brandy paper over it.

CURRENT Jelly (Black). — Make it the same way as the red currant jelly, only with this difference, that you may use very coarse sugar.

*CURRENT Jelly (White).** — Take the seeds from a dozen pounds of fine white currants, and put them into ten pounds of clarified sugar boiled to *grand lissé*, take your saucepan from the fire, stir the jelly lightly with a skimmer, then boil it up twice, after which pass it through a sieve. Replace it over the fire, taking care to keep the sides of the pan clean with a sponge, so that the jelly does not become coloured by the heat in boiling; skim it, and finish the same as the red jelly.

*CURRENT Jelly (Violet).** — Mix two pounds of black currants with ten pounds of red currants, press out the juice, and pour it on nine pounds of fine sugar. Make your jelly the same way as the rose-coloured currant jelly.

*CURRENT Jelly without Fire.** — Press the juice from your currants through a sieve; weigh it, and to every pound put a pound of powder sugar; mix them together well, pass them through a straining-bag, let it stand a little; then put it into pots, and expose it to the sun for two days.

*CURRENT Jelly, Framboisée.** — Take two pounds of currants and a handful of raspberries; bruise them well, and rub them through a new coarse cloth; strain the juice several times through a felt strainer until quite clear. Clarify two ounces of isinglass with a little clarified sugar, skim it well, strain, and let it cool. Clarify three quarters of a pound of sugar, boil it to *petit perlé*, and let that cool also; then mix that, the isinglass, juice of the fruit, and the juice of a lemon together, and having oiled and well drained a mould, pour in your preparation; set it in ice, and do not remove it from the mould until wanted for table.

CURRENT Jelly Dumplings. — Take a piece of nice rich paste, and roll it out rather thin; then take some currant jelly, spread it over the paste, and roll it up; roll it in a cloth, and tie it at each end; boil it an hour, and then serve.

CURRENT Marmalade. — Strip your currants off from the bunches, and soak them in boiling water until they break; then take them off the fire, and lay them on a sieve to drain; and when they are cold, pass them through the same sieve to clear

off the seeds; then dry them over the fire till you bring your sugar to the fifth degree of boiling, allowing as much sugar as the fruit weighs; mix all well together, simmer it over the fire some time; then put the marmalade into pots.

CURRENT Marmalade.—Take some ripe red currants, pick them, and squeeze out the juice from some of them; put to it some juice of raspberries; then put to this the whole currants; boil them gently, and when they begin to break, put in an equal weight of sugar boiled to candy height; boil them together, mash them as they boil; skim them, put in some rose water, and when it becomes as thick as marmalade, put it into pots.

CURRENT Paste.—Well wash some currants, put them into a preserving-pan, bruise them, and with a little water boil them to a pulp; then press out the juice, and to every pound take twenty ounces of loaf sugar; boil it to a crack, take it from the fire, and put in the paste; then heat it over the fire, take off the scum; put it into your paste pots, or glasses; then dry and finish them the same as other pastes.

CURRENT Paste.*—Pick and take the seeds from ten pounds of fine red currants, crush them, and having pressed out the juice, strain it through a silk sieve. Clarify and boil to *cassé* an equal quantity of sugar, pour the currant juice on it, set the whole over a gentle fire, stirring constantly until it becomes of a proper consistence, which may be known by observing when the bottom of the pan can be seen clearly; take it off from the fire as soon as that is the case, and pour the paste into tin moulds, which must be placed on slates, or copper plates: smooth the tops with the blade of a knife, sprinkle sifted sugar over, and place them in a stove, where they must remain till next day, when the paste should be turned in the moulds; sprinkle sifted sugar over them again, and set them in the stove a second night; on the following day remove them from the moulds, lay them in boxes, with white paper between each layer, and keep them in a dry place. A sixth part of the quantity of raspberries added to the currants, would greatly improve the flavour of this paste.

CURRENT Pastils.—Take half a pound of pounded loaf sugar on a plate, then a quantity of currants, which squeeze through a sieve; when that is done, add the juice to the sugar, till it makes a paste as clear and thick as you think proper.

* **CURRENTS (Preserved).***—Take the seeds

and stalks from whatever quantity of currants you intend to use (of which a fourth part must be white currants); put them into a preserving-pan, with a glass of water; let them boil up until the fruit bursts; then strain the juice twice. Clarify and boil to *cassé* some sugar (an equal weight to the fruit); pour the juice on it, boil them together a quarter of an hour, and having skimmed it well, pour it into pots.

CURRENTS (Red) preserved in Bunches.—Having stoned your currants, tie six or seven bunches together with a thread, to a piece of split deal about the length of a finger; put double-refined sugar, equal in weight to your currants, into a preserving-pan, with a little water, and boil it till the sugar flies; then put the currants in, and give them a boil up, and cover them till the next day; when, take them out, and either dry them, or put them into glasses, with the syrup boiled up with a little of the juice of red currants; put brandy-paper over them, and tie them close down with another paper, and set them in a dry place.

CURRENTS preserved liquid in Bunches.*—For this purpose, either red or white currants may be used, only be careful not to mix them, and choose those bunches which have the largest currants; take out the seeds very carefully with the nib of a pen. Boil clarified sugar (a pound to each pound of fruit) to *boulé*, take the pan from the fire, put in the currants, stir them with a skimmer, taking care that the fruit does not burst, cover the pan, and give the whole one boil; skim the preserve lightly, and put it into glasses; do not cover them till the next day.

CURRENTS (to preserve them dry).—Stone your currants, and tie them up in bunches; to every pound of currants boil two pounds of sugar, till it blows very strong; dip in the currants, let them boil very fast till the sugar flies all over them; when settled a quarter of an hour, boil them again till the sugar rises almost to the top of the pan; let them settle; skim them, and set them by till the next day; then drain them, and lay them out, taking care to spread the sprigs, that they may not dry clogged together; dust them very much, and dry them in a hot stove.

CURRENTS preserved in Jelly.—Stone your currants, clip off the black tops, and clip them from the stalks; to every pound boil two pounds of sugar, till it blows very strong; slip in the currants, give them a

quick boil, take them from the fire, and let them settle a little; then give them another boil, and put in a pint of currant jelly, drawn as directed, till you see the jelly will flake from the skimmer; then remove it from the fire, let it settle a little; skim them, and put them into glasses, and as they cool, take care to disperse them equally.

CURRANTS for Turts (to preserve).—Put a pound of sugar into a preserving-pan, for every pound and a quarter of currants, with a sufficient quantity of currant juice to dissolve the sugar; when it boils, skim it, and put in the currants, and boil them till they are very clear; put them into a jar, cover them with brandy-paper, and keep them in a dry place.

CURRANT Pudding.—A pound of currants, a pound of suet, five eggs, four spoonsful of flour, half a nutmeg, a teaspoonful of ginger, a little powder sugar and a little salt; boil this for three hours.

CURRANTS (Ratafia of).*—Take two quarts of brandy, two of currant juice, two pounds of crushed sugar, a drachm of pounded cinnamon, and the same of cloves. Take the seeds from the currants before you press out the juice; rectify the brandy; then add the cinnamon, cloves, and juice. When it has stood a month, draw it off, dissolve the sugar in it, and then filter the ratafia.

CURRANTS (Ratafia of Black).*—Take a gallon and a half of brandy, one quart of river water, two pounds of black currants, three of crushed sugar, one of bitter cherries, six ounces of black currant leaves, and a drachm of cinnamon or cloves. Bruise the leaves, and fruit, and spice, and then put them into the brandy to infuse for a month. Dissolve the sugar in the water, and when the ratafia is drawn off, mix the syrup with it; then filter and bottle it.

CURRANT Shrub.—To five pints of currant juice, either red or white, one pound and a half of loaf sugar; when dissolved, put to it one gallon of rum or brandy; clear it through a flannel bag.

CURRANT Syrup.*—Put five or six pounds of red, two of white currants, and two pottles of raspberries, into a sieve; crush them, and press the juice through it into a pan, and place it in a cellar to ferment; in a week's time, pass the juice through a straining-bag, and having clarified and boiled to *fort soufflé* four pounds

of sugar, put the juice to it, and boil them together once; skim, and take it from the fire. It is necessary that the currant juice should ferment, to prevent its becoming a jelly in the bottles.

CURRANT Tart.*—Pick your currants from the stalks carefully, and having lined a dish with puff paste, strew powder sugar over the bottom of the dish; then put the fruit, then sugar, and so on, in alternate layers, till your dish is full, then cover, and bake it.

Currant tart is much improved by adding either raspberries or mulberries to the currants.

CURRANT (Red or White) Tartlets.*—Having taken the seeds from a pound of fine ripe currants, mix them, in a pan, with a quarter of a pound of powder sugar; put these into the tartlets, made as usual (See TARTLETS.) When baked, make a thin jelly with a quarter of a pound of crushed currants, and two ounces of powder sugar, with which the tartlets should be masked.

CURRANTS en Timbale.—Pick and wash some fine red currants, and set them to stew gently in thick clarified sugar; and when done enough, mix with them lemon juice, and a little isinglass, serve in timbale moulds.

CURRANT Water.*—Pick a pound and a half of currants, and half a pound of raspberries, both quite ripe; crush them, press the juice through a sieve, and put to it a quart of water, and three quarters of a pound of sugar; let it stand half an hour, then pass it through a napkin, pour it into decanters, and set them in iced water.

CURRANT (Fresh) Water.—Take a quart of fresh currants, and squeeze them through a sieve with your hand; add two large wooden spoonsful of powdered sugar, one lemon, and some water; make it to your taste; strain it through a sieve, it will then be fit for use.

CURRANT Water made of Jelly.—Take two large spoonsful of currant jelly, and mix it with a little warm water; then put one gill of syrup, squeeze two or three lemons in, and let the rest be water; taste and make it to your palate, putting a little cochineal in to make it a fine colour; strain it through a sieve, and it will then be fit for use.

CURRANT Wine.*—Take sixteen pounds of currants, three gallons of water; break the currants with your hands in the water, strain it off; put to it fourteen pounds of

fine sugar, strain it into the vessel; add a pint of brandy, and a pint of raspberries. Stop it down, and let it stand three months.

CURRENT Wine (Red or White).*—Take thirty pounds of either red or white currants, and an equal quantity of black currants and small cherries, not stoned, and leaving on the stalks; put the whole into a cask, and bruise them with a large stick; then boil half a quarter of juniper berries in five or six pints of water, to which add half a pound, or a pound of honey, to make the juniper berries ferment; when they have fermented, mix them with the juice of the fruits. Stir it together during four-and-twenty hours, two or three times, and then fill up the cask with water, and close it. This quantity of fruit will make a hundred and fifty bottles of excellent wine. If you desire to make it stronger, put in a pint or two of brandy.

CURRENT (Black) Wine.—Take three pounds of ripe black currants: pick and bruise them, and put them into a deep basin, with four bottles and a half of brandy; add, if you please, some cloves, and a little bruised cinnamon, and set the jar in a place for two months. At the end of that time, strain off the liquor, pressing the currants well, in order to extract all the juice, which put again into the jar, with a pound and three quarters of sugar; leave it till the sugar is completely melted, and then strain through paper, and bottle off. This liquor becomes excellent after three or four years' keeping.

CURRENT (Dry) Brioche.*—This is made in the same manner as the cheese brioche; only that currants (a pound and a half to eight pounds of the paste) are used instead of cheese. The same quantity of stoned raisins may also be used, if preferred.

CURRENT (Dry) Cakes.—Take two pounds of fine flour, one pound and a half of butter, the yolks of five or six eggs, one pound and a half of sugar, six spoonsful of white wine, three spoonsful of caraway seeds, two nutmegs, and one pound of currants; beat up the butter with your hand till it is very thin; dry the flour well; put in the caraway seeds, and nutmegs, finely grated; afterwards put them all into your batter, with the eggs, white wine, and rose water; mingle them well together; put in the currants; let your oven be pretty hot, and as soon as they are coloured they will be sufficiently done.

CURRENT (Dry) Fanchonnettes.*—Take half the quantities of the usual ingredients (see FANCHONNETTES), with the addition of three ounces of dry currants. When your fanchonnettes are made and pearled, put between, and on each pearl, a single currant (for which purpose take an ounce). Put them into a gentle oven, paying particular attention that the *meringues*, or pearls, do not lose their white colour.

CURRENT (Dry) Fritters à la Dauphine.*—Having picked and washed six ounces of dried currants, boil them gently for a minute or two in two ounces of clarified sugar. When cold, put about a quarter of a spoonful of them on each fritter (see Fritters à la Dauphine), and finish as therein directed.

CURRENT Fritters without Eggs.*—Half a pint of ale, not bitter; stir into it flour to make it tolerably thick, and a few currants; beat this up quick; have the lard boiling, throw in a large spoonful at a time.

CURRENT (Dry) Génoises.*—Having washed and dried a quarter of a pound of currants, mix half of them, and the peel of a lemon, shred fine, with the usual preparation. (See GÉNOISE.) Finish and glaze them as directed, with a quarter of a pound of powder sugar, and a little white of egg; as you do them, strew over each a few of the currants; dry them a minute in the oven.

CURRENTS (Dried) Madelaines of.*—Prepare your paste in the usual way, and when it is ready to put in the moulds, mix with it two ounces of currants.

CURRENTS (Dry) Mosaic Tartlets.*—Wash half a pint of dry currants, and mix three quarters of them with a pot of apricot marmalade; with this fill your tartlets. (See Mosaic Tartlets.) When baked, glaze them, and strew over them the remainder of the currants, which must be perfectly dry.

CURRENTS (Dry) Nongats.*—Blanch three quarters of a pound of sweet almonds; cut them into thin slices, and put them into a cool oven to colour them; dissolve six ounces of powder sugar, and when it begins to turn red, throw in the almonds, stirring them with a spatula; pour this mixture on a buttered plate thinner than usual (see Nongats à la Française), and strew over it dry currants and sugar. Finish them in the usual manner, and then cut them into crescents, with a circular paste-cutter, of two inches diameter.

Aniseed *nougats* are made the same way.

CURRENTS (Dried) Cream Pâtissière of.*—Wash a quarter of a pound of dried currants in several waters, till perfectly clean; dry them well, and then simmer them a few minutes in two ounces of clarified sugar. Make a cream *pâtissière* (see that article); and having mixed the butter with it, add a quarter of a pound of sweet and bitter macaroons, two ounces of powder sugar, and the currants.

Raisins may also be used for this purpose; but they must be stoned, and each raisin cut in half.

CURRENT (Dry) Petits Pains.*—Fill the *petits-pains*, made like *petits-pains à la reine*, with cream *pâtissière*, to which is added, two ounces of powder sugar, and two of dry currants. Then make a glaze with a quarter of a pound of powder sugar, and half the white of an egg; mask each *petit-pain* with this, and strew the currants over as you do them; dry the glaze in the oven.

CURRENTS (Dried) and Cedrat Pudding Anglo-Française.*—Rasp the zest of a cedrat on a quarter of a pound of lump sugar, scrape it into a pan, with a glass of Madeira wine, and three quarters of a pound of dried currants: take three quarters of a pound of beef suet, six ounces of marrow, both chopped very small, and five ounces of flour; add to them, with five eggs, half a glass of cream, a pinch of salt, and half a nutmeg, grated; mix these ingredients with the currants, &c., and finish as directed. See Marrow Pudding *Anglo-Française*.

CURRENT (Dry) Pudding.*—Chop a pound of suet, and mix it with a pound of flour, half a pound of currants (well washed), a tea-spoonful of pounded ginger, half a spoonful of tincture of saffron, and a little salt; stir in a sufficient quantity of water, to make it a proper consistence; tie it in a buttered cloth, and boil it for an hour; serve it with melted butter, white wine, and sugar.

CURRENT (Dry) Sauce for Venison.—Boil for a few minutes one ounce of dried currants, in half a pint of water; then add a small tea-cupful of bread crumbs, six cloves, a glass of port wine, and a bit of butter. Stir the whole well till it is properly smooth.

CURRENT (Dry) Wafers.*—Blanch and cut half a pound of sweet almonds into very thin strips, put them into a pan with a quarter of a pound of powder sugar, half

a spoonful of flour, the grated rind of an orange, two whole eggs and one yolk, and a grain of salt; stir these ingredients with a spatula very gently, so as not to break the almonds; when well mixed, butter a baking-plate, about eighteen inches long by twelve wide, upon which pour your preparation, spreading it with the blade of a knife, that it may be equally liquid in all parts; and then, with a fork, remove such of the almonds as may lay above the others. Strew over the whole two ounces of dry currants. Put it into a moderately heated oven for two minutes, and then strew over the currants some crushed sugar, and replace them in the oven till they acquire a clear yellowish tinge on both sides: when done, cut it into pieces two inches square, and while warm, press them on a round stick (about two inches diameter), to give them a semicircular form. This operation should be performed as quickly as possible, that the wafers may not change colour.

CURRY Balls.—Beat up the yolks of four hard eggs with a small piece of butter; season them with curry powder; mix them with bread crumbs; add the yolk of a raw egg, and having made as many balls as you require, boil them a minute or two, before you make use of them.

CURRY Powder.*—Take thirteen ounces of coriander seed, two ounces of black pepper, one ounce of Cayenne pepper, three ounces of cummin seed, six ounces of pale-coloured turmeric, the whole pounded very fine. Set them to dry perfectly before the fire, turning them frequently; mix them well, and when cold, put it into bottles; and if kept in a dry place, will continue good for years.

This powder is used to flavour various kinds of meat, fish, and poultry, in the proportion of two table-spoonfuls of the powder to two pounds of meat; the onions must be fried first, then the meat and curry, and when it is a little brown, pour on it two cups of gravy.

Another way.—Take of Cayenne pepper, grains of Paradise, cummin seed, mace, and ground ginger half an ounce each, a quarter of an ounce cloves, three quarters of an ounce cinnamon, four ounces coriander seed, and five ounces turmeric of pale colour; dry and pound them well, mix and sift them fine, and put into bottles. This is one of the best Indian recipes for curry powder.

CURRY (Imitation) Sauce.*—Put a quarter of a pound of butter into a saucepan,

with a tea-spoonful of saffron in powder, five small pimentos, crushed; make your butter quite hot, and then add five large spoonfuls of *velouté*; stir the sauce well, and serve it without skimming or straining; a little grated nutmeg may also be added.

CUSTARD.—Boil a pint of milk with lemon peel and cinnamon; mix a pint of cream, and the yolks of five eggs, well beaten; when the milk tastes of the seasoning, sweeten it enough for the whole; pour it into the cream, stirring it well; then give the custard a simmer till of a proper thickness. Do not let it boil; stir the whole time one way; then season with a large spoonful of peach water, and two tea-spoonfuls of brandy, or a little ratafia. If you wish your custards to be extremely rich, put no milk, but a quart of cream.

CUSTARDS.*—Take six eggs, leave out the whites; mix your eggs and sugar together with some rose water; then boil a pint of cream, and put in the eggs (the cream must not boil after the eggs have been put in). Stir them to prevent them from curdling.

CUSTARDS (Small).*—Put an ounce of sifted flour into a small saucepan, with one egg, and stir it over the fire till it becomes a very smooth paste; mix with it six yolks and one whole egg, a quarter of a pound of powder sugar, six macaroons, crushed, and a grain of salt; stir it well for some time, and then add ten moulds full of cream, half an ounce of crisped orange flowers, or the rind of an orange, lemon, or cedrat. When your moulds are lined with puff paste, put in each a piece of butter the size of a filbert; then pour in the preparation, and put them in a brisk oven; serve them quite hot. These quantities will make eighteen.

CUSTARD Anglo-Française.*—Make a cream *pâtissière*, with a little vanilla in it; and when dried, add of butter, powder sugar, and crushed bitter macaroons, six ounces each, a quarter of a pound of dry currants, and the same of stoned raisins, two ounces of preserved cedrat, cut in pieces, four drachms of crisped orange flowers, half a nutmeg, grated, a pinch of salt, and half a glass of white wine. Mix in the twelve whites whipped firm as usual; pour the preparation into a raised crust, and bake in the usual way.

CUSTARD (Baked).—Boil a pint of cream with mace and cinnamon; when cold, take four eggs, leaving out two of the whites,

a little rose and orange-flower water, a little white wine, nutmeg, and sugar to your taste; mix them well together, and bake them in china cups.

CUSTARD of Cream.*—Prepare your custard as usual. (See *Apple Custard*.) Fasten a paper band, about four inches high, round it, and fill it with a good cream *pâtissière*, with rather less butter than usual. Bake it for three quarters of an hour; take off the paper, *dorez* it; sprinkle the top of the cream, and colour it with the salamander.

CUSTARD Fritters.—Having beat up the yolks of eight eggs, with a spoonful of flour, half a nutmeg, a little salt, and a glass of brandy, add a pint of cream; sweeten it, and bake it in a small dish. When it is cold, cut it in quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little ginger grated. Fry them in good lard or dripping, and when done, strew grated sugar over them.

CUSTARD of Fresh Fruit.*—Have ready a tin or copper mould, and line it completely with paste, taking care that it takes all the form of the mould. Then take a sufficient quantity of apricots, peaches, plums, or any other fruit you please, and having taken out the stones, seeds, and stalks, mix the fruit up with powder sugar; put it into the crust, and bake it in a hot oven. When ready for table, mask it with the syrup and kernels, blanched, and cut in halves.

CUSTARD in Preserved Oranges.—Fill three or five oranges with custard; garnish with a little sweetmeat, either wet or dry. This makes a very pretty dish.

CUSTARD à la Parisienne.*—Cut fifty sound apples into quarters (pared and cored), and put them into a saucepan, with half a pound of butter, a quarter of a pound of powder sugar, and a pot of apricot marmalade; put them over a moderate fire, with coals on the saucepan lid; let them remain a few minutes, that they may soften, but not break. Have ready a preparation of rice, boiled with a pound of butter, the same of sugar, on which has been grated the peels of four lemons, a pinch of salt, and eight or nine glasses of milk, and thickened with the yolks of ten eggs. Make a raised crust like the custard *à la Portugaise*, in which pour a fourth part of the rice (cold); on that lay forty-eight quarters of apples; over them pour the same quantity of the rice, then the apples, rice, &c., reserving the finest

quarters for the top. Bake it in a brisk oven, for between two and three hours. When done, mask the top with apple jelly, apricot or currant marmalade, and the crust with apricot marmalade also.

CUSTARD (Plain).—Take a quart of cream or new milk, a stick of cinnamon, four bay leaves, and some mace; boil them all together; then well heat up twelve eggs, sweeten them, and put them into a pan; bake, or boil them, stirring them all one way, till they are of a proper thickness; boil your spice and leaves first, and when the milk is cold, mix your eggs and boil it; you may leave out the spice, and only use the bay leaves, or in the room of that, four or five bitter almonds.

CUSTARD à la Portugaise.*—Chooose about a hundred fine apples, from which select three dozen of the best; scoop out the core, and as you trim them, put them into a saucepan, with just water enough to cover them, adding the juice of two lemons, and two spoonsful of powder sugar; when scalded, put them into another saucepan, with three quarters of a pound of powder sugar, the peel of two lemons, and a sufficient quantity of water to boil them: in the mean time, cut the rest of the apples into quarters, and make them into a marmalade; to which, add a pot of apricot marmalade, and a quarter of a pound of fresh butter; pass this through a sieve. The whole apples must be taken from the fire while they are yet firm.

Make a raised crust, about nine inches diameter, and five or six in height; in which put a fourth part of the marmalade; lay a dozen of the whole apples on that, having filled each apple with apricot marmalade; cover them with the marmalade (the same quantity as at the bottom), then a dozen more apples; mask them also with marmalade, and so again with the remaining fruit and marmalade. Tie a thick paper round the crust, and put it into a brisk oven; in an hour's time cover the top, and then let it remain two hours longer. When done, mask the crust with a very transparent apricot marmalade, and the top with a clear apple jelly. This custard may be garnished in various ways according to taste.

CUSTARD Pudding.*—Mix a pint of cream with six eggs, well beaten, two spoonsful of flour, half a nutmeg grated, and salt and sugar to taste; butter a cloth, and pour in your batter; tie it up, put it into a saucepan of boiling water, and let it

boil for an hour and a half. Serve with melted butter for sauce.

CUSTARD Pudding.—Boil a pint of thick cream, with a bit of cinnamon in it, and put to it a quarter of a pound of sugar. When it is cold, put to it the yolks of five eggs, well beaten, and stir it over the fire till it is pretty thick; but take care not to let it boil. When it is quite cold, butter a cloth well, dust it with flour, tie the custard up in it very close, and boil it three quarters of an hour. When you take it up, put it into a basin to cool a little; untie the cloth, lay the dish on the basin, and turn it up. You will break the pudding, if you do not take off the cloth carefully. Grate over it a little sugar, put melted butter and a little wine in a boat, and send it to table.

CUSTARD (Small) Soufflés.*—Put two ounces of rice flour and two of butter into a saucepan; mix them together well, and add to them a quarter of a pound of powder sugar, and two glasses of cream, in which a small quantity of vanilla has been infused; put this mixture over a moderate fire, and boil it like a cream *pâtissière*. Then put to them the yolks of four eggs, two spoonsful of whipped cream, and the four whites, beaten firm. Make the paste for the moulds the same as *Petits Pâtés à la Béchamelle*, and when half baked, pour in your preparation, and finish them. When done, they should not stand a minute before they are sent to table. These small custard soufflés may be made with any fruit, and flavoured with any ingredient you may think proper to use.

CUSTARD à la Suisse.*—Put nine glasses of milk and half a pound of fresh butter into a saucepan, and when it begins to boil, take it from the fire, and add to it from eighteen to twenty ounces of sifted flour, stir it with a wooden spoon till it becomes a smooth paste, when it must be dried a little over the fire; in about five minutes put it into another vessel; mix with it six ounces of butter, a pound of Gruyère cheese grated; add afterwards, a spoonful of *mignonette*, two of powder sugar, and four eggs; mix them well together, and then put in four more eggs, six yolks, and half a pound of Gruyère cheese, cut in dice. When the whole is thoroughly incorporated, if the paste be not sufficiently moist (it should be of the consistence of the *choux*), add an egg or two, then whip six whites of eggs firm, and put it in with six spoonsful of Chantilly cream. Pour

this preparation, while hot, into a raised crust, at least ten inches in height, and bake it for two hours, or two and a half, in a moderate oven. Serve it hot.

*CUSTARD à la Turque.**—Put a pound and a half of good rice into cold water over the fire, and when it boils, take it off and drain it well; then put it into a large saucepan, with twelve glasses of good milk, a pound of butter, the same of sugar, on which have been rasped the peels of four oranges or cedrats, and a grain of salt. Put the saucepan over a moderate fire to swell the rice, taking care that none of the grains burst; stir it a little, and, when done, add to it two pounds of dry currants, the yolks of twelve eggs, and some spoonsful of Chantilly cream; after which mix in the twelve whites whipped firm. Prepare the crust in the usual way; bake it in a moderate oven two hours and a half; when ready for table brown it with a salamander.

CUTLETS (Maintenon).—Cut small neat chops, free from bone, off a loin or neck of mutton, *sauté* them one minute on the fire, on both sides, in butter, together with plenty of fine herbs chopped, pepper, and salt, and very little nutmeg; butter your papers, dip each cutlet well into the fine herbs, and then into bread crumbs, fold them neatly in the paper, and broil immediately. Serve with a sharp sauce in a sauce-boat.

*CUTLETS en Surprise.**—Take some puff paste, roll it out to a moderate thickness, and cut it into pieces the form of small hearts, in the same manner as *Mutton Cutlets en Papillotes*, lay some apricot marmalade on them, turn them over, press the edges together, lay them on a tin, and bake them. Cut some common paste into bands so as to resemble the mutton bones; bake, but do not colour them. When the cutlets are done, *dorez* them; crush some macaroons, which sprinkle over, instead of bread; make a skewer redhot, and lay it on the cutlets to imitate the marks of the gridiron. Join the bones to the cutlets with *caramel* sugar, then dish them neatly.

CYDER.—Cyder is a fruit liquor prepared by means of fermentation, from the expressed juice of different sorts of apples. The process by which this liquor is formed has much similarity in all the different districts, although there is much diversity in regard to the care and management which are bestowed upon it.

The varieties of apples which are grown and cultivated in the different fruit dis-

tricts of the kingdom for this intention are extremely numerous; the following is a list of the most approved:

Styre.

Cocagee.

Golden Harvey.

Red Streak.

Golden Pippin.

Queening.

Cowanee Red.

There have been several varieties of apples introduced from Normandy, and are thence called Red Norman, Yellow Norman, &c. Mr. Knight's new kinds are also highly esteemed for cyder; namely,

The Downton Pippin.

The Grange Apple.

The Foxley, and

The Brengewood Pippin.

Gathering the Fruit.—Great care should be taken that it is sufficiently ripe before it is removed from the trees, otherwise the cyder will be harsh, rough, and unpleasant in its taste. It should be gathered on a dry day, when the fruit has acquired such a state of maturity as to be ready to drop from the tree, when the limbs or branches of it should be slightly shaken, and disburthened in a partial manner of its apples, thus taking only such as are in a ripe state, leaving the others to acquire a due degree of maturity. It is indeed thought best to make three gatherings of the crop, keeping each by itself. The latter gathering, as well as the wind-falls, can, however, only be employed in making inferior cyder; the prime cyder must be drawn from the first gatherings which have been made.

The merit of cyder will always depend much on the proper mixture, or rather on the proper separation, of the fruits. Each kind should be collected separately, and kept till it becomes perfectly mellow; for this purpose, in the common practice of the country, they are placed in heaps of ten inches or a foot thick, and exposed to the sun, and air, and rain; not being over covered, except in very severe frosts. The strength and flavour of the future liquor is however increased by keeping the fruit under cover some time before it is ground; but unless a situation can be afforded it in which it is exposed to a free current of air, and where it can be spread very thin, it is apt to contract an unpleasant smell, which will much affect the cyder produced from it. No criterion appears to be known

by which the most proper point of maturity in the fruit may be ascertained with accuracy; but there is good reason to believe that it improves as long as it continues to acquire a deeper shade of yellow. Each heap should be examined prior to its being ground, and any decayed or green fruit carefully taken away.

When the fruit of different sorts and qualities has been kept separate from one another for a few weeks, it will be perceived that some of the prime sorts are in a proper state of maturation; that the pulp has acquired its highest degree of richness; the kernels assumed their brownest colour; the rind still free from any appearance of rottenness; and that they easily yield to the pressure of the thumb: then is the time, and such is the fruit to be employed in making prime cyder. Every necessary utensil should now be got in readiness; the mill, press, tubs, casks, pails, and bowls, well washed, and suffered to dry thoroughly before they are employed in the business.

Grinding the Apples.—In the business of grinding the fruit, for this use, into what is termed *pommage*, several different methods are practised. It has been suggested by some that each sort of apple should be ground separately, or, at least, such sorts, in mixture, as become ripe at the same time; but others state that this practice is that by which “fine cyder, of different flavours and degrees of strength, is obtained from the same orchard, the liquors being mixed after they are made.” It is, however, allowed that, “in all common cases,” the practice of grinding different varieties of fruit equally ripe together, is found eligible; as it is less difficult to find the requisite degrees of richness, astringency, and flavour, in three varieties, than in one. And hence it is supposed, that cyders made from the juice of mixed fruits, under common management, generally succeed with greater certainty than those from only one kind. In the grinding, the fruit should be reduced as nearly as possible to a uniform consistence, in such a manner as that the rinds and kernels may be scarcely discernable from the general mass; the operation proceeding slowly, with a free access of air.

Preparing the Ground Fruit.—Cyderists do not all agree with regard to the exact time the *pommage* should be carried to the press; the usual average is from about eighteen to twenty-four hours; at the end of this time the ground fruit or *pommage*

is carried to the press, and a square cake or cheese is made of it, by placing very clean, sweet straw, or reeds, between the various layers of pulp, or *pommage*, or by putting it into hair cloths spread upon the vats, and placing them one on another. They are turned up on the sides and corners over the pulp, so as nearly to meet in the centres. They should be laid very even, and ten or twelve may be laid over each other in regular layers, the square frame of the press being raised with them, keeping the pile to an uniform size. Upon the whole, a strong board is placed, wider than the pile, on which the blocks of the press rest. It is of the utmost importance that the straw or reed, where they are used, should be sweet, and perfectly free from any fustiness, lest the cyder be impregnated therewith. Particular care ought also to be taken to keep the hair cloths sweet, by frequently washing and drying; or the ill effects of their acidity will be communicated to the cyder. To this cake or cheese, after standing awhile, a slight pressure is at first to be given by lowering the screw of the press, which must be gradually increased as the cakes become dryer, until all the must or juice is expressed, which is usually completed by the long lever and windlass; after which, the juice must be strained through a coarse hair sieve, and put either into open vats, or close casks.

Fermentation.—Fermentation should not, by too much heat, be carried on too rapidly, nor by extreme cold, too slowly; as, in either case, the fermenting body would be injured; therefore, a certain degree of warmth, or rather imperceptible heat, conduces best to regulate this operation. This degree of warmth may be understood to rest between forty and fifty degrees of Fahrenheit's thermometer; new made cyder should therefore be put into a cellar according to this rule; the fermentation will then go on with due regulation.

When the liquor appears tolerably clear to the eye, and has a piquant, vinous sharpness on the tongue, then the least hissing noise heard in the fermenting liquor in this state, shows the place in which it stands is too warm, and air must be admitted. This is the critical moment for racking the liquor, which is done by drawing off the pure part into open vessels, which must be placed in a more cool situation for a day or two, after which it

may again be barrelled, and placed in some moderately cool situation for the winter. In racking, it is advisable that the stream from the racking cock be small, and that the receiving tub be but a small depth below the cock; lest, by exciting a violent motion of the parts of the liquor, another fermentation be brought up. The casks into which the liquor is put, whenever racked off, should always be previously thoroughly scalded and dried again; and each should want several gallons of being full, to expose a larger surface to the air. Having attended to these rules so far, the cyder will require very little further attention, beyond filling up the vessels every two or three weeks to supply the waste by the insensible fermentation, until the beginning of the succeeding March; at which time, it may be reasonably expected, the cyder will be bright, pure, and in a fit state for its final racking. This should be done in fair weather; but should the cyder not prove as bright and as good a colour as desired, this is the time for applying some innocent remedy; the best method is by putting two pounds of lump sugar into a hogshead of cyder. If you wish the cyder to be of a higher colour than what the fruit gives it, melt a pound of lump sugar in a stew-pan, over a clear fire, stirring it frequently, until it comes to a very dark brown colour; then take it off the fire, and, as it cools, add some cyder thereto, by little and little, continuing to stir it till it becomes a thin uniform fluid. About a pint of this colouring to a hogshead of cyder, is sufficient.

Soon after the spring racking, the casks may be gradually stopped, by first laying the cork on the bung-hole, and in the course of a few days forcing it very tightly into it, covering it over with melted rosin, or any other similar substance.

Bottling the Cyder.—This should be done in a month after the spring racking, when the liquor has acquired in the cask its highest degree of perfection; then, when the weather is fair, the barometer high, and the wind in a northerly point, let the bottles be filled, setting them by uncorked until the morning; then let the corks be driven very tightly into the necks of the bottles, tied down with small strong twine or wire, and well secured with melted rosin, or other material of the same nature.

CYDER Brandy.—Take very hard or

sour cyder (as that yields the most spirit), twelve gallons; distil it the same as other spirits are distilled. Then, with a gentle fire, draw off two gallons of cyder brandy or spirits, to make royal cyder. You may distil on as long as any spirits will run, for other uses.

CYDER Sweets.—Beat up the whites of forty eggs, and mix them with eight gallons of water; put to these half a hundred weight of sugar, put half the sugar into half the egg water, set it over a gentle fire, and stir it about till it is dissolved; then put in more egg water to keep it from boiling too high: putting in a quart at a time, till all the egg water is used; skim it as it rises, and when it has done rising, and the sweets are clear, add the rest of the water, and boil it to the consistency of a syrup.

*CYDER Vinegar.**—Take about six pounds of sour leaven, made with yeast and rye flower; dilute it with warm water, and pour it through the bung-hole into a large cask of cyder; put a large stick into the bung-hole, and stir it about well to mix the leaven with the cyder; then let it stand to ferment for a week; at the end of that time you will have a strong cyder vinegar, which must be drawn off immediately.

CYPRUS WINE (to imitate).—To nine gallons of water, put nine quarts of the juice of white elder berries, which has been pressed gently from the berries, and passed through a sieve without bruising the kernels of the berries; add to every gallon of the liquor three pounds of Lisbon sugar; to the whole quantity put an ounce and a half of ginger sliced, and three quarters of an ounce of cloves; then boil this near an hour, taking off the scum as it rises, and pour the whole to cool in an open tub, and work it with ale yeast, spread upon a toast of white bread for three days, and then tun it into a vessel that will just hold it, adding about a pound and a half of raisins of the sun split, to lie in liquor till you draw it off, which should not be till the wine is fine, which you will find in January.

D.

DABS (Fried).—Put oil, rendered lard or dripping, into a frying-pau, sufficient to cover the fish; let the fat be quite hot before the fish is put in; dry the fish well with a cloth, and flour it; when fried, lay it on a cloth to drain.

DABS (Stewed).—Clean the dabs, and cut off the fins; put them into a stewpan, with as much water as will cover them; put to them an anchovy split, a blade of mace, some salt, a spoonful of lemon juice, and a shalot; let these simmer very slowly till they are done enough, skim them very clean, lay them to drain in a dish, but keep them hot; then strain off the liquor into the stewpan, put to it a piece of butter rolled in flour, a spoonful of ketchup, some pickled mushrooms, and a glass of white wine; let it boil till it is of a proper thickness; if there is any scum take it off, and pour the sauce over the fish.

DAMSONS (Bottled).—Gather them on a dry day before they are ripe, when they have just turned their colour. Put them in wide-mouthed bottles, cork them close, and let them stand a fortnight; then carefully examine them, and if any of them are mouldy or spotted, take them out of the bottles, and cork the rest close. Put the bottles in sand, and they will keep good till the spring; or you may bake them in a very slow baker's oven, or coddle them between hay in a large pan of water.

DAMSONS (Candied).—After they have been preserved, dip them in warm brandy to wash off the syrup; then sift fine sugar over them, and set them to dry in a stove or oven. Do this, taking them out three or four times, and sift sugar over them, but do not let them be cold before they are quite dry.

DAMSON Cheese.*—Take eight pounds of damsons, and bake them in a jar till they are tender; then rub them through a cullender, put to them one pound and a half of lump sugar, and let them boil to the thickness of marmalade.

DAMSONS (Dried).—Take damsons that you have preserved, drain all the syrup from them, cover the bottoms of sieves with them, and put them into stoves which should be hot; change the sieves every day till they are dry, and as you change the sieves turn the damsons, and when they are not sticky nor likely to give, take them out, paper a box and put them in, and lay a paper between each layer of damsons.

DAMSONS (Dried).—Make a thin syrup, let it boil, and skim it, then stone your damsons, and put them into the syrup; boil them up once, then leave them in the syrup; make another syrup with some refined sugar, with just sufficient water to

damp it; boil this syrup till it is candied, then take the damsons out of the first syrup, and put them into the syrup you have just made; let them simmer in it a little over the fire, and leave them in afterwards, till the following day; then place them one by one on a sieve, and dry them upon a stove or in nearly a cold oven, turning them twice a day. When they are dry, place them by layers into boxes, with paper between each layer: keep them in a dry, cool place.

DAMSON Drops.—Put some damsons in the oven to bake, but not so much as to break; then skin and stone them, and pass them through a sieve; sift some common loaf sugar through a lawn sieve, and mix with them; make it very thick, drop them off your knife on paper, and put them on the stove to dry; when they are quite dry, turn them on a sieve, and wet the outside of the paper, and they will come off easily; put them into the stove again till they are quite dry and hard, and then put them into papered boxes.

DAMSON Dumplings.—Make a good hot paste crust, roll it pretty thin, lay it in a basin, and put in as many damsons as you please. Wet the edge of the paste and close it up; boil it in a cloth for an hour; pour melted butter over it, grate sugar round the edge of the dish, and serve.

DAMSON Ice Cream.—Take three ounces of preserved damsons, pound and break the stones of them, put them into a basin, squeeze in two lemons, and a pint of cream; press them through a sieve, and freeze it.

DAMSON Ice (Water).—Take a quarter of a pound of preserved damsons and break the stones; put them into a basin, squeeze in one lemon, add nearly a pint of water, and half a gill of syrup; pass it through a sieve, and freeze it rich.

DAMSON Jelly.—To eight pounds of damsons, put eight pounds of fine sugar, and half a pint of water; boil them for half an hour over a gentle fire, till the skins break; then take them off, and set them by for an hour; set them on the fire again, for half an hour more; set them by again for the same time; do so the third time; while they stand off the fire, put a weight upon them to keep them under the syrup. The last time, you must boil them till you perceive they are of a very high colour in the part where the skin is broken; then take them off, set them by to cool, and when they are cold, drain off the syrup, and make the jelly in the following manner: Boil a good quantity of green

apples, green gooseberries, and quince cores, to a mash; then strain them through a hair sieve. Take an equal quantity of this jelly and the former syrup, and boil them over a gentle fire together till they jelly; skim it well, and while it is hot, put it into glasses or pots.

DAMSONS (to keep).—Put them in small stone jars or wide-mouthed bottles; set them up to their necks in a boiler of cold water, and lighting a fire under, scald them. Next day, when they are quite cold, fill up with spring water, and cover them closely.

DAMSONS (to preserve).*—Put a quart of damsons, with half a pound of loaf sugar powdered fine, into a deep pot, with a layer of damsons; then strew in a handful of sugar, till you have put in what quantity you like; tie them close down; set them in an oven or in a pot of water over the fire; let them infuse till they are all melted; let them stand till cold, then drain the juice from them, boil it up well, and strain it till clear; put it to your damsons, let them stand till cold, put a brandy paper over them, and cover the pot with a wet bladder.

DAMSON Pudding.—Make a paste, and lay it in a basin; then fill it with ripe or bottled damsons, cover it with paste, boil it, and when it is ready to serve, cut a piece out of the top, mix with the fruit sifted sugar to the palate, and a small quantity of pounded cinnamon or grated nutmeg.

DAMSON Pudding.—To a pint of cream or milk, add six eggs, four table-spoonsful of sifted flour, a little salt, a little pounded cinnamon, and whisk them well together. Then take some ripe or hottled damsons, rub them through a hair sieve, add to the mixture a sufficient quantity of the fine pulp, to make it, in substance, a little thicker than batter; sweeten it according to your taste, put it into a buttered basin, flour a cloth and tie over, let it boil for an hour and a quarter, and when you serve, turn it out of the basin, and pour melted butter all over.

DAMSON Tart.—Make a nice crust, line your dish, put in the fruit, and finish the same as for any other fruit pie.

DAMSONS Whole, (Wet).—Take some of the largest and best damsons, and prick them at each end; boil some syrup on a brisk fire, in a preserving-pan, for a quarter of an hour; then put your damsons in, and boil them for twenty minutes; put them in an earthen pan, cover them up

with paper (as they boil, skim them well); the next day strain the syrup from them, and let it have a good boil; then put the damsons into pots, and, when cold, put some apple jelly over them.

DAMSON Wine.—Gather the damsons on a dry day, and bruise them. Put them in a stein, with a cock in it, and to every eight pounds of fruit, add a gallon of boiling water. In two days you may draw it off, and put it into a vessel, and to every gallon of the liquor, add two pounds and a half of fine sugar. Fill up the vessel, and stop it up close. Keep it in a cool cellar for twelve months, then bottle it, putting a lump of sugar into each bottle. Cork them well, and it will be fit for use in two months after.

DARIOLES.—Put half a quartern of flour upon a pie-board, with half a pound of butter, a little salt, and a glass of water; work the whole together, so as to make a firm paste, and then having oiled your dariole moulds, line them, thinly rolling the paste out; in order to do it quickly and properly, cut a piece of turnip nearly the size of the mould, flour it, turn a proper sized piece of paste over that, and then fit that into the mould, taking the precaution to let the air out, by pricking it with the point of a knife, press it even all over, cut the superfluous parts off; then use them accordingly, sometimes filling them with bread crumbs, and when baked, empty them, and fill with either sweets or savories, sometimes make tops for them of puff-paste; at other times, fill with your preparation and bake, as circumstances may suit.

DARIOLES for Eminces of Mutton, &c.—Line your moulds with plain paste in the same manner as the foregoing; flour them well inside, and fill with bread crumbs; bake them, and empty the bread out; have some puff paste tops baked ready for them; mince the lean of part of a loin of mutton, put it into a stewpan with a small piece of butter, pepper and salt, parsley, and a little shallot finely chopped, put on the cover, and pass it gently on the fire a few minutes, add a small spoonful of cullis and a squeeze of a lemon, make it quite hot; skim off the fat and fill the darioles, put on covers or tops, and serve. These sorts of darioles baked blank as the foregoing, are used for various eminces.

DEER (to dress the Umbles of).—Take the kidneys of a deer, with the fat of the heart; season them with a little pepper, salt, and nutmeg; first fry them, and after-

wards stew them in some good gravy, till they are tender; squeeze in a little lemon; take the skirts, and stuff them with a forcemeat, made with the fat of the venison, some fat of bacon, and grated bread, pepper, mace, sage, and onion, chopped very small; mix it with the yolk of an egg; when the skirts are stuffed with this forcemeat, tie them to the spit to roast, but first lard them with thyme and lemon peel; when they are done, lay the skirts in the middle of the dish, the *fricassée* round it.

DENTS de Loup.*—Fold two sheets of paper lengthwise, like a fan, then double. and butter the paper, and spread it open. Break two eggs into a pan, and mix with them four spoonful of powder sugar, two of flour, and the grated rind of two lemons; when well mixed, add a quarter of a pound of melted butter. Take a spoonful of this preparation, and pour it on the edge of your paper, guiding it along the folds with your finger; then take another spoonful, and do the same, leaving a space between each fold, that they may not touch in baking; sprinkle them with sugared aniseed, and bake them in a well heated oven; shake them from the paper carefully, so as not to break them, as soon as they come from the oven.

DEVONSHIRE White Pot.—Beat up a pint of cream with four eggs, a little salt, some sliced nutmeg, and a good deal of sugar; then slice very thin almost the whole of the crumb of a penny loaf; put it into a dish; pour the eggs and cream to it; a handful of raisins of the sun boiled, and a little sweet butter: bake it.

DIABLOTINS.—Pound some chocolate, with a little olive oil, into a stiff paste, of which take small pieces, and roll them in your hands into the shape of nuts, olives, &c. either round or flat; strew over them nonpareils of different colours, and dry them in cases like other sweetmeats.

DIABLOTINS.*—Take a cold vanilla cream *renversée* (see that recipe), and when quite cold cut it into dice; throw these into flour; cover them well, and fry them a little in a hot pan; when tolerably black, drain; sprinkle them with sugar, and serve them.

DIABLOTINS en Cannellons.*—Take six ounces of filberts, blanch and pound them, adding, by degrees, three glasses of boiling cream; then press them through a napkin, to extract as much milk from them as you possibly can, which pour (a little at a time), on two spoonful of rice flour

mix them well; take care there are no lumps; and having added three ounces of powder sugar, and a grain of salt, set the whole over a moderate fire for thirty or forty minutes, stirring it constantly, when it will have become a firm smooth paste. Pour it on a slightly-buttered slab; spread it out with a knife, making it about three quarters of an inch thick. When it is quite cold, cut it into pieces about three inches long, and three quarters of an inch wide; sprinkle them with flour; roll them round lightly; dip one at a time into batter (the same as what you use for Fritters *à la Parisienne*), and fry them in a hot pan; when they are of a nice colour, drain them on a napkin; sprinkle them with sugar, and glaze them either in the oven or with a salamander.

DISTILLING.*—Distillation is the process of extracting the spirituous and aromatic particles, from various substances and liquids in which they are enveloped, and likewise separating them from earthy and saline particles, with which they are mixed. This process is performed by means of heat; and the *vapour bath*, *water bath*, and *sand bath*, are the three methods usually practised.

The vapour bath produces the most moderate degree of heat necessary for distilling. A metal, or earthen vessel, filled to about two thirds with water, is set on a furnace, over this is placed the alembic, containing the substance to be distilled; as soon as the water boils, the vapour rises, and striking the bottom of the alembic communicates its heat thereto, which forces the volatile or lighter parts of its contents to rise, and separate themselves from the grosser ones.

The water bath is more commonly made use of than the above, being less difficult to manage; and in distilling plants or flowers, which are liable to burn, or are heavy, and require liquid, it is far better than the other.

The water bath differs from the vapour bath in this respect, that the alembic is immersed in the water, which instantly communicates the degree of heat it receives.

The sand bath is resorted to when a very strong degree of heat is necessary: a vessel filled with sand is placed on the fire, and the alembic completely buried in it; this last process, however, requires the utmost precaution.

Glass, or earthen vessels, are preferable in distilling waters; but if they are not

sufficiently large to contain the whole of the liquid, copper ones, if well tinned, may be employed instead. Earthen vessels should be perfectly baked, free from blemish, and previously proved.

Great care is necessary that the fire be not too fierce at the commencement of the operation, as the vessels employed are liable to break when exposed suddenly to a strong heat; the fire should therefore be increased gradually.

Observe, that when a substance requires repeated distillation, the fire should be increased for each operation.

Also observe: that the distilled liquid ought to flow from the alembic in one continued, though small stream; if it come by drops only, the liquor obtained will be but slightly impregnated with the essential oil.

The first drops which flow from the alembic are called phlegm, and should not be mixed with the distilled liquid; it is therefore better to place a small glass under the mouth of the alembic; when nearly half filled, remove it, and put the vessel in which the distilled substance is to be received.

The various vessels used in distilling ought to be very closely cemented together; the material for this purpose is called *lute*; and is also used to put over the corks of the bottles containing spirituous liquors.

The best lute is made with linseed oil, a small quantity of litharge, to give it dryness, and very dry clay reduced to powder; by beating these ingredients well in a mortar, a thick paste is produced, which is easily spread over the edges of the vessels, and effectually excludes the air. This paste will continue moist and ductile for a long time.

Another lute is composed of clay, sand, and cowhair, or bemp; this is generally used to put over such vessels as are liable to crack or melt, on being exposed to very strong heat.

Lutum Sapientia is made of slacked lime, flour, and clay, finely pulverized and sifted; bound together with whites of eggs, beaten up with water.

The best method of excluding the air from bottles, is, by dipping the corks in a mixture of white wax and beef suet, in the proportion of two thirds of the former to one third of the latter; and then, when the corks are well driven into the bottles, to cover them with the firstmentioned lute.

DOTTERELS.—They are to be roasted the same as Ortolans.

DOVES.—The turtledove is distinguished by a blueish ring round its neck, the other parts being almost white. The stockdove exceeds both the woodpigeon and ringdove in size. When they are fresh and fat, they are limber-footed, and feel full in the vent: but when stale, their vents are green and flabby.

DRAGEES (Common).*—The paste for these *dragées* is made in the same manner as for the better sort, but the materials differ a little: thus to a quarter of a pound of the gum, take either equal quantities of sugar and powder, or one third of the former to two thirds of the latter. When these and the gum are well mixed, roll out the paste until it is as thin as the back of a knife-blade; then take a paste-cutter, shaped like a sugar loaf, with the top taken off, with the largest end of which cut as many pieces of the paste as will about two thirds fill the cutter; press these through the smaller end into paper cases; set them in a warm place for several days. These kind of *dragées* may, if liked, be sugared in the same manner as almonds.

DRAGEES en Pastillage.*—These *dragées* are made of the same materials as the superfine *dragées*; the only difference consists in their forms, which resemble the *bouillons*: to make them, it is necessary to have a number of wooden moulds (pear-tree wood is the best), on which must be stamped small squares, with various devices engraved on them. Cut your paste into small pieces; press each piece on a mould; take off all the superabundant paste; then dip your finger in water, and with it remove the paste from the mould; dry them in cases like the other *dragées*.

DRAGEES (Superfine).*—Put a quarter of a pound of the best gum dragon into a pan, with a pint of cold water; cover, and let it stand for twenty-four hours; then take a strong close cloth, about two feet long, and put a part of your gum into it; fold it three times, so as to envelop the gum; then wring the cloth, by which means the purest gum will be forced through; scrape it off carefully with a knife, and then proceed in the same way, until all the gum be strained; put it into a marble mortar, and stir it about with a pestle for half an hour; then add to it a pound of double-refined sifted sugar: mix them together well, until it becomes a stiff paste: divide this into five parts, four of

which must be tinged as follows: Red, blue, yellow, and green (the fifth left white), with the usual colouring materials. Before, however, they are coloured, add to each piece, a pound and a half of double-refined sugar, sifted, dipping the paste in water occasionally, to enable it to receive the additional quantity of sugar. When you mix in the colouring materials, add also a corresponding perfume: as, to the red, rose water, and a few drops of essence of roses; to the blue, oil of violets; to the yellow, essence of cedar; to the green, essence of bergamot; and with the white, mix a little orange-flower water, and some drops of essence of *Néroli*.

Your paste being thus prepared, form it of whatever little ornaments you please, such as eggs, balls, turnips (adding green leaves to these), &c., of the white; of the yellow, apricots, pears, carrots, &c.; plums, &c., of the blue; and so on; rolling them in your hands to smooth them, and make them all quite small; to those which imitate fruits, add tails and tops, cut from cherry stalks, and stuck on whilst the paste is damp; and with a hair pencil, dipped in powdered cinnabar, tinge the pears, apples, and apricots, slightly breathing on them to moisten the surface. When all are done, put them into paper cases, and set them in a warm place for several days, to dry.

DUCK en Aiguillettes.*—When the duck is about three parts done, according to the directions for duck *poêlé*, drain and place it on the dish; then make eight incisions on the breast, four on each side; take a tea-spoonful of shalots shred fine, put them into a stewpan with two ladlesful of *blond*, pepper, nutmeg, and salt, boil them together a little while, add the juice of two lemons, and pour this sauce on the breast, so that it may flow into the incisions.

DUCK (Fillets of) en Allumettes.*—Cut the meat off a roasted duck, into long fillets, dip them in good batter, and fry them in fresh butter of a good colour; as soon as they are done, strew over them some fine salt, and having fried some chervil for five minutes in the same pan, lay it in a dish, with the fillets on it, arranged like bundles of matches.

DUCK (Boiled).—Take a nice fat duck; salt it two days, then let it boil slowly in a cloth. Serve it with onion sauce, but melt the butter with milk, instead of water.

DUCK (Boiled) à la Française.—Put two

dozen of roasted chestnuts into a pint of rich beef gravy, with a few leaves of thyme, two small onions, if agreeable, a little whole pepper, and a bit of ginger; then take a tame duck, lard it, and half roast it; put it into the gravy, and let it stew for ten minutes; put in a quarter of a pint of red wine; when the duck is done enough take it out, boil up the gravy to a proper thickness; skim off the fat, lay the duck in a dish, and pour the sauce over it.

DUCKS (Braised).*—Lard two young ducks, and place them in a braising-pan with a slice of ham, onions, salt, pepper, a bay leaf, and a glass of stock; close the pan, and let it stand over a gentle fire till done; serve them with their own liquor. Morels, capers, and artichoke bottoms may be added, they must be cooked separately in *consommé* or veal gravy.

DUCK à la Bruxelles.*—Cut a veal sweetbread and some streaked bacon into dice, and mix them with some mushrooms, green onions, parsley, and two shalots, all shred fine, some salt, and whole pepper; put the whole into the inside of the duck; sew it up to prevent any from falling out, and stew the duck, with a thin slice of bacon on its breast, with a large glass of white wine, as much stock, two onions, a carrot, half a parsnip, and a bundle of sweet herbs. When done, strain off the sauce, skim, and add a little cullis to thicken it.

DUCKS (to choose).—Their feet should be supple, and they should be hard and thick on the breast and belly. The feet of a tame duck are thick, and inclining to a dusky yellow. The feet of a wild duck are reddish, and smaller than the tame; they should be picked dry. Ducklings should be scalded.

DUCK (Cullis of).—Roast a duck, and then pound it in a mortar; then fry some rashers of bacon to a nice brown, and put them into a stewpan with a handful of lentils, a clove of garlic, a few cloves, and some savory, let them all stew together; when they have stewed some time, pound them with the meat of the duck, and toss them up in a pan with melted lard; put in some veal gravy to give it a pale colour, and strain it.

DUCKLINGS à la Carmelite.*—Lard the fleshy parts of a couple of young ducks, and put them into a stewpan with equal quantities of broth and white wine, a little coriander seed, a slice or two of lemon, and some truffles; cover your pan,

and stew them. When done, take off the fat, and serve with their own gravy.

Duck dressed in different Ways.—Take either a large duck, or two ducklings, which truss like a fowl for boiling; put it into a pot (just about large enough to hold the duck) with thin slices of bacon, a little stock, a glass of wine, pepper, salt, onions, carrots, a head of celery sliced, a bunch of sweet herbs, two cloves, and a bay leaf; when done, take out the duck, wipe the fat off very clean, and serve with what sauce or *ragoût* you choose, such as sweetbreads, green pease, turnips, chestnuts, olives, cucumbers, or any sort of stewed greens, according to the season.

Ducks (Fricasseed).—Quarter them, beat them well, dry them well, fry them in fresh butter; when they are almost done, put in some onions shred small, and a little thyme; add a little claret, thin slices of bacon, parsley, and spinach, boiled green, and shred small. Break the yolks of three eggs into a dish, with a little pepper, and some grated nutmeg, toss them up with a ladleful of drawn butter; pour this over the ducks, lay the bacon upon them, and serve.

Duckling (Fricasseed).—Cut the ducklings into small pieces, dry them, flour them, and fry them in butter; then take a little canary, some parsley, and onion, chopped small; a little whole pepper, and a blade of mace; add to these some sugar, butter, and verjuice; then pick the stalks off from a good handful of clary; make a batter of three or four eggs, flour, and cream, with a little nutmeg; fry these, and having placed your duckling on a dish, pour the fried clary, &c. upon them, and serve.

*Duck (Fillets of) and Truffles.**—Having cut your fillets, toss them up in a little butter, with parsley and shalots, shred fine. Take a dozen of truffles, soak them in white wine, and slice them; place a layer of the fillets into a stewpan, then a layer of the sliced truffles, and so on, alternately (strewing small pieces of fresh butter on the truffles), until all your materials are used; cook them over a slow fire till done, when place them in the dish for table; pour white wine and *consommé*, of each half a glass, into the same stewpan, boil them together for about a quarter of an hour; skim, and then pour it over the fillets.

*Duck en Grenade.**—Bone a duck, beginning with the back, without breaking the skin; and cut the whole of the meat

into dice; do the same with truffles, veal sweetbreads, breast of fowl, and bacon; cook these over a gentle fire, with salt, pepper, and nutmeg, add the yolks of three eggs to thicken it, stir it well, and then put it in the skin of the duck, giving it the form of a balloon or oval, fasten up the ends, and cook it like a *fricandeau* over a slow fire; reduce the gravy that it yields to a jelly, and glaze your duck with it, and add to the sauce *consommé*, veal gravy, &c.

Duck (Hashed).—Cut a duck in pieces, and flour it; put in a stewpan some gravy, a little port wine, shalots chopped fine, salt, pepper, and a bit of lemon; boil this; then put in the duck, toss it up, take out the lemon, and serve with toasted sippets.

Duck hashed in different Ways.—Roast a couple of ducks till they are three parts done, and let them cool; then cut the breast in thin slices, taking care to preserve the gravy; the legs will serve for another dish, which you may dress by wrapping them in a cowl with a good *farce*, and serve with *cullis sauce*; for the slices you have cut from the breast, cut cucumbers, and marinate them about an hour with a little vinegar, salt, and one onion sliced; then take out the onion, squeeze the cucumbers in a cloth, and put them into a stewpan with a bit of butter, a slice of ham, a little stock, flour, and veal gravy; boil slowly, skim it well, take out the ham, and then put in the duck to warm, without boiling. You may likewise do the same with chopped truffles or mushrooms, or any thing else you may think proper, according to the season. A cold roasted duck will answer much the same purpose for this dish.

*Duck in Hotch-pot.**—Cut a duck into quarters, and stew it into a small pot, with some turnips, the quarter of a cabbage, parsnips, carrots, and onions sliced (all parboiled), some good stock, a bit of streaked bacon cut in slices, with the rind left on, a bunch of sweet herbs, and a little salt. When the whole is done, put the duck into a tureen, and the vegetables round it; skim the fat off the liquor in which the vegetables were stewed; add a little *cullis* to thicken the sauce, which must be served over the duck.

*Duck (Fillets of) à la Mamelles.**—Cut the fillets from two or three young ducks, about two thirds roasted, taking care to collect the gravy, and put it into a stewpan; add to it half a glass of white wine,

the same of real gravy, or good *consommé*, a liver, two truffles, both cut small, salt and spices; let these stand over a slow fire to thicken; put your ducks in, and finish cooking them, taking care that the sauce only simmers the whole time.

Ducks broiled with Mushrooms.—The inside being taken out of a couple of ducks, turn the legs under the skin, and with a knife, divide them in two, by cutting them down the middle; beat them with a wooden spoon, dip them in some good clarified butter, and lay them on the gridiron over a gentle charcoal fire. The inside must lay towards the fire till nearly done; then turn them on the other side; let them be of a nice brown colour; and whilst they are broiling, every now and then sprinkle pepper and salt over them; when done, lay them on the dish, and pour mushroom sauce over them.

*Duck with Olives.**—Prepare and dress your duck as in *poêle*; take the meat of the olives from the stone, like a cork-screw, being careful not to break it, that it may return to its proper form; throw them into hot water, and give them a boil, or put them into a saucepan with four spoonful of *espagnole*, twice as much *consommé*, and a little pepper; reduce this to a third, over a fierce fire; put it to the duck, and keep it hot in the *bain-marie*.

Ducks with Oysters.—Take wild ducks, truss them, make a *ragoût* with veal sweetbreads, mushrooms, truffles, and oysters, seasoned with fine herbs and parsley; when it is almost done, *farce* the ducks with it; tie them up well, and roast them; serve them very hot, with a mushroom *cullis* poured all over.

Ducks with young Peas.—Well roast two ducks, then neatly cut them up all but the backbone, and put them in a stewpan with young peas that have been well stewed in plenty of cream sauce; shake in a *liaison* of the yolks of two eggs, with a little cream, and serve them in a tureen or a dish, with a good border of paste.

*Duck au Père Douillet.**—Take a duck, and put it into a stewpan just large enough to hold it, with a bunch of parsley and green onions, a clove of garlic, thyme, a bay leaf, basil, some cloves, some coriander seeds, sliced onions, a carrot, a parsnip, a slice of butter, two glasses of stock, and one glass of white wine; then reduce it over the fire to the consistence of a sauce, and serve it over the duck.

*Ducks au Père Douillet.**—Lard a couple of young ducks, and fill them with a *farce* made as follows: Chop up the meat of a fowl, the two livers of the ducks, two sausages, a little ham, and five or six truffles, previously boiled in red wine; mix these with the yolks of eggs, with here and there a little sliced lemon, and a pinch of coriander seed; fasten this in as usual, and roast them.

Duck Pie.—Bone a full-grown duck, and bone also a fowl; wash them, season them with pepper, salt, and a small quantity of mace and allspice, in the finest powder. Put the fowl within the duck, and into the fowl put a calf's tongue, pickled red, boiled very tender, and peeled; press the whole close; the skins of the legs must be drawn inwards, that the body of the duck and fowl may be quite smooth. If you choose, the space between the sides of the crust may be filled with a fine forcemeat; let it bake in a slow oven, either in a raised crust or pie-dish with a thick crust ornamented according to taste.

Duck Pie.—Seald a couple of ducks, and make them very clean; cut off the feet, pinions, necks, and heads. Take out the gizzards, livers, and hearts; pick all clean, and seald them. Pick out the fat of the inside, lay a good puff paste crust all over the dish, season the ducks, both inside and out, with pepper and salt, and lay them in the dish with the giblets at each end, properly seasoned. Put in as much water as will nearly fill the pie, lay on the crust, and let it be well baked.

Duck Pie.—Prepare a couple of ducks the same as for roasting, and parboil them; then lard them with large *lardons* of bacon, and the lean of ham, seasoned with pepper, salt, spice, sweet herbs, and parsley, shred small; make your paste, roll it out an inch thick, raise your pie; lay all over the bottom of it pounded bacon seasoned with salt, pepper, spices, sweet herbs, and parsley, shred fine; then lay in the ducks, and fill up the spaces with mutton entlets, larded and seasoned, with the above-mentioned seasoning; then strew some of the same seasoning over the ducks and entlets, and lay thin slices of veal over the whole, and thin slices of bacon over the veal; then put in a piece of butter; lay the lid on the pie, and put it in the oven; let it stand four or five hours in the oven; while it is baking, make a *ragoût* of mushrooms, truffles, cocks' combs, livers, and

sweetbreads, tossed up in a stewpan, with melted lard, moistened with gravy; let these simmer over a gentle fire for half an hour, skin off the fat, and thicken it with a cullis of veal and ham. When the pie comes out of the oven, place it in a dish, cut it open, take out the bacon and veal, take off the fat that swims at the top; pour in the *ragoût*, and serve the pie hot.

DUCKLING Pie.—Scald two ducklings, clean them properly, and cut them into quarters and put them into a pie upon a good *farce*, with two slices of peeled lemon over them to keep white, and season the same as for other poultry; mix two glasses of white wine with some good cullis, and boil it some time together to reduce it to a good consistence. Serve this sauce in the pie.

DUCKS Poêlés (Sauce Bigarade).*—The ducks being singed, drawn, and trussed, as usual, rub the breasts with lemon juice, and lay them in a stewpan with slices of bacon under and over them, and cook them in a *poêlé*, but do not put them on the fire until about an hour before dinner. When ready for table, place them on your dish, and pour over them the following sauce: Three ladlesful of *espagnole travaillé*, a little pepper, the juice, and part of the rind, of a Seville orange; give it one boil only before you use it.

DUCKLINGS en Purée.*—Truss a couple of ducklings like chickens, and having made a light *farce* of white meats and bacon pounded, lettuce, salt, pepper, &c., fill the ducklings with it, wrap them in slices of bacon, and do them in a pint of stock over a gentle fire. Boil some young peas in veal gravy, add to them shred parsley, sweet herbs, savory, &c.; when done, rub them through a sieve, and serve your ducklings with the *purée* round them.

DUCK à la purée de Lentilles.*—Prepare the duck as for *poêlés*, and having laid it in a saucepan on slices of bacon, cover it with the sauce, and a few slices of fillet of veal, with two carrots, three onions, two cloves, a bay leaf, a little thyme, parsley, and scallions; pour on this a ladleful of broth, and leave it for three quarters of an hour or longer, if necessary. When done, dish it, and pour either over or under it, according to its plumpness or delicacy, a *purée* of lentils.

DUCKS (Roasted).—Season them with sago and onion shred, pepper, and salt; half an hour will roast them. Gravy sauce or onion sauce. Always stew the sago and

onion in a little water, as it prevents its eating strong, and takes off the rawness of them.

DUCKLINGS (Roasted).—They must not be seasoned; they will be roasted in rather less than half an hour. Serve with gravy and gooseberry sauce.

DUCKLINGS (Rolled).—Make a good forcemeat of roasted poultry, cut a good-sized duckling in two, bone it, and lay the *farce* upon it; roll it up, tie slices of bacon round it, and boil it in a little stock, with a glass of white wine, a bunch of sweet herbs, and two cloves; when done, squeeze the fat gently out, and wipe the duck clean; serve with what sauce you please.

Ducks (Wild).—These birds should be fat, the claws small, reddish and supple; if not fresh, on opening the beak they will smell disagreeable; the breast and rump should be firm and heavy; the flesh of the hen-bird is the most delicate, though the cock generally fetches the highest price. Pick them dry, cut the wings very close to the body, take off the necks, draw and singe them, truss up the legs and skewer them; and having rubbed them with their livers, spit, and roast them; take them up with the gravy in, and serve with lemons.

Ducks (Wild).—The entrails being taken out of the wild ducks, wipe them well with a cloth; put into the inside a bit of butter rolled in pepper and salt; when trussed, spit, and roast them quickly for a quarter of an hour, which will be enough, as the gravy should not run out before they are taken up; shake flour and salt over them, and froth them with butter. Put good strong gravy over them, and you may serve them with hot port wine in a boat.

Ducks (Wild).—Half roast them; when they are brought to table slice the breast, strew on pepper and salt, pour over them a little port wine, and squeeze the juice of an orange or lemon over; add some gravy to this, set the plate over a lamp, cut up the bird, let it remain over the lamp till done, now and then turning it.

Duck (Fillets of Wild) à l'Orange.*—Take the breasts of four wild ducks with the skins on, and soak them in oil, with salt, pepper, an onion, and some parsley. About an hour before dinner time skewer and tie them on a spit, and roast them for half an hour; then cut them in fillets, leaving the skin on; put these into a little stock, keep them hot without boiling, and

when wanted for table, arrange them in a dish, and serve with *bigarade* sauce under them.

Duck (*Salmis of Wild*).*—Cut off the best parts of a couple of roasted wild ducks, and put the rest of the meat into a mortar, with six shalots, a little parsley, some pepper, and a bay leaf, pound all these ingredients together well, and then put them into a saucepan with four ladlesful of *espagnole*, half a glass of white wine, the same of broth, and a little grated nutmeg; reduce these to half, strain them, and having laid the pieces on a dish, cover them with the above: keep the whole hot, not boiling, until wanted for table.

Duck (*Salmis of Wild*) au Chasseur.*—Cut the meat of two dressed wild ducks into small pieces, lay them in salt and pepper, and pour on them four spoonsful of olive oil, and half a glass of Bordeaux wine; squeeze over them the juice of two lemons, stir the whole together well, and serve.

Duck and Sauer Krant.*—Wash and put two pounds of sauer kraut into a saucepan, with streaky bacon, sausages, and a servelas, moisten them with rich skimmings, boil it for three hours, then take out the servelas and sausages, and put in a couple of ducks, properly singed and trussed, and let them simmer for an hour; then drain them and the sauer kraut, place the latter round the ducks, on it the bacon, servelas, and sausages.

Ducks (*Scallops of Fillets of Wild*).*—Take the fillets of three wild ducks, and cut them into round scallops, which should be beaten with the handle of the knife, and then laid in a pan, with four spoonsful of olive oil, and well covered with pepper and salt, lay an oiled paper over, and just before they are wanted, toss up your scallops; when both sides are brown drain off the oil, cover the scallops with a good *poultade*, add a small quantity of oil and lemon juice; put some bread fried in oil in the dish, and serve them.

Ducks stewed with Red Cabbage.*—Singe and truss your ducks, pepper and salt the inside, and let them stew very gently for an hour and a half or two hours, in some good braise that beef or cutlets have been stewed in. Whilst they are stewing, shred a cabbage very fine, wash it, and let it drain for a few minutes on a sieve, put it to stew with a good piece of butter, and some pepper and salt, in a stewpan very closely covered, shaking every three or four minutes. In case it should get dry

and burn at the bottom, add nearly a ladleful of good stock; when well done and tender, mix in a small glass of vinegar, lay it on the dish, and the ducks over it; cover it, and serve it to table.

Ducks (*Tame*).*—They may be dressed in the same manner as geese, with sage and onion, and apple in a sauce-boat; or you may stuff it with fried sausages or parboiled chestnuts, and then roast it.

Ducks with Truffles.*—Singe and truss neatly a couple of fine ducks, and having some truffles stewed with chopped parsley, thyme, and mushrooms, put a few of them inside the ducks; spit them with bards of bacon all over them, and roast them with truffles, and serve them with a sauce à l'Espagnole, or brown sauce. Wild ducks may be dressed in the same manner.

Duck and Turnips.*—This dish is prepared exactly in the same way as with a *purée* of lentils, with the addition of five or six turnips in the stewpan, and substituting a *ragoût* of turnips for the *purée* of lentils, which, as in that recipe, must not cover the duck, if it be very white and plump.

Ducks with Vegetables.*—Take the fillets (cut crosswise) from a couple of roasted ducks, and soak them for half an hour in water and vinegar with salt; then boil your vegetables, whether peas, turnips, cucumbers, &c., with stock or veal gravy, and when tolerably rich, put in the fillets for a quarter of an hour, then add the juice of a lemon, and serve very hot.

DUMPLINGS (*Hard*).*—Mix, as for a paste, some flour with small beer or water, and a little salt; roll them in balls rather larger than egg; when the water boils put them in: half an hour will boil them; currants may be added; they are good boiled with beef. They are eaten either with cold or melted butter.

DUMPLINGS (*Norfolk*).*—With a pint of milk, two eggs, a little salt, and some flour, make a batter; drop this in small quantities into a pot of boiling water; they will be boiled in a few minutes; throw them into a sieve or cullender to drain.

DUMPLING Paste.*—Make a paste with flour, milk, salt, and yeast; let it stand some time in a warm place to ferment; then cut the paste into pieces of what size you please, and boil them a good while; let them cool; then cut each into two, and soak them in milk, sugar, and lemon peel, about an hour, and drain and flour them fit for frying; or, you may dip them in oil or

melted butter to broil, basting with the same as they were dipped in.

DUMPLING Paste Pie.—Make a puff paste with flour, eggs, butter, salt, and cold water; when it is well worked, let it stand some time; then roll half of it in very thin sheets, and cut it into small pieces; put them into boiling water with a little salt, let them boil a few minutes, and take care to separate them in boiling; then put them in fresh water a moment, and drain it out; make a pie of the remainder of the paste, with butter and Parmesan cheese at the bottom; then a layer of the scalded paste, and one of truffles or mushrooms, mixed with butter, then more paste, and so continue till all is laid one over the other; finish with the butter and cheese, cover it over with paste like all other pies, and let it bake an hour and a half in a moderate oven.

DUMPLING Scotch.—Make a paste of oatmeal and water, put in the middle of it a haddock's liver, season it well with pepper and salt, and boil it in a cloth.

DURCELLE.*—Take small mushrooms, shalots, parsley, and truffles, shred and wash them well, and press them dry in a napkin; then put them in a stewpan, with a quarter of a pound of butter, the same of grated bacon, a pint of white wine, seasoned with salt, pepper, nutmeg, and other spice, a bay leaf, and a little garlic; reduce the whole to a jelly, taking care to stir it frequently; add to it four spoonsful of reduced *allemande*, put it into a pan, and set it by for use.

E.

EAU D'ARGENT.*—Take the rinds of two oranges, the same of two lemons, two drachms of cinnamon, broken in pieces, and two quarts of brandy; distil from this in the *bain-marie* alembic a quart of *liqueur*. Dissolve two pounds and a quarter of sugar in three pints of river water, put the *liqueur* to it, strain, bottle, and finish it with silver leaf, as directed. See *Eau d'Or*.

EAU de la Côte.—Take half a pound of the best cinnamon in powder, half a pound of dates, half a pound of the best Turkey figs, and the zests of four cedrats, put all these into three gallons of brandy. Let them infuse for six days; at the end of that period distil in a *bain-marie*; from this you will extract six quarts of the *liqueur*. Dissolve nine pounds of fine sugar in six quarts of distilled river water,

add it to the *liqueur*, pass the whole through a jelly-bag, and bottle it.

EAU d'Or.*—Take the rinds of two fine lemons, and half a drachm of mace, put to them two quarts of brandy; distil this in a *bain-marie* alembic, which will afford half the quantity of *liqueur*. Dissolve a pound and a half of sugar in a quart of distilled water, and half a pound of orange-flower water; put this to the *liqueur*, colour it with a little tincture of saffron, strain and bottle it. Take a book of gold leaf, some of which put in a basin, pour a small quantity of the *liqueur* on it, beat it up with a fork, and put a little parcel of it into each bottle.

ECHAUDÉS.*—Lay a quarter of flour on a paste board or slab, make a hole in the centre, in which put an ounce of salt, and a little water to dissolve it, a pound of butter, twenty eggs; mix the two latter well together, then the flour; work it thoroughly with your hands; if it be very firm add more eggs. When perfectly smooth, sprinkle a cloth with flour, lay the paste in it, and set it in a cool place for ten or twelve hours. The next day heat about three quarts of water, and having cut your paste into small pieces, about an inch square, and having floured each, put them into hot but not boiling water, shake the kettle the instant after you have thrown them in, and as they rise, if they are firm to the touch, they are sufficiently done, and must be taken out of the saucepan, and thrown into cold water; let them remain two or three hours; then drain, and leave them again for three hours more, and then bake them for about twenty minutes.

EELS (Baked).—Skin and clean some eels; take a shallow pan, and cut the eels in lengths according to the depth of the pan; put them in, let them stand upright in it; the pan should be filled; put in a little water, some salt, pepper, shalots cut small, some sweet herbs, and a little parsley cut small; set them in the oven to bake; when they are done take the liquor that comes from them, put it into a saucepan, and thicken it with a piece of butter rolled in flour, and a little white wine.

EELS (Boiled).—The smallest are the best for boiling; they should be boiled in a small quantity of water, with a good deal of parsley, which must be served up with them and the liquor. Serve with chopped parsley and butter for sauce.

EEL à la Broche.*—Skin, and cut a large eel into pieces, stick them with small pieces of anchovies, and soak them a

quarter of an hour in vinegar, with salt, pepper, and small onions; after that time rub the pieces with butter, wrap them in paper, and roast them. Lay as many pieces of buttered toast as you may require on a dish, and on each a slice of broiled ham, a piece of eel on that, and serve with any sauce you may think proper.

EELS (Broiled).—Skin and cleanse your eels, rub them with the yolk of an egg, strew bread crumbs over them, chopped parsley, sage, pepper, and salt. Baste them well with butter, and put them in a drippingpan. Roast or broil them, and serve them up with parsley and butter.

EELS (Broiled) à l'Italienne.—If for an *entrée*, choose two moderate-sized eels, take off the skin, wash, bone, and dry them thoroughly; toss them in an egg beaten up with pepper and salt, then fry them of a good brown colour. Serve with a good Italian sauce under them.

EEL Broth.—Boil some small eels in a small quantity of water, with some parsley, an onion, and some peppercorns, salt according to taste; let them boil for two hours.

EEL en Canapé.—Cut an eel into pieces about two or three inches long, and take out the backbone for use; make a *farce* with some of the meat cut into small dice, with mushrooms and carp roes (if any), a little butter, chopped parsley, shalots, pepper, and salt. Make, likewise, a fine *farce*, with some of the meat and bread crumbs soaked in cream, parsley, mushrooms chopped fine, pepper, and salt, mixed with the yolks of two or three eggs; cut pieces of crumb of bread to the same length as the pieces of bone, and about two inches wide; lay some of the last *farce* upon each piece, then the backbone and some of the forcemeat upon it: then some of the fine *farce* again, laid smoothly over with a knife dipped in egg; strow it with crumbs and small bits of butter; bake it in a moderate oven or under a braising-pan cover, and serve with any sauce you may like best.

EELS (to choose).—The Thames silver eel is generally esteemed the best, and the worst are brought by the Dutch, and sold at Billingsgate; there is a greater difference in the goodness of eels than in any other fish. They should be dressed as fresh as possible, and are in season all the year, excepting during the very hot summer months.

*EELS (Collared).**—Take an eel, and cut it open; take out the bones; cut off the head and tail; lay the eel flat, and shred

sage as fine as possible; mix with black pepper pounded, nutmeg grated, and salt; lay it all over the eel; roll it up hard in a cloth; tie it up tight at each end; then set over the fire some water, with pepper and salt, five or six cloves, three or four blades of mace, a bay leaf, and vinegar; boil these with the bones, head, and tail, well; then put in an eel, and boil it till it is tender; then take it out, and boil the liquor, and when it is cool, put it to the eel; do not take off the cloth till you use them.

EELS (Entrée of).—Take some good-sized eels, bone them, and cut them into pieces about a finger in length; pass them over a slow fire, in a small quantity of sweet herbs, shalots, pepper, salt, butter, and lemon juice. When they are three parts done, put all on a dish; dip each piece in the liquor; bread crumb, and broil them over a clear fire. Serve with anchovy sauce.

EELS (Entrée of).—Take two large eels, bone, and lay them flat; put some light forcemeat, well seasoned, upon each; roll them up separately; bind them round with tape; put them into a stewpan, with a gill of Madeira, one clove, garlic, half a bay leaf, four peeled shalots, a little thyme, and a pint of veal broth. Let them stew till done, then strain the liquor; skim it free from fat; season to the palate; thicken with flour and butter; reduce it to half a pint: put the eels into a deep dish, glaze the tops, and serve them up with the sauce under, and pieces of fried bread round the dish.

EELS (Forcemeat of).—Take two fine eels, boil them till they are nearly done enough, then put them into cold water: broil a perch; when it is nearly done, lay it to cool; take the meat from the bones of both fish, and mince it, and add to them the liver of a cod, minced also; then season them with pepper and salt; add sweet herbs, picked from the stalks, some small onions minced, some scraped bacon, a little veal suet, a few bread crumbs, and a piece of butter; put the whole into a mortar, and beat it to a paste; it is used for fish pies, and adds a fine relish to all made dishes of fish. It may also be rolled up into balls, and fried or stewed.

*EEL à la Flour.**—Having skinned and cleaned an eel, cut off the head; fasten the two ends together with a skewer, so as to form a hoop, and lay it in a baking-dish; put a piece of butter into a saucepan, with carrots and onions sliced, parsley, bad leaf, and thyme; do these up together, and

then add white wine, pepper, and salt; when they have boiled about half an hour, strain it through a fine sieve over the eel, and put it in the oven; in three quarters of an hour take it out, and place it in your dish. Serve with *sauce Italienne*.

EELS (*Fricassée*).—Skin three or four large eels, and notch them from end to end. Cut each of them into four or five pieces, and lay them for half an hour to *crimp* in spring water; dry them in a cloth, and put them in a pan, with a piece of fresh butter, a green onion or two, and a little chopped parsley. Set the pan on the fire, and shake them about for a few minutes; then put in about a pint of white wine, and the same quantity of stock, with pepper, salt, and a blade of mace. Stew all together, about half an hour; then add the yolks of four or five eggs, beat smooth, a little grated nutmeg, and some chopped parsley. Stir the whole well together, and let it simmer for a few minutes; then squeeze in the juice of a lemon; give the whole a good shake; pour it into the dish, and serve it very hot. Garnish your dish with lemon.

EELS as *Chicken Fricassée*.—Skin one or two eels according to their size; cut them into pieces, and put them into a stewpan, with a bit of butter, some mushrooms, a fagot of sweet herbs, and two cloves; let the whole simmer some time, then add half a pint of white wine, some broth, pepper, and salt; boil on a brisk fire; reduce the sauce; take out the bundle of sweet herbs, and make a *liaison* with the yolks of two or three eggs and cream; and add the squeeze of a lemon when ready to serve.

EELS (*Fried*).—Cut one or two eels into pieces, take out the backbone, and score it on both sides. Marinate it for about half an hour in vinegar, with parsley, sliced onions, sballots, and four cloves. Then drain it; baste it with eggs and crumbs of bread, and fry it of a nice brown colour. Garnish with fried parsley, and serve it with a good relishing sauce.

EELS (*Fried*).—If your eels are small, they should be curled round, and dipped into egg, and then nicely fried. If of a good size, cut them into pieces; season them with pepper, salt, and nutmeg; flour them; fry them in butter.

EEL (*Galantine of*).*—Take the skin, with great care, from a large eel; bone, and having laid it open, spread over it with a knife a *quenelle farce* of pike, on which place some truffles, *tongue à l'écar-*

late, and gherkins, all cut in small pieces; lay a little more *farce* on them, and then roll it into its original form, and sew it up; wrap round it some slices of bacon, and then lay it in a napkin; fasten the two ends, and sew up the napkin, so that the fish may still retain its right form; then put it into a fish-kettle with a cooked *marinade*, and when it has simmered in them between thirty and forty minutes, let it stand to cool in its liquor: then drain, and cut the eel into eight pieces, seven of an equal length, and the eighth much longer than the rest. Put a layer of Montpellier butter into a dish; set the longest piece of eel in the middle, and the others round, and garnish the dish with pieces of jelly, and borders of coloured butter.

EELS (*ta kill*) instantly.—Pierce the spinal marrow, close to the back part of the skull, with a sharp-pointed skewer. If this is done in the right place, all motion will instantly cease.

EEL (*Larded*).*—Lard an eel along the back with small pieces of bacon; roll, and tie it up; put it into a pan, with a cooked *marinade*; when it has laid some time in that, cover it with bread crumbs, and bake it.

EELS en *Matelote*.—Skin and wash some eels; cut them into three or four pieces; lay them between hards of fat bacon and *consommé*, enough to cover them; to which, add a little carrot, onions, parsley, peppercorns, salt, bay leaf, and one clove of garlic; let them stew till well done, and let them stand in their liquor till nearly cold; then take them out, trim them, lay them on the dish; to which add a few rolls of very good veal forcemeat, blanched, and pour over the whole a good *béchamelle* sauce, and a *liaison*, gently mixed in.

EEL (*Gros Pâté of*).*—Take three fine large eels, take out the bones, spread them, open them out on the table, season, and lay over them, to the thickness of half an inch, a *farce* made in the same way as that for *Gros Pâté* of sturgeon, with the addition of a pound of truffles, cut in dice, and the same quantity of tunny, also cut into dice; draw the skins over this, so as to give them their original form. Prepare your *pâté* in the usual manner, and lined with the *farce*; take one of the eels, roll it round, not very close, and lay it in the *pâté*; fill the centre of the eel with a little of the *farce*, and some whole truffles; cover the surface with spices and salt; and then, in the same manner, lay on it the second, and on that the third eel. Cover the whole with a pound of good

fresh butter and some slices of bacon; finish the *pâté* as usual (see *Gros Pâté* of Carp Roes), and bake it four hours: when done, pour in some melted butter and sweet herbs.

EELS (Pickled).—Take some eels, skin them, slit them down the belly, take out the bones, rub them all over with salt; let them lie three days, and turn them every day; then take them out of the brine, wash them in water, and wipe them dry with a cloth; season them with nutmeg, cloves, mace, and a bay leaf: roll them in a collar, and tie them tight in a cloth; boil them in an equal quantity of white wine and vinegar: when they are tender, take them out of the liquor, and set them to cool: when they are cold, put them into the same liquor again: if there is not liquor enough, boil some more vinegar, white wine, and spices: set them upon their ends while they are cooling, and they will keep their shape much better.

EEL Pie.—Skin and clean the eels; cut them in pieces about two inches in length; pass them, with chopped parsley and shalots, a little grated nutmeg, pepper, salt, and lemon juice, for five minutes; then put a little light forcemeat at the bottom of a deep dish, put the eels over it; cover it with puff paste; bake it, and put into it either *béchamelle* or *cullis*.

EELS (Potted).—Rip open the eels, bone and cut them into pieces; wash, and well dry them; season them highly with pepper, salt, and nutmeg; put them into a pot; lay on pieces of butter; bake them; pour off all the gravy, pressing them hard, that none may remain; pour on clarified butter.

EELS à la Poulette.*—Cut your eels (when skinned) into small pieces, and put them into a saucepan, with salt, pepper, two bay leaves, parsley, scallions, green onions, and a bottle of white wine. Set them on the fire till sufficiently done; then trim, and put the pieces into another saucepan. Then toss up about twenty small onions, add to them a little butter, flour, and the liquor in which the eels were done, and which must be strained, mushrooms, parsley, and scallions. When done, take out the onions, put them over the eels: skim, and reduce your sauce, and then, if too thin, thicken it with the yolks of three eggs: keep it on the fire, being careful that it does not boil; strain it over your eels, and when ready to serve it, lay some fried bread in a dish, your

eels on it, then the onions, &c. and garnish the whole with eel-fish.

EELS (to preserve).—According to the number of your eels, boil a pint of wine, or more, with the proportion of a quarter of a pound of sugar, and a quarter of a pound of salt, for a hottle of wine: let it cool, and then trim the eels as for present use; fry them in oil, and a few bay leaves to three parts: when it is nearly cold, put it in an earthen pot, pour the wine upon it, and the oil used for frying with the bay leaves; when it is quite cold, cover the pot with leather or strong paper, and tie it fast. It will keep in a cool place for a great length of time.

EEL (Roasted).—Cut a large eel into pieces, having skinned and trimmed it, and marinate it about two hours with oil and lemon juice, pepper and salt, two cloves, two or three whole shalots, thyme, and laurel; then tie each bit to a skewer, wrap it up in paper, well buttered; squeeze the herbs of the *marinade*, and baste it with the liquor, adding to it a little melted butter: serve with whatever sauce you please.

EEL (Roulade of).*—Your eels being properly skinned, take off the meat from head to tail, if possible, without breaking; season them with salt and pepper. Make a *farce* with carp and anchovies; lay this along the eel, and roll them up, beginning with the tail; tie them up. When all are done, put them into a ready-dressed *marinade*, and stow them for half an hour; then drain, and dish them. Serve with mushroom sauce.

EEL Sauce.—Cut the eels into large pieces, and put them into a stewpan, with a few slices of hacon, ham, veal, two onions, with all sorts of roots, soak it till it catches a little, then add a glass of white wine, and good broth, a little *cullis*, three or four tarragon leaves, chibbol, a clove of garlic, two of spices, and a bay leaf. Simmer for an hour; skim it very well, and sift it in a sieve for use.

EEL Sausages.—Prepare the meat the same as in the receipt for *Eels en Canapé*, with this difference, that it must be put into a different form; cut some bits of veal cowl into whatever length and breadth you please, put the pieces of hackhono in the *farce*, and put it into the pieces of cowl, roll them up, and tie them in the form of sausages; broil them slowly in a well-buttered paper, and when they are of a nice brown colour, wipe off the fat

with a clean cloth, and serve with what sauce you please.

*EEL au Soleil.**—Cut your eels, when skinned, into pieces eight inches long, and cook them in a ready-dressed *marinade*; when done, lay them on a dish, cover them with *marinade*, and let them stand till cold; then having beaten and seasoned four eggs, dip the pieces (cold) into it, take care that all parts are well covered; roll them in bread crumbs, and fry them. Drain, and lay them on a dish, and serve with *sauce piquante*.

EELS (Spitchcocked).—Skin and cleanse your eel, slit open the belly, lay it flat, but do not bone it; cut it into pieces about the length of a finger, rub it well with the yolk of an egg; strew over it fine bread crumbs, pepper, salt, nutmeg, grated lemon peel, chopped parsley; rub the gridiron with a bit of suet, and broil it of a nice brown colour. Serve with anchovy sauce. Or you may do it whole, done with the above ingredients, turned round and skewered, then broiled, or roasted in a Dutch oven.

EEL (Spitchcocked).—Let your eel be large, split it down the back, and bone it, but leave on the skin, cut it into three or four pieces, broil them on a gentle fire, baste them with butter, vinegar, and salt; when they are broiled, serve them with butter and juice of lemon. You may, if you prefer it, do them over with egg, bread crumbs, herbs, pepper, and salt; drop clarified butter over, and then broil them: in this case take the skin off.

EEL Soup.—To every pound of eels put one quart of water, a crust of bread, two or three blades of mace, a little whole pepper, an onion, and a bunch of sweet herbs. Cover them close, and let them boil till half the liquor is wasted, and the fish is quite broken; then strain it off and toast some bread, cut it into dice, lay it in a dish, and pour the soup upon it. A quarter of a pint of rich cream, with a tea-spoonful of flour, rubbed smooth in it, very greatly improves it.

EELS (Stewed, or en Matelote).—Cut in pieces, and they may be either quickly fried in butter, or boiled fast for a short time in salt and water; and then dress with a good *matelote* sauce the same as carp, adding port wine to them.

EELS (Stewed).—Cut your eels into pieces, pepper and salt them, put them into a small stewpan, with some good stock, an onion stuck with two or three cloves, a bit

of lemon peel, a glass of Madeira, stew these gently; when the eels are done enough, which will be in half an hour, or perhaps rather longer, take them out, and the onion, and the lemon peel; mix some flour with a little cream, boil this in the sauce; add more wine if there is not sufficient, and Cayenne; squeeze in some lemon juice, put in the eels.

EELS (Stewed) à l'Espagnole.—Stew the eels the same as *en matelote*, and dish them the same, but pour over them a good sauce *à l'Espagnole*; it will be better for having either truffles or mushrooms in it.

*EEL à la Tartare.**—Skin and cut the eels into pieces, five or six inches long; make a sauce as directed for *eel au four*; but before adding the white wine and seasoning, put some flour; when this is strained on the eel, do them up together a short time: let them cool, and then roll each piece in bread crumbs, dip them in eggs well beaten and seasoned; bread them a second time, and a quarter of an hour before serving, broil them over a slow fire. Pour a sauce *à la Tartare* into a dish, and place the eels on it.

*EELS à la Tartare.**—Toss up some carrots and onions shred, and some sweet herbs bruised in a little butter; add a pinch of flour, white wine, nutmeg, pepper, and salt; let it boil for half an hour, then put it into an eel, skinned and cut in pieces; when this is sufficiently done, take them from the fire, and let them cool; when quite cold, roll each piece in bread crumbs, and dip them in beaten egg; bread them a second time, and broil them over a gentle fire.

EGGS.—There are so many different ways of dressing eggs, that the recipes would almost fill a volume; we have, therefore, given such as we esteem the best, and the most adapted to the English taste.

*EGGS à l'Allemande.**—Roll a little butter in flour, and put it into a stewpan, with salt, pepper, powdered ginger, and parsley; add equal quantities of *consommé* and Rhenish wine; let the whole boil for a quarter of an hour, then pour it over some poached eggs, and set it over hot ashes for a short time.

EGGS with Anchovies.—Take two or three French rolls, cut them into slices (not too thin), and toast and butter them; over them cross shreds of anchovies, put them on a dish, and before you serve them, lay a poached egg on each toast.

EGGS and Anchovies in savoury Jelly.—Take ten good anchovies, clean them, and

cut them into shreds, and lay them on a plate; poach five eggs in vinegar and water, and as you poach them put them into cold water; then take a plain mould, and into the bottom of the mould put a little savoury jelly, and as soon as it is set, take the anchovies and neatly cross them on the jelly, trim your eggs very nicely, and with care lay them on the anchovies, then gently pour in a little jelly nearly cold; when the eggs and anchovies are well set, fill up the mould, and keep it in ice till it is wanted, then turn it out like any other jelly.

Egg for Balls.—Boil six eggs, take the yolks, pound them, and add a little flour and salt, and the yolks of two raw eggs. Mix all well together, and roll into balls. They must be boiled before added to any made dish or soup.

*Eggs (Beaten).**—Take fifteen eggs leaving the whites of five, strain them into a saucepan, and add to them a quarter of a pound of butter (which should be cut in small pieces), a spoonful of *velouté*, salt, pepper, and nutmeg. Set these on the fire, and stir them with a stick till they are done, then place them on your dish, and lay fried bread round them.

To this dish may be added the heads of asparagus, young peas, cucumbers, &c. These must be placed round the eggs.

Ham, cut into dice, is also dressed with them in this manner.

Eggs (Beaten) in the Shell.—Cut as many pieces of bread as you have eggs; take off the crusts, and shape them round; make a hole in the middle of each, big enough to contain an egg laid lengthwise in it. Then take your eggs, break one end carefully, and take out the contents, which put into a stewpan, with a small piece of butter, two spoonsful of cream, shred parsley and scallions, salt, and pepper. Keep it stirring over the fire until properly done; then, having washed and drained the shells, fill them with the cooked eggs; lay them on the bread, and serve.

Eggs dressed with Beet.—Pound a piece of red beet with some beaten cinnamon, sugar, macaroons, and a slice of lemon; then take half a dozen eggs (leave out the whites), a little salt and milk; mix the whole well together, and strain them through a sieve; put it into a dish, set it over the fire, and brown with a red-hot shovel.

Eggs (to boil) for a Salad.—Boil two eggs for twelve minutes, and then put them into a basin of cold water for a few minutes,

the yolks must be quite hard and cold, otherwise they will not properly incorporate with the other ingredients. Rub them through a sieve with a wooden spoon, and mix them with a table-spoonful of water, or fine double cream, then add two table-spoonsful of oil or melted butter; when these are well mixed together, by degrees add a tea-spoonful of salt or powdered lump sugar, and a tea-spoonful of made mustard; when these are smoothly united, add very gradually three tea-spoonsful of vinegar, rub it with the other ingredients till thoroughly incorporated with them; cut up the white of the egg, and garnish the top of the salad with it. Let the sauce remain at the bottom of the bowl, and do not stir up the salad till it is to be eaten.

*Eggs au Bouillon.**—Put the yolks of four and two whole eggs into a saucepan, with five ladlesful of *consommé*, let them stand till well mixed, and then strain them; butter your moulds lightly, fill them with the preparation, and leave them to set. Serve with good *consommé* reduced. You may prepare this dish with any other sauce you please.

*Eggs à la Bourgeoise.**—Spread some butter over the bottom of a dish, cover it entirely with thin slices of crumb of bread, on that lay thin slices of Gruyère cheese, then eight or ten eggs, season them with salt, pepper, and nutmeg: set the dish over a stove to cook gently till done.

*Eggs and Bread.**—Put half a handful of bread crumbs into a saucepan, with a small quantity of cream, salt, pepper, and nutmeg, and let it stand till the bread has imbibed all the cream; then break ten eggs into it, and, having beaten them up together, fry it like an omelet.

*Eggs (Broiled).**—Make a small paper case, in which put a piece of butter, the size of a walnut, a little parsley and scallion, set the case on a gridiron, and when the butter begins to melt, break an egg into it, add salt, pepper, and bread crumbs; do this over a gentle clear fire, and pass a salamander over it to colour it on the top.

Eggs (Buttered).—Take yolks and whites, set them over the fire with a bit of butter, a little pepper and salt, stir them a minute or two, when they grow thickish, and a little turned in small lumps, pour them on a buttered toast.

Eggs (Buttered).—Beat together the yolks and whites of four or five eggs, put a quarter of a pound of butter into a basin, and then put that in boiling water, keep

stirring it till it is melted; then put the melted butter and the eggs into a saucepan; keep a basin in your hand, hold the saucepan in the other over a slow part of the fire, shaking it one way; as it begins to warm, pour it into a basin and back, then again hold it over the fire, keeping it constantly stirring in the saucepan, and pouring into the basin, more perfectly to mix the egg and butter, until they shall be hot without boiling. Serve on toasted bread, or in a basin, to eat with salt fish or red herrings.

*Eggs au Caramel.**—Take the yolks of a dozen hard eggs, bruise them in a saucepan, with some powder sugar, three almond biscuits, and half a glass of cream; make these into a paste, of which form little eggs; dip them in *caramel* sugar, and brown them.

Eggs in Caul.—Cut bits of caul large enough to wrap a poached egg within it, with a little ready prepared *farce* of any kind, minced meat, stewed greens, or onions fried in butter; roll them up, dip them in yolks of eggs, and bake in the oven about a quarter of an hour in a baking-dish: serve with any sauce you please.

*Eggs and Cream.**—Boil half a pint of cream till reduced to half the quantity; then add eight eggs, season them with salt and pepper, boil them together, till the eggs are partly hard; pass a salamander over the top, and serve.

*Eggs à la Crème.**—Put into a saucepan a little butter, a spoonful of flour, some shred parsley and scallions, salt, pepper, and nutmeg, mix them together, add a glass of cream; when it has boiled up once, pour it upon a dozen hard eggs cut in slices, beat all up together, and serve.

*Eggs (Croquettes of).**—Cut the yolks and whites of a dozen and half of hard boiled eggs into dice, and put them into a saucepan, and pour on them a cream sauce, with the addition of a little shred parsley and scallions, stir them well together over the fire, and then set it to cool; when cold, pour a large tea-spoonful on a plate; form it like other *croquettes*, roll them in bread crumbs, dip them in beaten eggs, bread them a second time, and fry them in a hot pan; drain, and serve them.

*Eggs à la Duchesse.**—Boil a pint and a half of cream with some sugar, orange flower, candied lemon peel, marzipane, and burnt almonds, all chopped small or bruised; whip up the whites of eight eggs well, and

then take two or three spoonfuls of them at a time, and poach them in the cream; drain, and lay them on a dish, so as to resemble eggs poached without the yolks. When all the whites are thus used, put the cream on the fire, and reduce it, and as the dish is sent to table, add the yolks to the cream, and pour the sauce gently over the eggs.

*Eggs à l'Eau.**—Put a pint of water, a little sugar, orange-flower water, and green lemon peel; let these boil for a quarter of an hour, and then set them to cool. Break seven eggs into another saucepan, and mix them with the water and other ingredients, and strain them into the table dish; set the dish into the *bain-marie* until the water is evaporated, and the eggs are rather firm.

*Eggs en Filigramme.**—Take a pint of white wine, half a pound of fine powder sugar, and make it into a clear syrup with the white of an egg; beat up well eight eggs, and pour them through a cullender into the syrup; a very short time is sufficient to cook them. Serve either hot or cold.

Eggs (Fricassee).—Boil your eggs pretty hard, slice them, then take a little veal gravy, a little cream and flour, and a bit of butter, nutmeg, salt, pepper, chopped parsley, and a few pickled mushrooms. Boil this up, and pour it over the eggs. Put a hard yolk in the middle of the dish, with toasted sippets.

Eggs fricasseed with Onions and Mushrooms.—Boil your eggs hard, take the yolks out whole, cut the whites in slips, and some onion and mushrooms; fry the onion and mushrooms; throw in the whites, turn them about a little; if any fat, pour it off; flour the onions, &c.; add to it a little good gravy, boil this up, add pepper and salt, and the yolks.

*Egg Fritters.**—Pound a dozen hard-boiled eggs with a little cream, and a quarter of a pound of beef marrow; then pound half a dozen macaroons, some bitter almonds, a little sugar, and lemon peel; mix these with the pounded eggs, and form them into fritters, dip them into a batter made with flour, butter, salt, and lemon peel; fry them in very hot lard, sprinkle sugar over, and serve.

*Eggs (Fried).**—Make three thin omelets, with three eggs in each, and seasoned with parsley, scallions, salt, and pepper; as you do them, lay them out, and roll them up tight, cut each in half, dip every piece into beaten egg, then into bread

crumbs; fry them, and serve with fried parsley.

Eggs fried in Balls.—Take a deep fryingpan, and three pints of clarified butter, heat it as hot as for fritters, stir it with a stick till it runs round very quickly; then break an egg into the middle, and turn it round with the stick till it is of the consistence of a poached egg; the whirling of the butter will make it round like a ball; then take it up with a slice, and put it into a warm pipkin, or dish; set it leaning before the fire to keep hot; they will keep half an hour, and yet be soft, so you can make as many as you please; you may serve them with fried or roasted collops.

Eggs (Frothed).—Beat up the yolks of eight eggs and the whites of four (set aside the remaining whites) with a spoonful of water, some salt, sugar, and the juice of a lemon; fry this, and then put it on a dish; whip the four whites (which were set aside) to a froth with sugar, and place it over the fried eggs; bake it in a Dutch oven, or with a high cover fitted for the purpose.

*Eggs and Gherkins.**—Take some pickled gherkins, and having washed them in several waters, mince them very small, toss them up in a little butter, and then simmer them in a gravy or good stock. Pound the yolks of some hard-boiled eggs with cream, salt, and pepper, mix them with the gherkins, and set the whole on the fire, and reduce it to the proper consistence.

*Eggs (Small) au Gras.**—Take two dozen eggs, and boil them till they are firm, but not hard; take the yolks and pound them to a paste, with a little flour and some fowl gravy; dip your hands in flour, take a piece of the paste and roll it in the shape of an egg, but no bigger than a filbert; when all your preparation is used, have ready some boiling water, in which is a little lemon juice and salt, throw in the balls for a minute or two to harden, and use ham to garnish your dishes.

Eggs au Gratin.—Mix together some bread crumbs, butter, a chopped anchovy, parsley, scallions, and shalot, all shred small, and the yolks of three eggs; put this on a dish that will bear the fire, set it over a gentle one till the *gratin* adheres to it, then break eight eggs on it, season them with salt and pepper, keep it over the fire till sufficiently done; pass a salamander over, and serve.

*Eggs (Gratin of) with Cheese.**—Take some grated bread, Parmesan cheese, also grated, a small piece of butter, the yolks of two eggs, nutmeg, and pepper; mix these together, and spread them over the bottom of a dish, set it over a gentle fire to make a *gratin*, on which break ten eggs; sprinkle Parmesan cheese over the surface, finish cooking it, and brown it with the salamander.

Eggs with Gravy.—Poach some eggs in water, with a little vinegar in it; cut the whites round nearly; lay the eggs in a dish; pour into the dish some clear relishing gravy.

Eggs (Hashed).—Boil eggs hard, slice them, fry an onion, sliced in butter; put in the eggs, a little good gravy, chopped parsley, pepper, and salt. Serve them hot.

Eggs à l'Impériale.—Take some breast of fowl and partridges, parsley and bread soaked in cream, and pound these together, season them with salt and pepper, add the yolks of four eggs; spread this mixture over the bottom of a dish, and break eight eggs on it; cover them with bread crumbs, set the dish over hot ashes, and salamander the top.

*Eggs à la Jardinière.**—Cut four or five large onions into pieces, and put them with some butter into a stewpan; set them on the fire, and when the onions are done, add a pinch of flour, a pint of milk, salt and pepper; boil this till thick, then take it from the fire, and put in ten eggs, heat them all up together, pour it into a dish for table, and finish the cooking over a stove. Pass a salamander over the top to colour it.

Eggs and Lettuce.—Scald some cabbage lettuce, and squeeze them well; then slice them, and toss them up with butter; season them with salt, pepper, and a bunch of sweet herbs; then set them over a gentle fire in a saucepan, with butter; and let them stew for half an hour; then skim off the fat, and add to them a fish cullis; then lay them in dishes. Poach some eggs in butter, lay the eggs upon the lettuce, and serve them on plates.

*Eggs with fat Livers.**—Fry a dozen pieces of bread (each large enough to hold a poached egg) in lard, and lay them on a dish. Make a *farce* with fat livers, sweet herbs, salt, and nutmeg, put some of this on the bread, and place on each a poached egg, cover the whole with the *farce* bread, and bake it in a moderate oven. Serve it over veal or fowl gravy.

*Egg Marmalade.**—Clarify a pound of

sugar, keeping it rather thick; when cool, add to it the yolks of twenty eggs, which should be perfectly free from the whites, and well stirred, but not heated; set these on the fire, stirring continually until it boils, and then continue to stir until sufficiently thick; if any scum should arise, it need not be taken off, as the boiling and stirring will effectually remove it. Orange-flower water may be added, if approved.

Egg Mince Pies.—Boil six eggs until they are hard; shred them small; shred double the quantity of suet; then add one pound of currants picked and washed (if the eggs were large you must use more currants), the peel of one lemon shred very fine, and the juice, six spoonful of sweet wine, mace, nutmeg, sugar, a very small quantity of salt, orange, lemon, and citron candied. Make a light paste for them.

Eggs à la Mode.—Take a handful of bread crumbs, and simmer them in good fat broth, and when it is quite thick, and no liquid remains, take it off the fire; chop a good slice of bacon, previously boiled, to mix with it, and add a spoonful of *à la mode beef* sauce, not seasoned too highly, the yolks of eighteen eggs beaten up, and the whites of six; a little pounded coriander, pepper, and salt, if the sauce does not give it taste enough; mix all together very well; garuish a deep stewpan all round with slices of bacon, put the preparation into it, and bake it in the oven; when done, turn it over gently, take off the bacon, wipe the fat with a cloth, pour a brown glaze over, and let it cool before using.

Eggs à la Mode de Portugal.—Take two large lemons, strain the juice through a sieve into an earthen pipkin; add to this a tea-spoonful of basket salt, and two ounces of very fine sugar; set it over the fire, and when it boils, break into it four eggs; stir them with a silver spoon, till they will not stick to the saucepan, which is a sign that they are done enough; pour them into a soup-plate, and shake over them a little very fine sugar; heat a salamander red hot, and hold it over them, which will give them a nice gloss.

*Eggs à la Neige.**—Break ten eggs, and having separated the yolks and whites, whip the latter as for biscuits; then add two spoonful of powder sugar, and a little dried orange flower in powder. Pour a quart of milk, six ounces of powder sugar, and a little orange flower, into

a saucepan, and when it boils put into it, a dessert-spoonful at a time, of the white of egg; poach the latter, and then set them on a sieve to drain. Then beat up the yolks, and mix them with half the milk, put it on the fire, and stir it with a wooden spoon till it begins to thicken; then take it off, lay the poached eggs in a dish, and cover them with the yolks and milk.

Eggs in Paste (Fried).—Make choice of the smallest eggs, poach them; when trimmed and cold, carefully dry them in a cloth; then prepare a paste, the same as for *rassoles*, into which lay the eggs; cut them the same shape, fry them in the same manner, and serve them very hot, on a napkin.

Egg and Ham Patties.—From the most solid part of a stale quartern loaf, cut a slice of bread two inches in thickness; have in readiness a tin round cutter of two inches in diameter, cut out four or five pieces, then take a cutter, two sizes smaller, press it nearly through the larger pieces; then with a knife remove the bread from the circle; have ready a large stewpan full of boiling lard; fry them of a light brown colour, drain them dry, with a clean cloth, and put them aside till wanted; then take half a pound of lean ham, mince it small; add to it a gill of good brown sauce; stir it over the fire for a few minutes, and add a small quantity of Cayenne pepper and lemon juice; fill the shapes with the mixture, and lay a poached egg upon each.

*Eggs à la Pauvre Femme.**—Put a little butter into a dish, that will bear the fire, and heat it; break over it ten or twelve eggs, and set the dish on hot ashes; in the mean while cut some crumb of bread into dice, and throw into butter; give them a boil, drain and strew them over the eggs, pass a salamander over, and serve with *espagnole* reduced.

Eggs (Pickled).—Boil the eggs very hard; peel them, and put them into cold water, shifting them till they are cold. Make a picklo of white wine vinegar, a blade of mace, a hundo of sweet herbs, and a little whole pepper; take the eggs out of the water, and put them immediately into the pickle, which should be hot; stir them a good while, that they may all look alike; untie the herbs and spread them over the top of the pot, but cover them with nothing else till they are turned brown. They will be fit to eat in nine or ten days.

Egg Pie.—Having boiled twelve eggs hard, shred them with one pound of beef suet, or marrow shred fine; season them with a little cinnamon and nutmeg finely beaten, one pound of currants, clean washed and picked, two or three spoonsful of cream, and a little sack and rose water, mixed all together; then fill the pie, and when it is baked, stir in half a pound of fresh butter, and the juice of a lemon.

Egg Pie.—Boil a dozen eggs hard, mince the yolks very small with their weight in beef suet; put to them some salt, beaten spice, lemon peel, rose water, sugar, a quarter of a pound of dates, stoned and sliced, add a pound of currants; you may also add an apple shred small; mix all these together, fill your dish, and bake it. Serve it to table with a little wine.

Eggs à la Piemontaise.*—Put a couple of anchovies and a little gravy into a saucepan, and when they are dissolved, add the yolks of eight and the whites of two eggs (well beaten), season them with salt, pepper, and nutmeg; beat them well whilst they are doing. Serve them with fried bread, grate Parmesan cheese over, and brown it with a salamander.

Eggs (Poached).—Have ready a saucepan full of boiling water, with a little vinegar and salt in, break in your eggs carefully, and let them simmer for two minutes; then take them out with a slice, and serve them, either upon toast, spinach, or whatever you please.

Eggs (Poached) with Aspic.*—Warm some aspic, and pour part of it into a mould; when congealed again, have ready some eggs poached, and garnished with truffles; lay them on the jelly, and fill the mould with the remaining aspic, and finish it in the usual way.

Eggs (Poached) with Gravy.*—Fill a saucepan about three parts full of water, to which add a little salt and vinegar; as soon as it boils, set it by the side of the fire, and carefully break four eggs into it; be careful not to injure the yolks. When done, take them out with an egg spoon, and if they should chance to be rather hard, throw them into cold water, drain them on a cloth, pepper them a little, and serve them with gravy. Twelve or fifteen eggs are sufficient for a dish; the water should be kept boiling whilst they are doing.

Eggs (Potage of Poached).*—Having poached as many eggs as you wish to have, trim and place them in a soup tureen, and

pour on them some good stock or broth. Ten minutes before you serve it, add a small quantity of coarse pepper.

Eggs à la Provençale.*—Put a glass of oil into a fryingpan over a gentle fire, and when quite hot pour into it an egg, with salt and pepper; when the white begins to bubble, press it down with a spoon, turn it, that both sides may be equally done; then take it out, and set it on a hair sieve to drain; do twelve eggs in this manner, dish them with fried bread glazed between each. Reduce some *sauce espagnole*, in which put the juice of half a lemon, and pour it over them.

Eggs (Puffed or Raised).—Carefully separate the whites and yolks of eight eggs without breaking the yolks; froth up the whites; cover one of the yolks carefully, with a spoonful of the froth, and so continue, till all the yolks are covered; then slide them gently off into a hot *friture*, one after another. Serve with a *cullis* sauce, made tolerably relishing or sharp with lemon juice.

Egg Punch.*—Take a punch glass, and put into it a wine glass of syrup of punch (see that article), and the yolk of an egg; beat them together with a spoon, and then fill up the glass with boiling water, stirring a little as you pour it in.

Eggs (a Salmi of).—Boil six bruise shalots in a glass of white wine for about six minutes; mix this liquid with pounded roasted livers of hares, rabbits, or any other kind of game, to give it the taste; add the yolks of six eggs, beaten up with a little gravy, and a spoonful or two of well-seasoned *cullis*; strain it, and bake it *au bain-marie*.

Egg Sandwiches.*—Boil some eggs hard, leave them to get quite cold; then cut them, shortwise, into slices of a moderate thickness, and put them between slices of roll cut thin, and buttered; according to taste, you may season them with pepper and salt.

Egg Sauce.—Boil three eggs hard, cut them in small squares, and mix them in good butter sauce, make it very hot, and squeeze in some lemon juice before you serve it.

Eggs with Sausages.—Fry some sausages, and after them a slice of bread; lay the sausage on it, with a poached egg between each link; if the toast is too strong fried, butter it a little.

Eggs (Scotch).—Take five pullet's eggs, and boil them hard, and without removing

the whites, cover completely with a fine relishing forcemeat, in which let scraped ham, or chopped anchovy, bear a due proportion. Fry them of a fine yellow brown, and serve with a good gravy in the dish.

*Eggs in Slices.**—Take the yolks of a dozen hard-boiled eggs, and put them on a dish with salt, pepper, and basil in powder; cut the whites, and five or six onions, into slices, put them into a saucepan with half a glass of boiling oil; when about two-thirds done, add a glass of gravy, and half a glass of white wine; simmer this for half an hour, and pour it into your dish over the yolks, and lay the sliced whites on the top.

Eggs with Spinach.—Scald a handful of spinach in boiling water, and drain it fit to be pounded in a mortar; when well pounded, pour in a pint of cream to make the cream of a fine pea green; add a little salt, the yolks of six or eight eggs, preserved, macaroni drops, and rasped lemon peel; strain and press it, then pour it into a dish; keep it some time over a moderate fire to catch a little at the bottom without burning. Glaze it with sugar powder, and colour it with a hot shovel.

*Eggs (Stuffed).**—Take ten or a dozen hard eggs, and cut each in half, lengthwise; take out all the yolks, pound and rub them through a *quenelle* sieve; soak some crumb of bread in milk, and when quite soft, press out all the milk, pound and pass that also through a *quenelle* sieve; do the same with some good fresh butter; then take equal quantities of each, mix them together well in the mortar, with the addition of parsley and scallions, shred fine; season with salt, pepper, and nutmeg, and bind the *farce* with the yolks of raw eggs; when quite done, put a layer, about an inch thick, on a dish, then put some in each half egg, and cement them together with white of egg, place them in proper order on the *farce*, and set the dish on hot ashes, and cover it with hot ashes also to colour it.

*Eggs en Surprise.**—Take a dozen eggs, and make a small hole at each end of every egg, through which pass a straw and break the yolk; then blow out the yolk carefully. Wash the shells, and having drained, dry them in the open air; mix the yolk of an egg with a little flour to close one of the holes of the shells, and when dry, fill half the number by means of a small funnel, with chocolate cream, and the remaining six with coffee or orange cream; close the other end of your eggs, and put them into

a saucepan of hot water; set them on the fire, taking care they do not boil; when done, remove the cement from the ends; dry, and serve them on a folded napkin.

*Eggs en Surtout.**—Put some parsley, scallions, shalots, and mushrooms, all shred small, into a stewpan with a bit of butter, and a pinch of flour; having given them a few turns over the fire, add a pint of milk, salt, and pepper, let these boil till thick, and then put in seven hard eggs, each cut in four, and give them one boil before you dish them; cover the eggs entirely with the sauce; butter the top, strew bread crumbs over, butter it again, and colour it with a salamander.

Egg Tart.—Chop up some sweet herbs, and mix them with a good bit of butter, pepper, salt, and nutmeg; put it into the bottom of some paste, with some good butter, what quantity of hard eggs you choose cut into quarters, and some raw ones beat up as for an omelet; finish the pie as usual; you may add caper sauce when ready, or a cream sauce.

*Egg Toast.**—Put a glass of thick cream, some sugar, two or three macaroons pounded, with a few almonds, a little grated lemon, give them a boil; then add the yolks of eight and whites of three eggs, beat the whole up over a slow fire, and lay on very thin slices of fried bread; sprinkle sugar over, and serve.

*Eggs à la Tripe.**—Cut a dozen hard eggs into slices, and put them into a saucepan, take the same number of onions, slice them also, and do them up with some butter in another saucepan; then add a spoonful of flour, two glasses of cream, salt, and pepper; simmer them, and when pretty thick, pour it on the eggs, then do them all up together, and serve them very hot.

*Eggs à la Tripe au Roux.**—Take a little butter, and a spoonful of flour, colour it over the fire, and add a handful of small onions cut into dice, a little more butter, and a small quantity of stock: set them on the fire; when the onions are sufficiently done, put in some hard-boiled eggs sliced, boil the whole up once, put in a few drops of vinegar, salt, and pepper, and serve them.

*Another way.**—Put some sliced onions and a little butter into a saucepan, set it over a gentle fire for a short time; then add some *maigre* cullis, or *roux*, made as above, a glass of white wine, a little water, salt, and pepper. When this is tolerably thick, take well-dried omelet,

cut it in pieces, and put it to the onions ; make it quite hot, taking care that it does not boil, and when ready for table, put mustard to it, and serve.

Eggs with Verjuice.—Well beat up some eggs with a little verjuice, then put to them salt and nutmeg ; put them over the fire with a little butter, and when they are about as thick as cream, serve them.

Eggs (to make a Dish of Whites of).—Take the whites of twelve eggs, beat them up with four spoonsful of rose water, some lemon peel grated, and a little nutmeg ; sweeten them with sugar, mix them well, and boil them in four bladders ; tie them in the shape of an egg, and boil them hard ; they will take half an hour ; lay them in a dish ; when cold, mix half a pint of thick cream, a gill of mountain, and the juice of half an orange all together ; sweeten it with fine sugar, and serve it over the eggs.

Egg Wine.—Beat up an egg, mix with it a spoonful of cold water ; set on the fire a glass of white wine, half a glass of water, sugar, and nutmeg. When it boils, pour a little of it to the egg by degrees, till the whole is in, stirring it well ; then return the whole into the saucepan, set it over a gentle fire, stir it one way for a minute, not longer ; for if it boil, or the egg is stale, it will curdle ; serve with toast.

You may make it as above, without warming the egg, and it will be lighter on the stomach, though not so agreeable to the palate.

ELDER Flower Fritters.—They are made whilst the elder flowers are in bloom ; and they should marinate three or four hours in brandy, sugar, orange-flower water, and lemon peel ; when drained, dip them in a good thick batter to fry, and serve with rasped sugar, as in general.

ELDER Buds. (Pickled).—The elder buds should be gathered when they are about the size of hop buds ; put them into a strong brine of salt and water for nine days ; and stir them two or three times a day. Put them into a pan, cover them with vine leaves, and pour over them the water they came out of. Set them over a slow fire till they become quite green, and then make a pickle for them of aleger (made of sour ale), a little mace, a few shalots, and some ginger sliced ; boil this two or three minutes, and pour it upon the buds ; then tie them down, and keep them in a very dry place.

ELDER Shoots (Pickled).—Gather the

elder shoots when of the thickness of a tobacco-pipe, and put them into salt and water all night ; then put them in layers into stone jars, and between every layer strew a little mustard seed, scraped horseradish, a few shalots, a little white beet root, and a cauliflower pulled into small pieces ; pour boiling aleger (made of sour ale), upon it, and scald it three times ; keep it in a dry place, with a leather tied over it.

ELDER Vinegar.—Put dried elder flowers into stone or double-glass bottles, fill them up with good wine vinegar, and set them in the sun, or by the fire, till their virtue is extracted.

*ELDER Vinegar.**—Choose the elder flowers when just blown, take away all the stalks, and when the flowers are about half dry, put them into a jar, and fill the jar with vinegar, close it tight, and let it stand in the sun for twenty days ; then draw it off, press the flowers, and having filtered the whole, bottle it ; take care to keep the bottles closely corked.

ELDER Vinegar.—The elder flowers should be gathered before they are too much blown ; pick them clean from the great stalks, and dry them in the sun, when it is not too hot ; put a handful of them to a quart of the best white-wine vinegar, and let it stand twelve or fourteen days ; then strain it, and draw it off, and put it into the vessel, but keep back a quart, and make it very hot ; put it into the vessel to make it ferment ; then stop it close for use, and draw it off when it is wanted.

*ELDER Wine.**—Pour a gallon of boiling water on every gallon of elder berries, let it stand twelve hours ; then draw it off, and boil it up with three pounds and a half of sugar ; when boiling, beat up some whites of eggs and clarify it : skim it clear, then add half an ounce of pounded ginger to every gallon of the wine ; boil it a little longer, before you put it in the tub ; when cool, put in a toast rubbed in yeast ; let it ferment a day or two, after which, put it into a barrel previously rinsed with brandy.

All wines should be milkwarm when the yeast is added to them.

*ELDER Wine.**—To three pounds of elder berries, put one pound of damsons, and to a nine gallon cask put a pint of sloes.

Boil two gallons of water with an ounce of hops, for an hour and a half ; then put in sugar, in the proportion of four pounds to five quarts of water ; keep skinning

as it rises, and then set it to cool; boil the fruit for half an hour, strain the juice, and put a quart of it to every gallon of water; then let it work with yeast three days; put it into the barrel, and stop it close.

The quantity of spice to be regulated by the taste; as may the sugar also. When the wine has stood four or six weeks, add to the above four pounds of stoned raisins.

ELDER Flower Wine.—Put ten pounds of loaf sugar to four gallons of water, boil it till a sixth part is wasted away; while it is boiling, skim it well; then set it by till it is as cool as wort; then put in a spoonful or two of yeast, and as soon as it begins to work, put in about a pint and a half of blossoms of elder, picked from the stalks, stir it daily until it has done working, which will be in about a week; then put it up in a cask, stop it close, let it stand two or three months, and if it is clear, bottle it off.

*ELIXIR de Garrus.**—Take two ounces and a half of aloes, half an ounce of myrrh, two drachms of saffron, of cinnamon, cloves and nutmeg, twenty-four grains each; bruise all these articles, put them into a matress, and pour over them a quart of highly-rectified spirits of wine, in which has been previously mixed three ounces of filtered river water; close the matress hermetically, and let it stand in the sun or on hot ashes for twenty-four hours, shaking it frequently. The above substances being thoroughly dissolved, put them into a glass alembic, and distil them by means of a sand bath; from the above quantities you will obtain a quart of aromatic spirit, to which add an equal weight of syrup of capillaire, and a sufficient portion of orange-flower water, to give an agreeable perfume; then let it stand a fortnight in a well-closed vessel; at the end of that time draw it off, and bottle it; seal the corks carefully.

*EMPOTAGE.**—Put into a large saucepan three or four pounds of beef steaks, a knuckle of veal, and four old hens; moisten this quantity of meat with two ladlesful of broth; set it on a stove, and let it boil till properly reduced, taking care that none of the meat burns, which would make the *empotage* of two high a colour; fill up your saucepan with broth, adding carrots, turnips, and onions; let all these ingredients stand over the fire for three hours and a half; then strain the whole through a silk sieve, that it may be perfectly clear.

*ENDIVE au Jus.**—Blanch and drain some endive, split them in half, season each with salt, pepper, and nutmeg; then tie the halves together, and put them into a stewpan, on some slices of bacon, cover them in the same way, put in also veal, mutton, or beef sliced, two onions, two cloves, two carrots, and a bunch of sweet herbs, moisten the whole with the skimmings of *consommé*; stew the endive thus for three hours, then drain and press them in a cloth; trim and dish them up for table, serve with good gravy.

*ENDIVE, Pottage of.**—Cut four or five heads of endive into very small pieces, and do them up in a small quantity of butter, do not let them brown; moisten it with stock, and let it boil for three quarters of an hour, season the pottage with salt, pepper, and nutmeg, thicken it with the yolks of three eggs, and pour it, as usual, on bread, and serve it.

*ENDIVE (Purée of).**—Blanch and cut your endive into small pieces, and do them up in a little butter, with pepper, a ladleful of *velouté*, a little cream, and only just sufficient sugar to take off the sharpness; stir it till pretty thick, then rub it through a sieve, and set it by for use.

ENDIVE in a Purée.—Pick and well wash in several waters a dozen heads of endive; then, having a large stewpan of water boiling on the fire, put in the endive, with a handful of salt; skim it well, and let it boil till done; then let it drain for two or three minutes on a hair sieve, and with a wooden spoon rub it through the same sieve into a dish: put it into a corner of the sieve again, for an hour or longer, to drain the water from it, then stir it on the fire in a stewpan, with a piece of butter; as soon as it is melted, add three or four table-spoonsful of good *consommé*, and continue stirring it on the fire till it boils to its former thickness; when so, mix in three spoonsful of *béchamelle* sauce; boil it for a minute; take it off the fire, and stir in the yolk of one egg, with a little cream and salt, with a very little sugar if required.

*ENDIVE (Ragoût of).**—Blanch and boil some endive in stock, then add to it a little veal *blond*, an onion stuck with cloves, and the juice of a lemon. Serve it very hot.

ENDIVE (Ragoût of).—Take three or four heads of the whitest endive; put them in salt and water for two or three hours; cut off the green heads from a hundred of asparagus, and chop the rest

small, as far as they are tender; lay them also in salt and water; take three or four heads of celery, washed and scraped clean, and cut in pieces two or three inches long; put them into a saucepan, with three or four blades of mace, and some whole pepper tied in a rag, with a pint of water; stew it till it is quite tender, then put in the asparagus, shake the saucepan and let it simmer till the asparagus is done; take the endive out of the water, drain it well; leave one head whole, and pull the others leaf from leaf; put them into a stewpan with a pint of white wine; cover the pan very close, and let it boil till it is sufficiently done, then put in a quarter of a pound of butter, rolled in flour; cover it closely, but shake the pan; then take up the endive; put the whole head in the centre of a dish; arrange the celery and asparagus round it with a spoon, and the leaves of the endive over that, and keep it hot; pour the liquor into the stewpan, stir it all together; have ready the yolks of a couple of eggs, beat up with some cream; put in a little salt, some grated nutmeg; mix this well with the sauce; keep it stirring one way till it is thick; pour it over the endive, and send it to table.

ENDIVE Soup.—This is a clear soup, made in the same manner as lettuce soup. Be careful to wash the endive well, and pick out the bitter parts.

ENDIVE (Stewed).—Take a dozen heads of the very best endive; pick off what you think bitter; wash it well, and blanch it whole in plenty of water, with a good handful of salt; when done, lay them on a sieve to drain, and tie each separate with packthread, and lay them between lards of fat bacon, and stew them gently in good strong *consommé*; take them out of the *consommé*, and lay them in a line upon a clean cloth; take off the packthread, and roll the endive tight up in the cloth for a minute or two, then open the cloth, and cut the endive in pieces, about six inches in length; lay them on a dish; have ready a *sauco à l'Espagnole* with a bit of butter mixed in it, and a squeeze of lemon; when this sauce is very hot, pour it over the endive, and serve it to table.

ENDIVE au Velouté.*—Take off all the outer leaves of your endive, and having opened the hearts, put them into cold water to wash them. In the mean while heat a kettle of water, put in it a handful of salt, then throw in the endive; keep it constantly under the water, to prevent their turning black. As soon as the en-

dive is tender, drain, and then put it into cold water, and when quite cold, drain it again; press the water out with your hands; then chop it small, and put it into a saucepan, with some butter, salt, and pepper, stir it well, and then add five spoonsful of *velouté*, the same of *consommé*; reduce it till pretty thick, and then put it in a dish, with fried bread round it. Endive may also be dressed with cream, in which case, put two spoonsful of flour into it, and moisten it with cream.

ENTREE.*—There is no word precisely equivalent to this in English. Any dish of butcher's meat, fowl, game, or fish, dressed for the *first* course, is called an *entrée*.

ENTREMET.*—There is no word equivalent to this in English. All dishes of vegetables, jellies, pastries, salad, prawns, lobsters, and, in general, every thing that appears in the second course, except the roast, is called an *entremet*.

ESPAGNOLE.—Take an old fowl, and about fourteen pounds of leg or shoulder of veal; chop the latter into pieces, and put it, with very little water, into a large saucepan, with two carrots, three onions, a pound of ham, a few peppercorns, a small quantity of spice, and a clove of garlic; let this stew over a moderate fire, shaking it frequently, till it becomes of a brown colour, when you may add to it a sufficient quantity of hot water to come about four inches above the meat. Set it by the side of the stove to boil gently, skimming when necessary, till the meat comes from the bones; then strain it through a silk sieve, and set it by for use.

ESPAGNOLE (Grande).*—Take two *noir* of veal, a pheasant, or four partridges, half a *noir* of bam, four or five large carrots, five onions (one of them stuck with five cloves); put all these into a saucepan, and pour over them a bottle of Madeira wine, and a ladleful of stock; set it over a large fire, to reduce it, then place it on a slow fire, until slightly coloured; take it off, and let it stand about ten minutes. Prepare some *sous-noir* as directed for *Grande Sauce*, and add the liquor to the *espagnole*; skim it well, and put in some *roux*, two or three bay leaves, a little thyme, mushrooms, parsley, scallions, and shallots.

As soon as the sauce boils, set the saucepan by the side of the stove, to let it do more gently, for two hours. Be very careful that your saucepan be perfectly clean before you use it, otherwise the *espagnole* will be thick and muddy.

*ESPAGNOLE Travaillée.**—Take five ladlesful of *espagnole*, three of *consommé*, and a handful of mushrooms; if the sauce be not sufficiently coloured, you may add some veal *blond*; hoil these over a brisk fire; skim and take off all the fat. When it is well reduced, strain it, and keep it hot in the *bain-marie*. This sauce should be of the consistence of clear broth. Half a bottle of white wine may be added to this.

*ESSENCE.**—Take half a bottle of white wine, half a glass of the best vinegar, the juice of two lemons, three ounces of salt, half an ounce of whole pepper, a little nutmeg and mace, four cloves, four bay leaves, thyme, parsley, one small clove of garlic, ten shalots, pounded, and an ounce of dry mushrooms; put all these ingredients into an earthen pan, over a brisk fire; when near boiling, lessen the fire, and let it stand on hot ashes for six or seven hours; then strain it through a coarse sieve, and afterwards filter it. Keep it in closely-corked bottles: a small quantity is sufficient to flavour a dish.

F.

*FANCHONETTES.**—Put into a saucepan two ounces of flour, three of sugar, one of butter, two of pounded almonds, some green lemon peel, two yolks, and one whole egg, a little salt, and half a pint of milk; put these ingredients on the fire, and let them set like a cream; line some tartlet tins, or moulds with puff paste, fill them with the preparation; place the moulds on a tin, and bake the *fanchonettes* in a brisk oven; when about three parts done, take them out, put frothed eggs on, sprinkle sugar over, and replace them in the oven to finish the baking.

FARCE à la Crème.—Make use of the *panada* and udder (see *Panada for Farces*), but no herbs are required in the *panada*, instead of which, put a little cream. Take the white flesh of a fowl that has been roasted; take off the skin and sinews, chop the meat very fine; then pound it as you do for other *farces*. Put in the yolks of four eggs, after the *farce* has been pounded and well seasoned. Beat the whites of the eggs, and mix them gently with the rest, stirring the whole with a wooden spoon. Use this *farce* when requisite; it is generally used for *Fowl à la Crème*; if you have in the larder a cold roast fowl, you may make that *entrée* with it; empty the fowl, by cutting

a square hole in the breast, the white flesh you make the *farce* with, and then replace it in the cavity, and proceed as directed in the receipt for *Finel à la Crème*.

*FARCE Cuite.**—Cut some undressed breast of fowl into dice, and put them into a stewpan with a small piece of butter, a little salt, pepper, and nutmeg; do them up over the fire for ten minutes, then take out the meat, drain, and let it cool; put a piece of bread into the same stewpan, with some broth and a little shred parsley; stir it with a wooden spoon, and beat it up over the fire till the bread is of the consistence of *panada*, and the broth reduced, when it must be set to cool; then pound the fowl well, and pass it through a *quenelle* sieve; do the same with the bread, and after that a ready dressed calf's udder, keeping all separate; then take equal portions of these three ingredients, and pound them together for three quarters of an hour; at the end of that time, add the yolks of five or six eggs, according to the quantity of your *farce*, still pounding until the whole be well mixed together; then take it from the mortar and set it aside in a pan for use.

FARCE à Gratin of Partridges, Rabbits, and Fowls.—The *Farce à Gratin* is made in the same manner as the *Farce à la Crème*, with the only difference, that you must not beat the whites of the eggs, and that this *farce* is to be kept delicate and soft. Use the flesh of roasted chickens or young rabbits, or young partridges. This *farce* is intended for the stuffing of such articles as are not to be put on the fire again; such as calf's ears, calf's feet, larks *au gratin*, &c.

*FARCE (Omelet of).**—Take any meat, game, or fowl *farce* you please; pour on it a dozen eggs well beaten, and fry your omelet, taking care to keep it of an equal thickness all over.

FARCE à Quenelles.—Put the crumb of a French loaf into a saucepan, with two table-spoonsful of fowl *consommé*, one of *velouté*, a tea-spoonful of parsley, and two of mushrooms (both shred fine); set it on a moderate fire till it boils: stir it constantly, and when it forms a smooth, softish paste, add the yolks of two eggs; then put it on a plate, and cover it with a piece of buttered paper. Take the fillets from two fat chickens, and having removed the skin, pound and rub them through a sieve; proceed in the same way with two ready-dressed calf's udders and

the *panada* or bread. When you have proceeded so far, weigh six ounces of *panada*, ten of the chicken, and eight of the udder, pound the two former together for a quarter of an hour; then add the *panada*, and having pounded fifteen or twenty minutes longer, put five drachms of spiced salt, grated nutmeg, and the yolks of two eggs, at first, and in five minutes, two more yolks, a table-spoonful of *velouté*, pounding continually, at least five minutes after all the ingredients are put in. Take a small piece of this *farce*, and form it into a ball or *quenelle*, and throw it into some broth; when it has boiled a minute, take it out, and if it be tolerably firm and smooth, it is properly done; but if too firm, add more *velouté*; if not sufficiently so, the yolk of another egg.

Farce of Veal (hot) for Pies, &c.—Chop an equal quantity of veal and fat bacon, and season with pepper, salt, and fine pounded spice, add savoury herbs, if not intended to keep long, and shalots, with chopped truffles if possible, and sometimes chopped ham; sweat these ingredients in a close covered stewpan till quite tender, pound it well, till very fine, and taste if it is properly seasoned. Fat livers just scalded and well pounded amongst it, is a great improvement.

FAUN.—Faun should be dressed almost as soon as it is killed. When very young they should be trussed, stuffed, and spitted in the same manner as a hare. But they are better eating when of the size of house lamb, and are then roasted in quarters; the hind quarter is considered the best. They must be done by a very quick fire, and either basted all the time they are roasting, or be covered with slices of fat bacon; when done, baste it with butter, and dredge it with a little salt and flour, till you get a nice froth upon it.

FAUBONNE.*—This soup is composed of carrots, turnips, leeks, onions, celery, lettuce, sorrel, and chervil, all cut in dice, except the lettuce and sorrel, which must be bruised; do up the roots in a little butter; then put in the lettuce, herbs, and chervil, moisten them with broth, and let it boil over a gentle fire for an hour or more, if necessary; then soak your bread in the usual way, and pour the *faubonne* over it.

FAUN (Saddle of).—Well lard it, and put it into a very large vessel with salt, pepper, and onions cut into slices, parsley,

vinegar, spices, &c.; leave it to pickle for two or three days, taking great care to turn it frequently on every side; then roast it, and serve with a *poivrade* under it. Mind that the fillets and both legs must be larded.

FENNEL (Pickled).—Take some spring water, and when it boils put in the fennel tied in bunches, with some salt; do not let it boil, but when it is of a fine green, dry it on a cloth; when it is cold, put it in a glass, with some nutmeg and mace, fill it with cold vinegar, and put a bit of green fennel at the top; cover it the same as all other pickles, with a bladder and leather.

FENNEL Sauce.—Boil a bunch of fennel and parsley; chop it small, and stir it into melted butter.

FENNEL Sauce.—Slice four or five onions, and soak them in two spoonfuls of oil, two of cullis, and two of white wine, with two cloves of garlic; simmer it for an hour, skim off the fat, and sift the sauce in a sieve; then add chopped parsley and fennel, coarse pepper, and salt; boil a moment before using it.

FENNEL Sauce.—Pick green fennel, mint, and parsley, a little of each; wash them clean, and boil them till tender, drain and press them, chop them fine, add melted butter, and serve up the sauce immediately, for if the herbs are mixed any length of time before it is served up to table they will be discoloured. Parsley becomes equally discoloured from the same cause.

If approved, there may be added the pulp of green gooseberries rubbed through a hair sieve, and a little sifted sugar.

FENNEL Sauce.*—Take as many branches of green fennel as you may require; pick and wash it in the same manner as parsley, chop it very small, scald, and then lay it on a sieve to cool. Put two spoonfuls of *velouté*, and the same of butter sauce, into a saucepan; make them quite hot, take care to stir it well, that they may be properly mixed; rub the fennel in a little butter, and then throw it into the sauce; mix it in thoroughly, and season it with salt, pepper, and nutmeg.

FENNEL (Cooling Water of).—This is done simply by steeping some fennel in hot water, till it has the taste of the herb sufficiently; add what sugar you think proper, and keep it in a cool place a good while before using; the same is done with any other kind of herb, and

in general with all sorts of fruit used in confectionary; also with the syrups of liquid preserves, mixing some of the liquor with water and sugar, sufficient to make it palatable. You may either ice it or not, according as you think proper.

FIELDFARES (Roasted).—When they are picked and drawn, lard them with bacon, put a paper round them, and lay them at a distance from the fire; when they are nearly done, take off the paper, and let them finish, to be of a nice brown; then serve with gravy or melted butter for sauce.

FIGS (to keep) all the Year fit for Use.—Put some figs in a large earthen jar, with a layer of their own leaves between them; then boil some water and honey, skimming it well (be careful not to make it too thick of the honey), and pour it over the figs; then stop the jar very close. When you take out the figs for use, soak them for two hours in warm water.

FIGS (Preserved).*—Take some half-ripe figs, prick them near the stalks, and blanch them; when half cold, throw them into cold water, and then drain them. Boil some clarified sugar to *perlé*, put in the figs, and give them three or four boils with the pan covered close; then take them from the fire, skim them well, and having poured the whole into a pan, set it in a stove for the night. The next day drain off the syrup (without removing the fruit), boil it up ten or a dozen times, and then pour it on them when no more than lukewarm; on the ensuing day, having drained off the syrup, boil it to *grand perlé*; then add the figs, cover the preserving-pan close, boil them up once, skim it well, and put it into the pots, &c. for use.

FIGS (to preserve Green).—Slit some small green figs on the top, and put them into water for ten days, and proceed thus: Put as much salt into the water as will make it bear an egg; then let it settle, take off the scum, and put the clear brine to the figs; keep them in water for ten days, then put them into fresh water; let them boil till you can easily pass a pin into them; drain them and put them into other fresh water, shifting them every day for four days; again drain them, put them into clarified sugar, warm them a little, and leave them to stand till the next day; warm them again, and when they are become green, give them a good boil; then boil some sugar to blow, put it to

them, and give them another boil; the next day drain and dry them.

FIGS (to preserve Ripe).—Take the white figs when ripe, slit them in the tops, put them into clarified sugar, and give them a good boil; skim them, and leave them to stand till the next day; then boil some more sugar *au soufflé*, put it to the figs, and give them another boil; the next day drain and dry them.

FILBERT Biscuits.—Take some Barcelona filbert nuts, and put them in a mortar to break their shells; pick all the shells from them clean, pound them in a mortar very fine, and mix whites of eggs with them; take care they do not oil; mix three pounds of powdered sugar, with the nuts and whites of eggs, to a proper thickness: let your oven be of a moderate heat, then with the spaddle and knife, drop small pieces, about half as big as a nutmeg; put two or three sheets of paper under them, let them bake of a fine brown, and all alike; and let them be cold before you take them off the paper.

FILBERT Biscuits.*—Take half a pound of filberts, an ounce of bitter almonds, the whites of six, and the yolks of three eggs, an ounce of flour, and half a pound of sugar; blanch and pound the filberts and almonds, adding, occasionally, a little white of egg to prevent their oiling. Beat the whites to a snow, then the yolks, mix the latter with half the sugar; beat them well, and having mixed the other ingredients together put them into a sieve, and whilst you are beating, sift them into the whites; when all are thoroughly incorporated, pour the preparation into paper cases, and bake them in a moderate oven. A little grated lemon peel, or any other aromatic ingredient added to the yolks, greatly improves these biscuits.

FILBERT Blancmange.*—Blanch a pound of filberts, and lay half of them in cold water for two hours; put the other half pound into a pan over a moderate fire, stirring them constantly with a silver spoon, till they are of a clear yellow, then remove them from the fire, and let them cool; then pound them, adding occasionally a little water to prevent their oiling. When well pounded, take them from the mortar, and put them into a pan, with two glasses and a half of water; press the whole through a napkin to extract the milk; to which put an ounce of sugar: as soon as the latter is dissolved, press it a second time through a napkin, and add

to it half an ounce of isinglass. Proceed in a similar manner with the filberts which have been in the water, by which means you will have one part of your blancmange perfectly white, and the other a clear light yellow. Finish your blancmange in the usual way.

FILBERTS (Burnt White).—Take some Barcelona filbert nuts, and crack them; put the kernels in a copper pan or sheet, and put them in the oven to roast; then have a pan with syrup boiling, and let it boil till it comes almost to *caramel*; put your filberts in, stir them till they are all covered with sugar, pick them in a sieve, break those which stick together, and then have another pan with syrup boiled the same as the first, and give the filberts a second coat of sugar.

FILBERTS (Cannellons of).*—Burn and pound six ounces of filberts, moistening them with white of egg; when well pounded, add a quarter of a pound of fine powdered sugar, and half the white of an egg; dry this paste a little, and then press it through a syringe, cutting the *cannellons* about four inches in length; make the *friture* quite hot, dip the *cannellans* in batter, and fry them. Sprinkle them with sugar, and glaze them with a salamander. Take particular care to keep the *cannellons* perfectly straight.

FILBERTS (Conserve of).—Upon half a pound of sugar, put an ounce of filberts cut into as small strips as possible; the kernels being first scalded, as is done in blanched almonds, to get the skin off; finish the same as dried conserves.

FILBERT Cream Française.*—Wash and drain a quarter of a pound of filberts (blanched) and colour them very slightly; when cold, pound them, adding occasionally a spoonful of milk; put the paste into five glasses of boiling milk, cover it close, and let it stand till no more than lukewarm, and, having in the mean time beat up the yolks of eight eggs, into which strain the infusion of filberts, add ten ounces of sugar, and a grain of salt; set the cream in the usual way, put six drachms of isinglass to it, and finish as directed. See *Cream Française*.

This kind of cream is made in the same manner with almonds, in which case, six ounces of sweet, and half an ounce of bitter almonds, are the proper quantities.

FILBERT (Burnt) Ice Cream.—Roast some Barcelona nuts well in the oven, and pound them a little with some cream; put four eggs into a stewpan, with one pint of

cream and two gills of syrup; boil it till it becomes thick, pass it through a sieve, and freeze it; then mix the filberts with it before you put it into your moulds.

FILBERT (Burnt) Cream Pâtissière.*—Wash, drain, and dry a quarter of a pound of filberts, throw them into a preserving-pan, in which is a quarter of a pound of sugar boiled to *soufflé*; let them boil up about a dozen times, then stir them lightly with a spatula, that the sugar may adhere to the filberts; as soon as it begins to candy, pour the whole on a slab, carefully removing whatever sugar may stick to the pan or spatula; when the almonds are cold, add two ounces of powder sugar, and then crush them with a rollingpin, put them into the cream *pâtissière*, and make it according to the directions of that article.

FILBERTS (Soufflés of Petits).*—Beat up half a pound of sifted sugar with the white of an egg; grate into this three ounces of burnt filberts; mix them together, and, if necessary, add the white of another egg. Finish the *petits soufflés* as usual.

FILBERT Gênoise.*—Pound six ounces of blanched filberts to a fine paste, then put two thirds of them to the usual ingredients, instead of sweet almonds, and make the *gênoises* according to directions. When baked, cut them into crescents, but do not dry them; mix the remainder of your filberts, with a quarter of a pound of sifted sugar, and a little white of egg; cover the *gênoises* with this, and then colour them.

FILBERTS glacées à la Royale.*—Beat up a quarter of a pound of sifted sugar, with the white of an egg, for ten minutes; roll in this glaze two ounces of filberts (previously blanched, and slightly burnt); then lay them on paper, in groups of two, three, or four together, according to your fancy: take care to clear away the glaze so that the filberts are merely covered with it. When you have done as many as you require, set them in a gentle oven, till they are of a proper colour, then take them out; do not remove them from the paper before they are cold.

FILBERT Ice.*—Take a pound of filberts, shell and blanch them; boil half a pound of sugar to *soufflé*, then throw in the filberts, and let them boil up about a dozen times, then move them about with a spatula, that the sugar may adhere to them; as soon as they begin to candy, take them out; and when cold, put them into a saucepan, with the yolks of nine eggs, to which add a quart of double cream; set this on the fire, like

all other cream ices; when done, strain it off; let it cool, and then ice it as usual.

FILBERT Macaroons.*—Take a pound of filberts, and put a quarter of them into a preserving-pan (immediately after you have taken them from the shells), over a moderate fire; stir them continually with a silver spoon, until they are coloured, and the skin begins to peel off; then take them out; rub off the skin entirely, and when quite cold, pound them with a little white of egg: proceed in the same manner with the remaining three quarters; and when all are thus pounded separately, put the whole together into the mortar, with a pound of sugar, and the whites of two eggs, and beat them for ten minutes; after which, add two pounds more of sifted sugar, previously beaten up with six whites of eggs; stir all these together well for five or six minutes, when the preparation should be sufficiently firm, to prevent its spreading when laid; if, however, it be too firm, add to it more white of egg. When you have proceeded so far, wet the palms of your hands, and roll a spoonful of the preparation to the size and form of a nutmeg; when all done, dip your hands in water, and pass them gently over the macaroons, which will make their surface smooth and shining; put them into a nearly cold oven; close it tight, and let them remain in it for three quarters of an hour. Lay the macaroons at least an inch apart, and as round as possible.

FILBERT Mirlitons.*—Peel a quarter of a pound of filberts, and put them into a preserving-pan, over a moderate fire, to colour them lightly; when quite cold, pound them with a little white of egg, to prevent their oiling; then mix them with six ounces of powder sugar, four eggs, and a grain of salt; when well amalgamated, add two ounces of melted fresh butter, and fill your moulds, prepared as for other *mirlitons*; cover them with very fine sugar, and bake them in a moderate oven.

FILBERT Nougats, with whipped Cream.*—Peel half a pound of filberts, and chop them, not very small, and put them into the oven to colour them: then boil a quarter of a pound of powder sugar to a clear reddish colour; mix the filberts with it, and pour into moulds, of whatever form you may think proper; plain ones are, however, the best: then smooth and press the filberts within, so that they may take the form of the mould perfectly; and when wanted for table, put in each a little whipped cream, flavoured to your fancy: serve them turned

over, that the cream may not be visible. These quantities, with eight spoonsful of cream, mixed with a quarter of a pound of sugar, and the aromatic ingredients, will make about twenty or twenty-four small *nougats*.

FILBERTS Petits Gâteaux Royaux.*—Peel and pound two ounces of filberts to a fine paste, and pass it through a fine hair sieve, and mix it with six ounces of sifted sugar, and the white of an egg; the *petits gâteaux* are made in the same manner as *petits gâteaux royaux* of almonds; put the above preparation on them, and finish them as directed.

FILBERT Pralines (Burnt Red).—Take some Barcelona filbert nuts, and crack them, put the kernels into a copper pan or sheet, and put them into the oven to roast, have a pan with syrup boiling, and let it boil till it comes to almost *caramel*; put a little cochineal into a cup, when the sugar is boiled, add to it the cochineal and the filberts, and stir them with a large wooden spoon, till you find the sugar has got hard round them; put them into a sieve, and separate those which stick together; have another pan with syrup in, and boil it as before, and as high; put the same quantity of cochineal in, and mix them as before, as doing them a second time they will become a much finer colour; then put them into a box.

FILBERT Rolls.*—Having peeled half a pound of filberts, put them into a preserving-pan over a moderate fire, and stir them constantly with a spatula until they become equally coloured of a light yellow; then set them to cool. When cold, pound them with a little white of egg to a paste, then mix them with half a pound of flour, the same of powder sugar, and the yolks of four or five eggs, and then finish the operation as directed for *Almond Rolls*. *Dorez*, and trace on the surface an ear of wheat, or any thing else, with the point of a knife: take care to dry them well in the baking, that they may be crisp. Coarse powder sugar may also be strewed over, before they are put in the oven.

FILBERT small Wafers.*—Take a quarter of a pound of the preparation used for spoon biscuits, and spread it over a well-buttered baking-plate, with a knife, taking care to keep it of an equal thickness all over; peel a quarter of a pound of filberts, cut them into thin slips, and mix them with two ounces of powder sugar, and a very little white of egg; strew this over the above preparation, and bake it in a

a moderate oven; finish in the usual manner.

FIRMITY.—To a quart of ready-boiled wheat, put by degrees two quarts of new milk, breaking the jelly; and then add four ounces of eurrants, pickled clean, and well washed; stir them, and boil them till they are done. Beat the yolks of three eggs, and a little nutmeg, with two or three spoonsful of milk; add this to the wheat, stir them together while over the fire; then sweeten and serve in a deep dish, either cold or warm, according to taste.

FISH (*Observations on*).—There is a general rule in choosing most kinds of fish; if their gills are red, their eyes plump, and the whole fish stiff, they are good; if, on the contrary, the gills are pale, the eyes sunk, and the flesh flabby, they are stale.

The greatest care should be taken that the fish is properly cleansed before being dressed, but not washed beyond what is absolutely necessary for cleansing, as by perpetual watering the flavour is diminished. When clean, if the fish is to be boiled, some salt, and a little vinegar should be put into the water, to give it firmness. Care should be taken to boil the fish well, but not to let it break. Cod, whiting, and haddock are much better for being a little salted, and kept for a day.

There is often a muddy smell and taste attached to fresh-water fish, which may be got rid of by soaking it, after it has been thoroughly cleaned in strong salt and water; or if the fish is not too large, scald it in the same; then dry, and dress it.

Care should be taken that the fish is put into cold water, and allowed to do very gently, otherwise the outside will break before the inside is done.

Crimp fish must be put into boiling water; and as soon as it boils up, a little cold water should be put in, to check the excessive heat, and simmer it for a few minutes.

If the fish is not taken out of the water the instant it is done, it will become woolly; to ascertain when it is ready, the fish-plate on which it is dressed may be drawn up, and if sufficiently done, it will leave the bone. To keep hot for serving, and to prevent it from losing its colour, the fish-plate should be placed crosswise over the fish-kettle, and a clean cloth put over the fish.

Small fish may be either nicely fried plain, or done over with egg and bread

crumbs, and then fried. Upon the dish on which the fish is to be served should be placed a folded damask napkin, and upon this put the fish, with the liver and roe; then garnish the dish with horse-radish, parsley, and lemon. Fish is a dish which is almost more attended to than any other.

To fry or broil fish properly, after it is well cleaned and washed, it should be wrapped in a nice soft cloth, and when perfectly dry, wetted with egg, and sprinkled all over with very fine bread crumbs; it will look still better to be done over with egg and crumbs a second time. Then having on the fire a thick-bottomed fryingpan, with plenty of lard or dripping, boiling hot, put the fish into it, and let it fry tolerably quick till it is done, and of a nice brown yellow. If it is done before it has obtained a nice brown colour, the pan should be drawn to the side of the fire, the fish carefully taken up, and placed either upon a sieve turned upwards, or on the under side of a dish, and placed before the fire to drain, and finish browning; if wanted particularly nice, a sheet of cap paper must be put to receive the fish. Fish fried in oil obtains a much finer colour than when done in lard or dripping. Butter should never be used, as it gives a bad colour. Garnish your dish with a fringe of curled raw parsley, or with fried parsley.

When fish is to be broiled, it must be seasoned, floured, and done on a very clean gridiron; which, when hot, should be rubbed over with suet, to hinder the fish from sticking. It should be broiled over a very clear fire, to prevent its tasting smoky, and great care must be taken not to scorch it.

FISH (*New Method of dressing*).—Take any sort of fish you think proper, being very careful that it is quite fresh; clean it thoroughly, dry, and season it to your taste; then put it (without any moisture), into a pan, which may be closely covered, with the exception of a small hole, to allow of evaporation. Put it into an oven as soon as the bread is drawn, and let it stand until the whole is so completely dissolved, that the bones are not perceptible. When cold, this makes a very transparent, well-flavoured jelly.

FISH (*Aspic of*).—Put some warm savory jelly, about an inch and a half deep, into a plain tin or copper mould; then take fresh smelts turned round, boil them

gently in strong salt and water till done, then lay them on a drainer. When the savory jelly in the mould is quite cold, put the smelts upon it, with the best side downwards; then put a little more jelly, just lukewarm, over the fish, and when that is cold, fill the mould with more of the same kind. When it is to be served to table, dip the mould in warm water, put the dish upon the jelly, and turn it over.

Pieces of lobsters, fillets of soles, &c., may be done in the same manner.

FISH (Consomme of).*—Take carp, tench, perch, eels, pike, and other freshwater fish of the same kind; clean them well, and cut them into pieces, as near of a size as may be; lay them in a stewpan, on a layer of sliced onions and carrots; as soon as they begin to sweat, put in a bit of butter, and leave them for a quarter of an hour; moisten them with fish broth, and let them boil gently for an hour; keep the pan closely covered; this will afford a very nourishing broth.

FISH (Entrée of) in a Mould.—Rub the inside of a mould with fresh butter; strew grated Parmesan cheese over the bottom, about an inch thick, and put a layer of boiled macaroni, of the same thickness, and upon that, fish of whatever sort you please, boned, cut into pieces, and strewed with herbs, such as parsley, thyme, and shalots, chopped very fine, and a little pounded spices and Cayenne pepper, then a layer of macaroni and Parmesan cheese. Put it into a moderate oven; let it bake one hour, then carefully turn it out of the mould into a dish, and serve it to table, with a little good cullis round it.

FISH Fritters.—Make a light forcemeat with fish of any kind. Then put a small quantity into pieces of puff paste, the size of a common puff; then fry them in boiling lard; drain them dry. Serve them to table with truffles, or béchamelle sauce round them.

FISH (Glaze of).*—Take some fish broth, to which add an eel, cut in pieces, and the heads, tails, fins, and large bones, of either sea or river fish; wash them perfectly clean, and chop them into small pieces. When they have been boiling in the broth for about an hour, strain off the liquor, and reduce it to a jelly, which is used to glaze all sorts of *maigre* dishes.

FISH Gravy.—Cut two or three little fish of any kind into small pieces; put

them into a saucepan, with rather more water than will cover them, a bit of toasted bread, a blade of mace, some lemon peel, whole pepper, and a bunch of sweet herbs; let it simmer gently till it is rich and good; brown a little bit of butter in a stewpan, and when it is browned, strain the gravy into it, and let it boil for a few minutes.

FISH Gravy.—Skin two or three eels, or some flounders; gut and wash them thoroughly; cut them into small pieces, and put them into a saucepan; cover them with water, and add a little crust of bread, toasted brown, two blades of mace, some whole pepper, sweet herbs, a piece of lemon peel, an anchovy or two, and a little horseradish, about a tea-spoonful; cover close, and let it simmer; add a bit of butter and some flour, and boil with the above.

FISH Gravy.*—Put some slices of onion into a stewpan, and set them on the fire; when they are completely dissolved, add a piece of butter and some small fish, or pieces of carp, tench, perch, or any other you may find convenient. As soon as they begin to dissolve, and give out their moisture, put a glassful of root broth to them, and boil them for half an hour; then add a glass of white wine, and a little lemon juice, and boil it another half hour, when it may be pressed through a sieve, with great force.

FISH Catsup.*—Take rather more than a pint of vinegar, three pints of red port, two table-spoonsful of pepper, pounded very fine, plenty of shalots and horseradish, the peel of half a lemon, and two or three bay leaves, and a pound of anchovies; let the whole boil together until the anchovies are dissolved, then strain, and when cold, put it into bottles. Two or three spoonsful are sufficient for a pound of butter.

FISH Patties.—Take a carp, a tench, and an eel, boil them a little; half stew six oysters; pick the flesh from the bones of the fish, and beat it together in a mortar, with the melts of the fish, some mace, and some white wine; mix them well together; make some rich puff paste, line the tins with it, then put in the forcemeat, with one oyster, and a bit of butter; put on the top, and bake them.

FISH (Paté Chaud of).*—Cut a piece of salmon into scallops, heat six ounces of fresh butter, and put into it two spoonsful of parsley, two of mushrooms, four of truffles, and a shalot blanched, all shred

very small, a little nutmeg and salt; soak the scallops in this, and place them one by one within the *pâté chaud* (see that article), pour over them the butter that remains, two bay leaves, and cover the whole with slices of bacon. Finish the *pâté* according to rule, and bake it an hour and a quarter in a brisk oven. When done, garnish it with carp roes, crayfish tails, oysters, mushrooms, artichoke bottoms and truffles, and a good *espagnole* or tomato sauce.

FISH Pie.—Clean and cut fresh salmon, cod, turbot, soles, sturgeon, or haddocks, into moderate-sized pieces; then roll them into a mixture made of parsley, thyme, and shalots, chopped fine, some beaten spices, powder of mushrooms or truffles, pepper, and salt; put them into a deep dish with some light forcemeat round; cover with puff paste; egg and ornament the top with leaves of paste; bake it till the fish is perfectly done; and a quarter of an hour before it is sent to table, put in some good strong eullis, with a little Madeira added to it.

FISH Pie.—Take any sort of fish you please, either eel, pike, salmon, tench, &c., and seale it, and cut it into pieces; then line a pie-dish with crust, and put the fish into it, with a bunch of sweet herbs, some salt, and bruised spices, and a layer of butter at the top; after this put on the top, and let it bake for an hour and a half. When done, take off the fat, and put in a good vegetable *ragoût* made in the following manner: Stir a little flour with butter over the fire till it is of a fine cinnamon colour; moisten with half a pint of white wine, some soup *maigre* or warm water, and add mushrooms, a bunch of herbs, and a little salt, let the whole boil half an hour, and then add the soft roes of carp, parboiled; let them stew a quarter of an hour, and then put the *ragoût* into the pies. Any sort of vegetable *ragoût* may be made use of, instead of the above in these pies, such as of truffles, mushrooms, morels, or heads of asparagus.

FISH Maigre Pie.—Bone and cut into pieces a carp; make it into forcemeat with some of the roe, parsley, thyme, shalots chopped very fine, a quarter of a pound of fresh butter, salt, a little pounded spice, half a pint of cream, four eggs, and the crumb of a French roll. Afterwards take pieces of eel, salmon and skate, pass them with sweet herbs, pepper, salt, lemon juice, and a bit of butter. When

they are cold, put some of the forcemeat at the bottom of a deep dish, and mix with the fish some stewed mushrooms, the very smallest onions, truffles and morels blanched, and the roe cut into pieces, and put them into the dish with more forcemeat round the top; then cover with puff paste, ornament with leaves of paste, egg it, and bake it. When it is to be served to table, cut a small hole in the centre of the top, and pour in some good eullis.

FISH (Salt).—Salted fish requires soaking, according to the time it has been in salt; that which is hard and dry, requires two nights' soaking, changing the water two or three times; the intermediate time lay it on a stone floor; *Barreled Cod* requires less soaking; and for the best *Dogger Bank Split Fish*, which has not been in salt more than a fortnight or three weeks, still less soaking will be necessary.

FISH Sauce.—Take some mutton or veal gravy, and put to it a little of the liquor that drains from your fish. Put it into a saucepan, with an onion, an anchovy, a spoonful of ketchup, and a glass of white wine. Thicken it with a bit of butter rolled in flour, and a spoonful of cream. If you cannot procure cream, instead of white wine you must use red.

FISH Sauce (to keep) a Year.*—Take forty anchovies, chop them up, bones and all, put to them ten shalots cut small, a handful of scraped horseradish, a quarter of an ounce of mace, a quart of white wine, a pint of water, one lemon cut in slices, half a pint of anchovy liquor, a pint of red wine, twelve cloves, and twelve peppercorns. Boil the whole together till it is reduced to a quart; then strain it, put it into a bottle, and cork it close; keep it in a cold dry place. One tea-spoonful will be sufficient for half a pound of butter. Warm the sauce first, and then put the butter in to melt, with a little flour.

FISH Sauce without Butter.—Let a quarter of a pint of vinegar, and half a pint of water (the water must not be hard) simmer very gently, with an onion, half a handful of horseradish, four cloves, two blades of mace, and half a tea-spoonful of black pepper, these spices should be slightly bruised. When the onion is quite tender, chop it small with a couple of anchovies, and set the whole to boil for a few minutes, with a spoonful of ketchup. In the mean time, have ready and well beaten, the yolks of three fresh eggs; strain them, mix the liquor by degrees with them, and when

they are well mixed set the saucepan over a moderate fire, holding a basin in one hand, into which toss the sauce to and fro, and shake the saucepan over the fire, to prevent the eggs from curdling. Do not boil them, only let the sauce be hot enough to give it the thickness of melted butter.

FISH Sauce à la Craster.—Thicken a quarter of a pound of butter with flour, and brown it; then add to it a pound of the best anchovies cut small, six blades of mace pounded, ten cloves, forty berries of black pepper and allspice, a few small onions, some savory, thyme, basil, knotted marjoram, a little parsley and sliced horseradish; on these pour half a pint of the best sherry, and a pint and a half of strong gravy. Simmer the whole gently for twenty minutes, then strain it through a sieve, and put it into bottles for use; the proper way to use it is by putting some of it into the butter while melting.

FISH Sauce (Excellent).—Put a pint of remarkably fine port wine into a tin saucepan, with a gill of mountain, half a pint of fine walnut ketchup, twelve anchovies with the liquor belonging to them, a gill of walnut pickle, the rind and juice of a large lemon, four or five shalots, some Cayenne pepper according to taste, three ounces of scraped horseradish, three blades of mace, and two tea-spoonful of made mustard; let the whole boil gently till the rawness is taken off; then put it into small hottles for use. They must be corked very close, and sealed at the top.

FISH Sauce (White).—Simmer to the quantity required, an anchovy, a glass of white wine, a bit of horseradish, two or three blades of mace, an onion stuck with cloves, a piece of lemon peel, and a quarter of a pint of water; strain it, put in two spoonful of cream, a large bit of butter mixed well with some flour; keep stirring it till it boils, add a little ketchup, squeeze in a little lemon juice when off the fire. More wine may be added if agreeable.

FISH Soup.—Take pieces of different sorts of fish, such as the salmon, skate, sole, &c.; sweat them till tender, with turnip, nion, celery, a clove of garlic, and a blade of mace; then add some plain veal broth. Simmer the whole together for half an hour; then strain, and skim it free from fat; season with salt and Cayenne pepper, clear it with white of egg, and colour with a little saffron. It may be served to table with celery or rice in it.

FISH (Tureen of).—Take fresh-water fish of any kind, or different sorts together. If they be dressed *en gras*, stew them with a few slices of ham and veal, a little broth, a glass of white wine, a bundle of sweet herbs, two cloves, one of garlic, thyme, a bay leaf, a few slices of bacon, pepper, and salt; when done, drain then from the liquor, and put the fish in a tureen; add a little cullis to their broth, skim it, sift it in a sieve, and serve upon the fish: you may add what sorts of *ragoût* you choose.

If it is to be *maigre*, braise the fish as such, and serve with their sauce, or with peas or lentil cullis. Observe, that tench must be scalded before they are dressed; but the scales must be left upon pike and perch until they are done, which will give the meat a better colour and a finer white.

FLIP (to make a Quart of).—Put the ale on the fire to warm, and beat up three or four eggs, with four ounces of moist sugar, a tea-spoonful of grated nutmeg or ginger, and a quartern of good old rum or brandy. When the ale nearly boils put it into one pitcher, and the rum, eggs, &c. into another; turn it from one to another till it is as smooth as cream.

FLOUNDERS (to choose).—They should be thick and stiff, their eyes bright and full, and must be dressed as fresh as possible, as they very soon become flabby and bad. They are both a sea and river fish; they are in season from January to March, and from July to September.

FLOUNDERS (Boiled).—Put on a stewpan with a sufficient quantity of water to cover the flounders which are to be dressed; put in some vinegar and horseradish; when the water boils put in the fish, having been first well cleaned, and their fins cut off; they must not boil too fast for fear they should break; when they are sufficiently done, lay them on a fish-plate, the tails in the middle. Serve them with parsley and butter.

FLOUNDERS à la Bonne Femme.*—Butter a dish, and lay in it three or four flounders, with salt, pepper, chopped parsley, a glass of white wine or water, and grated bread over the whole; cover your dish, and set it on a stove for ten minutes; take it off and serve.

FLOUNDERS (Broiled).*—Cleanse and wash as many flounders as you may require, dry and rub them over with oil, and sprinkle salt and pepper on them; lay reeds across your gridiron, and place your fish on these; broil them over a slow fire,

and serve them with an *Italienne maigre*, capers, or any other sauce you may think proper to use.

FLOUNDERS (Broiled).*—Steep your fish in oil mixed with pepper, parsley, and young onions, all carefully taken out before the fish is served; whilst broiling baste with the *marinade*, that is, the oil and herbs, and serve with whatever sauce you think proper.

FLOUNDERS (Fricassee).—Carefully clean the fish, and take off the black skin, but not the white; cut the flesh from the bones into long slices, and dip them in yolk of egg; strew them over with bread raspings, and fry them in clarified butter; when they are sufficiently done, lay them on a plate, and keep them hot. For sauce, take the bones of the fish, boil them in water; then put in an anchovy, some thyme, parsley, a little pepper, salt, cloves, and mace; let these simmer till the anchovy is dissolved; then take the butter the fish was fried in, put it into a pan over the fire, shake some flour into it, and keep it stirring whilst the flour is shaking in; then strain the liquor into it, and boil it till it becomes thick; squeeze some lemon juice into it; place the fish in a dish, and pour the sauce over them.

FLOUNDERS (Fried).—Well rub them inside and out with salt, then let them lie for two hours, to give them some firmness. Dip them into egg, cover them with crumbs, and fry them a nice brown.

FLOUNDER Pie.—Thoroughly clean some flounders, dry them in a cloth, just boil them, cut off the flesh close to the bone, lay a good crust over the dish, and lay a little butter at the bottom; then put in the fish; season with pepper and salt to your palate; boil the bones in the water the fish was boiled in, with a little bit of horseradish, a little parsley, a very small piece of lemon peel, and a crust of bread; boil it till there is just liquor enough for the pie, then strain it, and put it into the dish; put on the top, and let it bake.

FLOUNDERS (Stewed).—Take some flounders and fry them of a nice brown; then take them up, and add to the butter they were fried in, a sufficient quantity of water to make sauce for the fish that are done; to a quart of water two anchovies and an onion cut in slices, a spoonful of ketchup, and two spoonsful of red wine; let it simmer a quarter of an hour; then put it to the fish, and let them stow gently a quarter of an hour; then take them out, put them into a warm dish, and thicken the sauce,

with butter and flour; give it a boil, and strain it off; pour it over the fish.

FLOWERS in Sugar.—Clarify sugar to a *caramel* height, which may be known by dipping in a fork, and if it throws the sugar as fine as threads, put in the flowers. Have ready some tea-cups, with the insides rubbed with sweet oil; put into each cup four table-spoonsful of the sugar and flowers, and when cold turn them out of the cups, and serve them to table piled one upon another.

FLUMMERY.—Steep three large handfuls of very small white oatmeal a day and night in cold water; then pour it off clear, add as much more water, and let it stand another day and a night. Then strain it through a fine hair sieve, and boil it till it is of the consistence of *hastypudding*, keeping it well stirred all the time it is boiling. When first strained, put to it one large spoonful of white sugar, and two of orange-flower water. Pour it into shallow dishes, and serve to eat with wine, cider, milk or cream, and sugar.

FLUMMERY (Dutch).—Boil very gently for half an hour two ounces of isinglass in three half pints of water; add a pint of white wine, the juice of three lemons and the thin rind of one, and rub a few lumps of sugar on another to obtain the essence, and with them add as much more sugar as will make it sufficiently sweet; and having beaten up the yolks of seven eggs, give them and the above, when mixed, one scald; stir all the time, and pour the whole into a basin; stir it till it is half cold; then let it settle, and put it into a melon shape.

FLUMMERY (French).—Beat an ounce of isinglass fine, put it into a quart of cream, and boil it gently for a quarter of an hour, keeping it stirring all the time. Then take it off, sweeten it with fine powder sugar, put in a spoonful of rose and another of orange-flower water, strain it through a sieve, and stir it till half cold. Put it into a mould or basin, and when cold, turn it into a dish, and garnish with currant jelly.

FLUMMERY (Oatmeal).—Boil four quarts of water; when it is rather warmer than milk from the cow, put to it two quarts of oatmeal just cracked; when it has stood till sour, pour off the water, wash the flour out well through a sieve, with three quarts of fresh water; let this stand twenty-four hours, then pour the water clear off, leaving the thick; to one cup of which measure three of milk; set it over the fire, stirring

it; when it begins to curdle, put it through a sieve, set the liquor again on the fire; repeat this, passing it through the sieve so long as it curdles; then boil it for twenty minutes; put it into cups first dipped in water.

If the water stands upon the oatmeal fourteen or twenty days, according to the weather, so that it only turns sour, not mouldy, the better the flummery will be.

FLUMMERY (*to make a Temple in*).—Divide a quart of stiff flummery into three parts, colour one part pink with a little bruised cochineal, steeped in French brandy. Scrape an ounce of chocolate, dissolve it in a little strong coffee, and mix it with another part of the flummery, which will make it a stone colour, and have the last part white; then wet the temple mould, and fit it in a pot to make it stand even. Fill the bottom of the temple with pink flummery for the steps, the four points with white, and fill the rest up with the chocolate flummery, and let it stand till the next day; then loosen it very gently from the mould, and turn it out. Stick sprigs of flowers from the top of every point, which will strengthen it, and give it a neat appearance. Lay round it rock candy sweetmeats for garnish.

FLUMMERY (*Welsh*).—Put a little isinglass to a quart of stiff hartshorn jelly; add to it a pint of cream, a little brandy, and some lemon juice and sugar; boil this till it is thick, then strain it; you may add, if you choose, three ounces of almonds, blanched and pounded; and about ten bitter ones.

FONDUES.—Put some grated Parmesan cheese into a basin, with pepper and a little melted butter, and the yolks of eggs; stir them together; whip the whites of the eggs to a firm froth, and add them a little at a time, to the cheese, stirring lightly with a wooden spoon; half fill as many paper cases as you can, and bake them, like biscuits, in a moderate oven. Serve them as quickly as possible after they are done.

Another way.—Make a white *roux* with about a quarter of a pound of butter and flour; add half a pint of boiling milk; stir till quite stiff over the fire, then add the yolks of about seven eggs; stir them in quickly and then mix about half a pound of good Parmesan cheese grated, a little mixed mustard, salt, and Cayenne, and a little chopped parsley; put them into a marble mortar and pound them well. When cold, add the whites of seven eggs

lightly to it, when beat to a strong froth. Put into paper cases, and bake in a quick oven. Send immediately to table when done, or they are good for nothing.

FORCEMEAT (*Ingredients for*).—Forcemeat should be made sufficiently consistent to cut with a knife, but not dry or heavy. No one flavour should predominate greatly; according to what it is wanted for, a selection may be made from the following list, being careful to use the least of those articles which are the most pungent:

Cold fowl, or veal, scraped ham, fat bacon, beef suet, crumbs of bread, parsley, white pepper, salt, nutmeg, yolks and whites of eggs, well beaten, to bind the mixture.

The forcemeat may be made with any of these articles without any striking flavour; therefore any of the following different ingredients may be made use of to vary the taste:

Oysters, anchovies, tarragon, savory, pennyroyal, knotted marjoram, thyme, basil, yolks of hard eggs, Cayenne, garlic, shalots, chives, Jamaica pepper, in fine powder, or two or three cloves.

To force or stuff turkeys, geese, ducks, &c. see under the heads of the different ways of dressing turkeys, geese, &c.

FORCEMEAT.—Take an equal quantity of lean veal scraped, and beef suet shred; beat them in a marble mortar; add pepper, salt, cloves, pounded lemon peel, and nutmeg grated, parsley and sweet herbs, chopped fine, a little shalot and young onion, a few bread crumbs grated fine, and yolk of egg sufficient to work it light; roll this into balls with a little flour; if for white sauce, boil them; if for brown sauce, fry them.

FORCEMEAT Balls for Fish Soups, or Fish stewed.—Beat the flesh and soft parts of a middling-sized lobster, half an anchovy, a large piece of boiled celery, the yolk of a hard egg, a little Cayenne, mace, salt, and white pepper, with two table-spoonsful of bread crumbs, one spoonful of oyster liquor, two ounces of butter warmed, two eggs beaten for a long time; make into balls, and fry them of a nice brown colour in butter.

FORCEMEAT (*Collops of*).—Mince some meat, and put it on the fire with a slice of butter; a little parsley and green onions, shred fine; shake in a little flour and moisten with stock; add pepper, and reduce to a thick sauce that will adhere to the meat; then leave it to cool; then

make a paste with flour and water, and a little butter and salt; knead and roll it with a rollingpin, as thin as a halfcrown; place your meat upon it in small parcels, a full finger's distance from each other; wet the paste all round the meat, and then cover it with paste rolled to the same thickness as that on which you placed the meat, pinching the paste round the parcels of meat with your fingers. Cut the collops separate, and fry them of a nice colour.

FORCEMEAT of Fish.—Take two ounces of either turbot, soles, lobster, shrimps, or oysters, free from skin, put it into a mortar with two ounces of fresh butter, one ounce of bread crumbs, the yolks of two eggs boiled hard, a little shallot, grated lemon peel, and parsley, minced very fine; then pound it well till it is thoroughly well mixed and quite smooth; season it with Cayenne to your taste, break in one whole egg, rub it well together, it will then be ready for use. Oysters, parboiled and minced fine, and an anchovy, may be added.

FORCEMEAT for Fowls or Meat.—Shred a little ham, or gammon, some cold veal or fowl, some beef suet, a little onion, some parsley, very small quantity of lemon peel, salt, nutmeg, or pounded mace, and either white pepper, or Cayenne, and some bread crumbs.

Pound the whole in a mortar, and bind it with one or two eggs, beaten and strained.

FORCEMEAT for Hare.—Two ounces of beef suet, chopped fine, three ounces of bread crumbs, grated fine, parsley, shallot, marjoram, lemon thyme, lemon peel, nutmeg, pepper, and salt, according to taste, and mix all together with an egg.

If the liver of the hare is quite sound it may be parboiled, minced very fine, and mixed with the above ingredients.

FORCEMEAT for Raised Pies.—Set over the fire, with a small piece of butter, some chopped parsley, lemon thyme, mushrooms, and one clove of garlic, and stir them till the butter begins to look clear; then put in the crumb of a French roll, and cover it with good stock; stir it over the fire till it has boiled to a paste, then take it off: then set on the fire, in cold water, with some salt, a dozen fat chickens' livers; when they begin to boil, take them off, drain them from the water (trim off any parts that look bad), and fry them in a little clarified butter till done; then pound them all in a mortar till they are smooth, with

the yolks of two eggs boiled hard; then add to them two ounces of fat from a fillet of veal that has been dressed: mix it well together; add the bread, &c., and thoroughly pound the whole; when they are well mixed, put in two or three hits of truffles, or the liquor from them; two whole eggs, and the yolks of three, with pepper, salt, and pounded spice, according to taste; rub the whole through a fine hair sieve, put it in a basin, and cover it with lards of fat bacon, until it is wanted for use.

FORCEMEAT for Turtle.—One pound of fine fresh suet, one pound of veal or chicken, chopped fine, crumbs of bread, a little shallot or onion, salt, pepper, nutmeg, mace, pennyroyal, basil, marjoram, parsley, and lemon thyme, finely shred. Beat as many fresh eggs, yolks and whites, separately, as will make the ingredients into a moist paste; roll it into small balls, and fry them in fresh lard. When they are of a light brown colour, then take them out and drain them before the fire. If the suet happens to be moist or stale, it will be necessary to use more eggs.

Balls made this way are remarkably light, but rather greasy; some people prefer them with less suet and eggs.

FORCEMEAT Patties.—Make a farce the same as for *Raw Force meat Pie*, only chop it smaller, and let the crust be a rich puff paste; cut it to the size of the patty moulds, fill them with the farce, being first rubbed with butter; cover them with puff paste, and let them bake in a moderate oven for about three quarters of an hour; when ready to serve, add a little warm cullis with the squeeze of a lemon.

FORCEMEAT for Pies.—Take a pound of fillet of veal, a quarter of a pound of fresh pork, and some beef marrow; season with pepper, cloves, and grated nutmeg; then add some veal sweetbreads, truffles, and mushrooms, mincing up the whole together very fine. Instead of veal, you may use, if you please, the white part of any poultry or game, or both in equal quantities, and instead of pork, sausage meat. It is with this stuffing or forcemeat that meat pies are garnished. If you desire to make this forcemeat into balls, add the yolks of eggs, and roll them in flour.

FORCEMEAT Pie.*—Take any sort of meat, either a tender piece of beef, fillet of veal, log of mutton, game, or poultry, and chop it up with the same quantity of beef suet, parsley, young onions, and mushrooms shred fine, and season with salt and mixed

spices, moistening with two eggs, mixed with half a pint of cream. When the forcemeat is finished, cover the bottom of a pie-dish with paste, and put the forcemeat over it about the thickness of an inch, completing the pie the same as all others. Let it bake for two hours, but if made of beef or mutton still longer. When it is done, open the pie, cut the forcemeat into squares, skim off the fat, and put in a good cullis.

FORCEMEAT (Raw) Pie.—Take fillet of veal chopped, with calf's udder scalded, raw breasts of poultry, beef suet, sweet herbs, pepper, salt, nutmeg, and two or three raw eggs; when well pounded and seasoned, make it into balls, or into the shape of sausages; put them into the pie, and if you choose you may add artichoke bottoms, mushrooms, truffles, sweetbreads, &c., with some butter; finish the same as all other pies.

FORCEMEAT for Pike, Haddock, and small Cod.—Take equal quantities of fat bacon, beef suet, and fresh butter, some parsley, thyme, and savory, a small quantity of onion, and a few leaves of scented marjoram, shred fine, and one or two anchovies, a little salt and nutmeg, and some pepper. Oysters will be a great improvement, either with or without anchovies; add bread crumbs, and an egg to bind.

FORCEMEAT (Portuguese) for baked Soles.—Pound cold beef, mutton, or veal, a little; then add some fat bacon that has been lightly fried, cut small, and some onions, a little garlic or shallot, some parsley, anchovy, pepper, salt, and nutmeg; pound the whole fine with a few bread crumbs added to it, and bind with the yolks of two or three eggs.

FOWLS (Directions for choosing and dressing.)—When a cock is young his spurs are short; take care that you are not deceived by their having been cut or pared, a trick that is often practised. If fresh their vent will be close and dark. Hens are best just before they begin to lay, and yet are full of egg; if they are old, their combs and legs are rough.

All poultry should be very carefully picked, every plug removed, and the hair nicely singed with paper.

The cook should be careful in drawing poultry of all sorts, not to break the gall-bag, for no washing will take off the bitter where it has touched.

If for roasting, black-legged fowls are the most moist. A good-sized fowl will take from three quarters of an hour to an

hour in roasting; a middling-sized one about half an hour; and a very small one, or chicken, twenty minutes.

Tame fowls require more roasting, and are longer in heating through than others. All sorts should be continually basted, that they may be served with a froth, and appear of a fine colour. The fire must be very quick and clear before any fowls are put down. Serve with egg sauce, bread sauce, or garnished with sausages or scalded parsley.

A large barn-door fowl, well hung, should be stuffed in the crop with sausage meat, and served with gravy in the dish, and with bread sauce.

The head should be turned under the wing like a turkey.

For boiling, choose those that are not black-legged; pick them carefully, singe, wash, and truss them. Flour them, and put them in boiling water; a good-sized one will be done in half an hour.

Serve with parsley and butter; oyster, lemon, liver, or celery sauce. If for dinner, ham, tongue, or bacon, is commonly served with them.

Fowls are trussed in the same manner as chickens (see CHICKENS).

FOWLS (Béchamelle of) au Gratin.*—Put half a dozen spoonfuls of béchamelle and some stock into a saucepan; let it boil, and stir it constantly with a wooden spoon; take the remains of some roasted fowls, and having minced it very small, put it into the béchamelle; stir it lightly, and then pour it into a silver dish; beat up the white of an egg, spread it over the mince, strew on it grated bread crumbs, and Parmesan cheese; pour a little melted butter over the whole, and colour it with a salamander.

Fowls boiled with Rice.—Stew a fowl in some well-skimmed clear mutton or veal broth, and seasoned with onion, mace, pepper, and salt. About half an hour before it is ready, put in a quarter of a pint of rice well washed and soaked. Simmer till tender; then strain it from the broth, and put the rice on a sieve, covered, before the fire. Keep the fowl hot, lay it in the middle of a dish, and the rice round it without the broth. The less liquor the fowl is done with, the better. Serve with gravy or parsley and butter for sauce.

Fowl (Boudins of).*—Sprinkle some flour on a table, and lay on it some *farce à quenelles*, make into whatever forms you may think proper, and poach them; then

drain, and cover them with bread crumbs; broil and serve them on a half glaze.

Fowl à la Braise.—Truss a fowl the same as for boiling, and cover it all over with thin slices of hacon. Wrap round it beet leaves, then in veal caul, and put it into a large saucepan with three pints of water, a glass of Madeira, a bundle of sweet herbs, a few blades of mace, and half a lemon. Stew it till it is quite tender; then take it up and skim off the fat; thicken the gravy with flour and butter, and strain it through a hair sieve; put to it a pint of oysters and a tea-cupful of thick cream. Keep shaking your pan over the fire, and when it has simmered a little, serve up your fowls with the bacon, beet leaves, and caul still on, and pour the sauce hot over it. Garnish with harberries, or red beet root.

Fowl à la Braise.—Truss a fowl the same as for boiling, season the inside with pepper and salt; put at the bottom of the vessel a slice or two of beef, lay over the fowl some thin slices of lean hacon, and bits of veal, an onion stuck with cloves, a bunch of sweet herbs, a carrot, half a lemon, pepper, and salt; set this over a slow fire for ten minutes, then put to it about three pints of beef broth or warm water; warm a glass of Madeira and pour in: stew this till the fowl is tender, strain the gravy through a piece of dimity, the rough side upwards, first dipped in cold water; mix a little flour with it, boil it up, and serve it over the fowl. Oysters are a great addition.

Fowls (Broiled).—Take a large fowl, and cut it into four quarters, put them on a bird-spit, and tie that on another spit, and half-roast; or half-roast the whole fowl, and finish either on the gridiron, by which means it will be less dry than if done wholly on the gridiron. If you half-roast the fowl whole, it must be split down the back afterwards, then peppered, salted, and broiled.

Fowl (Broiled).—Split them down the back, well salt and pepper them; then broil them. Serve with mushroom sauce.

Fowl à Campine, with raw Onions.—Truss a fowl with the legs outward, and roast it. It must be of a good colour. When done, slit the breast, cut raw onions in slices, which you should introduce into the slits you have made, and send it to table with a brown *poivrade* highly seasoned, and very hot.

Fowl (Capilotade of).*—Take the remains of a ready-dressed fowl, and put

them into a stewpan; then do up some parsley, shalots, and four mushrooms, all shred small, in a little butter; as soon as the latter becomes liquid, add four ladlesful of *espagnole*, and two of *consommé*, reduce, and skim it; pour it on your fowl, set it on the fire to simmer for a quarter of an hour; before you send it to table, season it.

Fowl (to dress cold).—Cut a fowl into quarters, and heat up one or two eggs; grate in a little nutmeg, put in a little sauce, some chopped parsley, and a few bread crumbs; beat them well together, and dip the fowl into this mixture; then fry them of a fine light brown; prepare a little good gravy, thickened with a little flour, and put in a spoonful of ketchup: lay the fried fowl in a dish, and pour the gravy over it; you may garnish with lemon or a few mushrooms.

Fowl Cream.—Pound the white parts of some roasted fowls, with a quarter of a pound of sweet almonds; when it becomes a fine paste, dilute it with half a pint of cream; strain, and then cook it in the *bain-marie*.

Fowl à la Crème.—This dish is made of a cold fowl, either roasted or stewed; you take off the breast and fleshy part of the fowl, by cutting it square all through; with a little bread toasted, and dipped in butter, stop the aperture; then fill the fowl with *farce à la crème*; then make a kind of wall round the fowl with buttered paper, cover the same with bacon, to prevent the fowl from getting too much colour. If this dish is to be placed on the flanks of the table in the second course, some of the same *farce* may be served on toasts cut in the shape of hearts or lozenges, which are called *témoins*. These are to be baked in the oven, the same as the fowls, and the fat to be well drained: serve with a thin *espagnole* sauce, or *velouté*. The toast must be fried before the *farce* is put over it.

Fowl (Cromasquis of).—This dish is prepared in the same manner, as the *croquettes* of fowls; but each ball is wrapped in thin slices of cold calf's udder, and dipped in batter. Fry them, and serve on fried parsley.

Fowl (Croquettes of).*—Take all the meat from a fat chicken, remove the sinews and skin, mince it very small; put into a saucepan two ladlesful of *velouté*; when well reduced, add the yolks of four eggs, then the mince; mix them together, and then take it from the fire; make it into

balls the size of walnuts, which (when cold), roll in bread crumbs, give them rather a long than round form, dip them in egg, bread them a second time, and fry them in hot *friture*.

FOWLS Davenport Fashion.—Take the livers, hearts, and most tender parts of the gizzards, shred very small, with half a handful of young clary; an anchovy to each fowl, an onion, and the yolks of four eggs boiled hard, with pepper, salt, and mace, according to taste. Stuff the fowls with this, and sew up the vents and necks quite close, to prevent the water from getting in; boil them in salt and water till almost done; then drain them, and put them into a stewpan, with a sufficient quantity of butter to brown them. Serve them with melted butter, and a spoonful of any ketchup you please in the dish.

FOWL à la Dreux.—The fowl being trussed, if you wish to give additional firmness to the skin and flesh, have some boiling water ready, then lay hold of the fowl by the saddle, dip the breast in the water, and then dip it in cold water; when the fowl is quite cold, cut some ham into long squares; lard the breast of the fowl in imitation of a draft-board, put it into a stewpan, trimmed all round with fat bacon, and moisten with *poêle*, there must be a brisk fire over it, and a slow one under it, as it will be sufficiently done in three quarters of an hour at the most. Dry the hacon with a salamander, glaze of a good colour, and serve with a sauce à l'Allemande.

FOWL (Fillets of) en Chemise.*—Take as many fillets of fowl as you may require, and cut them into thin slices; make a good *farce*, in which roll each of the slices, so that they may be completely wrapped in; enclose these little fillets each in a piece of caul, place them on a skewer, and roast them. Serve them with veal gravy, or fowl *consommé*.

FOWL (Fillets of) larded.*—Take the fillets from three fine fowls, leaving on the ends of the pinions, trim, and lard them; stick the end of the pinion underneath each, to give them a better form; line the bottom of your stewpan with roots, spice, and bacon, put into it three ladlesful of stock, on which place your fillets, with a piece of buttered paper; set the stewpan on the fire, and let it boil, but not too fast: cover the lid with fire, and if in three quarters of an hour your stock be not sufficiently reduced, make a better fire, and let it stand a quarter of an

hour longer. Dip the larded side of your fillets into the glaze, and serve them with an *espagnole travaillé* underneath: to which may be added the jelly your fillets were cooked in.

FOWL (Forced.)—Take a large fowl, pick it clean, cut it down the back, draw it, then take off the skin whole, cut the flesh from the bone, and chop it up with half a pint of oysters, an ounce of beef marrow, and a little pepper and salt; mix it up with cream, lay the meat on the bones, draw the skin over it and sew up the back, cut large thin slices of bacon, lay them over the breast of the fowl, and tie the bacon on with packthread. It will take an hour to roast before a moderate fire. Make a good brown gravy sauce, pour it into the dish, take the bacon off, lay the fowl in the gravy, and serve. Garnish with oysters, mushrooms, or pickles.

FOWL en Fricandeau.—Cut a fowl in two, and bone it thoroughly, make a forcemeat of sweetbread, cut into large dice, a few fat livers, truffles, or mushrooms, or both, chopped parsley, shalots, and scraped bacon, mixed with the yolks of three eggs, pepper, and salt; fill the fowl with this *farce*, sew it up, and give it a fry in butter for a moment; then lard it like a *fricandeau*; braise it in broth, with a few slices of veal and bacon: when done, sift and skim the sauce, reduce it to a glaze, and glaze the fowl with it. Serve with whatever sauce you think proper.

FOWL (Fried), à l'Indienne.—Slice some onions and fry them in lard till they become of a nice brown colour, adding a pinch of flour; when the onions are sufficiently done, take them out with the skimmer, and keep them hot. Have ready a fowl cut up as for *fricassée*, and the pieces blanchied in boiling water. Put the pieces of fowl in the lard in which the onions were fried, till they also become of a nice colour; then pour upon them some stock, adding salt, allspice, Cayenne pepper, and a little turmeric or Indian saffron; when the fowl is done enough, put in the fried onions; boil the whole for two or three minutes, and serve, sending up, separately, a dish of rice.

FOWL with the Flavour of Game.—Take a rabbit that has been kept a long time, and cut the meat of it into thin slices; lay them on a dish, and season them with pepper and salt, chopped parsley, chibbol, shalots, and a little sweet oil; split a fowl

at the back, bone it all to the legs and wings, stuff it with this, then sew it up, and give it its natural form; braise it with slices of veal and ham, covered over with slices of bacon; soak it about a quarter of an hour; then add a glass of white wine, a little broth, a bundle of sweet herbs, pepper, and salt. When done, sift and skim the sauce; add a little cullis, and serve it over the fowl.

Fowl (Glazed).—This is braised and glazed in the same way as *Fowl en Fricandeau*, only with this difference, that it is done without stuffing. Serve with its own sauce, or any other, if you like it better.

Fowl with its own Gravy.—Truss a fowl the same as for boiling, lard it quite through with bacon, ham, and parsley; put it in a pan with a little butter, two or three slices of peeled lemon, a bundle of sweet herbs, three cloves, sliced onions, carrots, pepper, salt, a little stock, and a glass of white wine; stew them gently till they are done; skim and strain the sauce, and serve it with the fowl.

Fowl (Guinea and Pea).—They eat much the same as pheasants. They should be dressed in the same manner, except when larded; then, of course, they require no bacon to be laid over them.

Fowl (Hashed).—Cut it into pieces, and put it into some gravy with a little cream ketchup, grated lemon peel, and nutmeg, a few oysters and their liquor, a bit of butter mixed with flour; keep it stirring until the butter is melted, lay sippets in a dish, put in the hash and serve.

Fowl as a Hedgehog.—Make a farce with the liver chopped, scraped bacon, parsley, shalots, pepper, and salt, and stuff a fowl with it; truss it the same as for roasting, give it a few turns over the fire in butter; then lard it close with slices of ham and bits of truffles, to stick pretty far out; roast it, basting often with good oil. Serve with *consommé* and cullis sauce, and a little juice of lemon.

Fowl (Hodgepodge of).—Cut a fowl into quarters, and braise it with pickled pork; make a good *ragoût* with small onions, all sorts of roots cut differently, and the braised pork; intermix all well on the dish, and serve with a thick cullis sauce. You may put to it any sort of meat you choose, taking care that the hardest kind is boiled proportionably.

Fowl (Legs of) upon Ashes.—Garnish a stewpan with slices of veal, and a good

slice of ham; put the legs of fowls upon these, being first larded through and through, with well-seasoned *lardons*; add a tea-spoonful of brandy, and cover the whole with slices of bacon, and over that, white paper; simmer both, under and over; they will furnish sufficient sauce, which must be properly sifted; but if not a sufficient quantity, add a little cullis, and one squeeze of lemon.

Fowl (Legs of) garnished.—Braise four legs of fowls with a dozen of small onions, broth, a few slices of bacon, a bundle of sweet herbs, two cloves, thyme, and bay leaves: when it is half done, add an eel cut in pieces, six crayfish, half a glass of white wine, pepper, and salt; let it braise slowly: when all is done, take the bottom of the braise, sift, and skim it very clean from fat; add a few spoonfuls of cullis (two or three), and reduce it to the consistence of a sauce; intermix the fowl and other things properly on the dish, with the onions, and a few bits of fried bread; pour the sauce over all, with a lemon squeeze.

Fowl (Legs of) au Prince.—Soak a few anchovies and bits of fresh ham, cut as for larding, and when you think they have lost their saltiness, drain them; lard as many legs of fowl as will make a good-sized dish, marinate them some time, with a glass of white wine, a lemon cut into slices, pepper, and salt; make a stuffing with butter, chopped parsley, shalots, and capers; put each leg into a bit of puff paste, together with the *marinade*, mixed with the stuffing; bake them in a slow oven; and when done, take off the puff paste and serve with a good sauce.

Fowl (to marinate).—Take a large fowl, and with your finger raise the skin from the breastbone. Cut a veal sweetbread very small, a few oysters, a few mushrooms, an anchovy, some pepper, a little nutmeg, some lemon peel, and a small portion of thyme. Chop all small, and mix it together with the yolk of an egg; stuff it in between the skin and the flesh, being very careful not to break the skin, and then fill the body of the fowl with oysters. Then lard the breast of the fowl with bacon; cover it with paper, and roast it. Make a good gravy. Garnish with lemon, and send it to table.

Fowl (Moor), or Moor Game.—Moor fowl should be treated the same as partridges; sometimes a bit of bread, fried brown in butter, is served under them.

Fowl (Moor) with Red Cabbage.—Truss the moor game as for boiling; put them on with a little soup; stew them for half an hour; cut a stock of red cabbage in four quarters, put it to the moor fowl; season with white pepper and salt, a small bit of butter rolled in flour, and a glass of red wine. Lift out the cabbage, and arrange it neatly in the dish, the moor fowl on it. Pour the sauce over them, and garnish with small slices of fried bacon.

Fowl (Moor), or Moor Game, to Pot.—Pick, singe, and wash the birds nicely; then dry them, and well season them inside and out, pretty high, with pepper, mace, nutmeg, allspice, and salt. Put them in as small a pot as will hold them; cover them with butter, and bake them in a very slow oven. When they are cold, take off the butter; dry them from the gravy, and put one bird into each pot; they should just fit. Add as much more butter as will cover them, being very careful that it does not oil. The best method of warming it is by putting it in a basin, and setting the basin in hot water. Or rather the better way is, when boned and well seasoned, to fill them with a rich *farce*, line the pot with slices of fat bacon, then surround that with *farce* or forcemeat; then put in your birds, cover them with *farce*, then with fat bacon, and bake; adding some fresh butter.

Fowl with Olives.—Truss and dress a fowl the same as *Fowl à la Dreux*. Then take some olives, which should be blanched till they are no longer briny. Next boil them in a thin *espagnole*. Skim the sauce, and add a little lemon juice, and pour it under the fowl. Serve with some stuffed olives, without stones. Turn the olives with a knife, so as to take out the stones, and leave the olives whole.

Fowl (Panada of).—Boil a bit of crumb of bread in some good broth, add to it the breast of a couple of fowls, roasted, and very finely pounded; sift all together in a cloth, with strong pressing, and add broth according to the consistence you would have it.

Fowl with Rice.—Boil a pint of rice in as much water as will cover it, with black pepper, a few blades of mace, and half a dozen cloves, tied up in a bit of cloth; when the rice is tender, take out the spice; stir in a piece of butter; boil a fowl and a piece of bacon; lay them in the dish, cover them with the rice: lay round the dish, and upon the rice, hard eggs, cut in halves, quarters, and lengthwise, with onions, first boiled, and then fried.

Fowl with Rice, another way.—Take a fowl trussed for boiling, soak in water, drain it, and put it to some good veal broth, or water sufficient to cover it; a handful of rice washed, a blade of mace, some whole pepper in a bag, a bunch of parsley, and some salt, boil and skim it, when very tender, serve in a deep dish, with the rice and broth round it.

Fowl (Pudding of) à la Reine.—This dish is made of cold fowls. Take the breast and fleshy parts of several fowls, and cut them into small dice, all of an equal size. Throw these dice into a reduction of *velouté*, and season them well; then put them into a dish that they may cool. When this preparation is quite cold, cut it into two equal parts, which you must make into puddings of a long shape, the size of the dish; roll them in crumbs of bread; then dip them into egg, and roll them again in bread. You must be careful that the extremities are well covered with the crumbs, otherwise they will break in the frying-pan. When they are fried to a good colour, drain them, wipe off the grease with a clean towel, and serve with a thin *velouté*, or green parsley fried between.

Fowl (Purée of).*—Take all the white part of three cold roast fowls, and pound it; then add about an ounce of calf's udder, a little salt, pepper, and nutmeg; pound them all together until well mixed. Dissolve two spoonfuls of white jelly or *consommé*, and three of *béchamelle* or *velouté*; and when liquid, add to it the pounded meat; stir them together over the fire, but do not let it boil; strain it into another vessel, and keep it hot in the *bain-marie*: serve it with bread in the usual manner.

Fowls (Quenelles of).*—Take the breasts of four fowls, and scrape the meat off with a knife; pound it well, and pass it through a *quenelle* sieve into a plate: soak the crumb of a French roll in milk till quite soft, then put it into a cloth to press out all the moisture, and pound as much of that as you have meat; then take an equal quantity of veal udder or butter, and heat it up with the bread, until the butter cannot be distinguished, when the fowl should be added, and all three ingredients pounded together; to this put four yolks of eggs, or more if necessary, salt, pepper, and nutmeg; when the whole is well pounded, whip the whites of two eggs, and mix them in lightly; poach a little of it to try if it be sufficiently seasoned, and then set it aside for use.

Fowl (Quenelles of).*—Take a dessert-

spoonful of *farce à quenelles*, and smooth it with the blade of a knife, in warm water; lay it on a buttered saucepan-lid, and when you have done as many as you wish to have, put them gently into boiling water, with a little salt in it, and set them by the side of the stove that they may not boil too fast; turn them lightly with the back of a spoon, and when they begin to swell, drain them on a cloth; dish, and pour over them a reduced fowl *consommé*.

FOWLS (Roasted).—Roast them before a clear fire; broil them up when nearly done, by sprinkling them over with flour and salt, and basting them with butter. When done, be careful in taking out the skewers. Serve them with very good clear gravy in the dish, and bread or egg sauce in a boat.

FOWL (Roasted) with Chestnuts.—Roast some chestnuts very carefully, so that they may not be burnt, then take off the skins, and peel them. Take about a dozen of them, cut them small, and bruise them in a mortar. Parboil the liver of a fowl; bruise it, and cut about a quarter of a pound of ham or bacon, and pound it. Then mix them all together, with a good quantity of chopped parsley, sweet herbs, some mace, pepper, salt, and nutmeg. When these are all well mixed together, put it into your fowl, and roast it. The best way of doing this is to tie the neck, and hang it up by the legs to roast, with a string, and then baste it with butter. For the sauce, take the rest of the chestnuts, peel and skin them, put them into some good gravy, with a little white wine; and thicken it with a piece of butter rolled in flour; add cullis. Then place your fowl in the dish; pour in the sauce; garnish them with lemon, and serve.

FOWLS roasted like Pheasant.—They must be full grown; leave the heads on; truss them like pheasants; lard them with bacon and roast them. Serve them with gravy and bread sauce.

FOWL (Roasted) with a Ragout of Oysters.—Make a forcemeat, to which add a dozen oysters; stuff the craw; cover the breast of the fowl with slices of bacon, then a sheet of paper; roast it; take some cullis, or good gravy, put in some oysters, with their liquor strained, a little mushroom powder, or ketchup, lemon juice, thicken it with flour; add Cayenne and salt; boil it up: when the fowl is roasted, take off the bacon, and serve the sauce in the dish.

FOWL (Salad of).*—Cut up a couple of cold roasted fowls. take off the skin, and trim them; lay them in a deep dish, with

salt, oil, and vinegar; when they have soaked in this a short time, place the fowl on a dish, round which lay some lettuces, well washed and cut in quarters, hard eggs also quartered, fillets of anchovies, gherkins, capers, and a *ravigotte*. Pour the dressing over the whole, and serve.

Fowl in the Form of a large Sausage.—Cut a fowl in two, bone it, and flatten the meat with a roller; put some forcemeat upon each half, made of breast of fowl roasted, bread crumbs soaked in cream, scraped bacon, udder, parsley, shalots, salt, and fine spices, mixed with the yolks of three eggs; tie up the pieces in the form of large sausages, wrap them in slices of bacon, and then in pieces of linen cloth; braise them in broth, with a glass of white wine, a bundle of sweet herbs, whole pepper, salt, sliced onions, and carrots. When they are done, untie the cloth, take off the bacon; squeeze them gently between a cloth, to press out the fat, and serve with what sauce you choose.

FOWL (Soufflé of).*—Pound the fillets of four roasted fowls, about two ounces of calf's udder, salt, and pepper; when these are well beaten, put them into a stewpan, with four ladlesful of *velouté*; make it quite hot (but not to boil), and then pass it through a sieve into a basin; add to it the yolks of five eggs and the whites of two, whipped as for biscuits. Cement fried bread round the edge of a dish; pour in the *soufflé*, smooth the surface, and put it into an oven; as soon as it has risen properly and is firm to the touch, take it out, and serve it instantly.

FOWL (Stewed).—Truss a fowl the same as for boiling; put it into a stewpan, with a bit of butter, chopped parsley, shalot, and mushrooms; stew it on a slow fire about a quarter of an hour, turning it often. Then put it into another stewpan, with slices of veal and ham, and all the first seasoning. Cover it with slices of bacon; stew it gently for a quarter of an hour longer, then add a little whole pepper, and some salt, a little stock, and some white wine, and finish it on a slow fire; then skim and strain the braise. When done, squeeze in the juice of a lemon; wipe the fowl clean from the fat, and serve.

FOWL (Stewed).—Place four clean skewers at the bottom of a stewpan, and place the fowl upon them. Put it in a quart of gravy, a bunch of celery, cut small, and washed very clean, and two or three blades of mace. Let it stew gently till there remains only just sufficient for sauce; then

add a good piece of butter rolled in flour, two spoonfuls of red wine, the same quantity of ketchup, and a sufficient quantity of pepper and salt to season it. Place the fowl on a dish, and serve the sauce over it.

FOWL stuffed with Black Pudding Preparation.—Fry two fine chopped onions in butter till they are almost done; then add chopped parsley, shalots, a little pounded coriander seed, pepper, and salt, half a pound of tripe or marrow, the yolks of four raw eggs, and half a pint of hog's blood; thicken it over the fire without boiling; take out the breastbone of a fowl, and stuff it with this preparation; sew it up, and roast it with bacon and paper tied over it; serve with eullis and *consommé* for sauce.

FOWL (Stuffed or Forced).—Make a foremeat with half a pound of beef suet, as much crumbs of bread grated fine, the meat of a fowl cut very small; beat these in a mortar, and a pound of veal with them, some truffles, morels and mushrooms cut small, a few sweet herbs and parsley shred fine, some grated nutmeg, pepper, salt, and lemon peel grated; bone your fowls, fill them with the foremeat, and roast them. Serve with good gravy, with truffles and morels. The fowls may be larded if you choose.

FOWL à la Tartare.—Take a fine fowl, turn in the legs as usual, then cut it in two, take the bones off from the back, cut the breast off, break those of the legs, flatten the fowl with the back of your knife, and season it with salt and pepper; then dip it in clarified butter, and next into bread crumbs, equally on all sides. Next broil it up to a fine colour, on a slow fire, that it may be done thoroughly. Send it up with a brown *Italienne* mixed with mustard. Thrust your knife into it to ascertain if it is well done; it requires an hour, or at least three quarters, to be done properly.

Fowl with Truffles.—Truss a large fowl as for boiling, put truffles into the inside well stewed and prepared; then put it on the spit, with a slice of fat bacon on the breast, and paper tied over that; roast it well, set it on the dish, garnish it with truffles in sauce à l'*Espagnole*, or brown sauce, and serve.

Fowl (Wild).—The flavour of wild fowl is preserved better by not stuffing them; put into each, pepper, salt, and a bit of butter.

Wild fowl do not require so much dressing as tame; they should be done of

a fine colour, and nicely frothed. A rich brown gravy should be served in the dish, and when the breast is cut into slices, before it is taken from the bone, it will be much improved by a squeeze of lemon, some salt, and pepper.

If you wish to take off the fishy smell which these birds frequently have, put an onion, salt, and hot water into the dripping-pan, and for the first ten minutes baste them with this; then remove the pan, and keep constantly basting with butter.

FOWL (Wild) Pie.—The fowl should be trussed like a duck for a pie larded with anchovies, seasoned with pepper, salt, and sweet herbs; put a good quantity of butter into the pie, and finish the same as all others.

*FOWL (Wings of) larded.**—Take as many wings of fowl as you may require, lard, and put them into a saucepan, with a slice of veal, a little streaked bacon, and sweet herbs; when sufficiently done, lay them in a dish on any vegetable you please (previously steaming them in good broth), and serve them as a side dish.

There are various other ways of sending the wings of fowl to table; but they are generally cooked as above, or according to the taste and fancy; only two or three recipes are, therefore, introduced here.

*FOWLS (Wings of) au Pain de Bcurre.**—Boil the wings in broth, with some onions, a bay leaf, salt, and pepper, when done and quite cold, wrap each wing in a large slice of butter, which must be pretty firm; if it should be soft, work a proper quantity of flour into it, to bring it to the right consistence; when all the wings are covered, lay one over the other, press the whole together lightly, so that it only forms one piece; then dip your hands in flour, that in smoothing this piece the butter may not adhere to them; then set it in a cool place for half an hour. In the mean while prepare a quantity of bread crumbs well dried in the oven, and having fastened the buttered wings to a spit, put them before a slow fire, take a handful of the bread crumbs, and when the butter begins to melt, shake them over it, and continue this operation till the butter has taken up all the crumbs, and no longer runs, when it may be put nearer the fire to finish the cooking; take care to keep the whole of a clear equal brown.

*FOWL (Wings of) à la Provençale.**—Lard the wings with small pieces of anchovies, instead of bacon, and cook them in a closely-covered saucepan, with some

streaky bacon, artichoke bottoms, asparagus tops, and garlic, a sufficient quantity of broth, and seasoned with salt, nutmeg, ginger, and pepper. When quite tender, take out the wings, and lay them in a dish; add a little veal gravy to the liquor, reduce it to the proper consistence, and pour it very hot over the wings. The garlic, ginger, and pepper may be omitted at pleasure.

FOWL (*Wings of*) *en Redingote*.*—Take the number of wings you intend to use, and having trimmed, wrap each in a thin slice of bacon, taking care that the whole of the wing is covered; tie them round and put them into a saucepan, with some broth, parsley, a bay leaf, salt, and pepper. When done, take them out and let them drain; then cover them with bread crumbs, and broil them over a clear slow fire; take off the strings, dish, and serve them with any sauce you think proper.

FRANGIPANE.*—Put into five spoonsful of flour five eggs, a pint of milk, an ounce of butter, and a little salt; set it on the fire, stirring constantly until it has boiled ten minutes, taking great care that it does not burn; then pour it into a basin, and let it cool. Take a few almonds (to every six sweet put one bitter), bruise them, and some macaroons, and when reduced to powder, mix them with a little crisped orange flower (also in powder), and a sufficient quantity of powder sugar to sweeten it; add these to the above preparation, and stir them in well with a wooden spoon. If your *frangipane* be too thick, add another egg or two, and then make whatever use of it you may desire.

You may, if you think proper, substitute pistachios for the sweet almonds, in which case a little spinach essence must be added to colour it, the macaroons and orange flowers omitted, and three bitter almonds only used.

FRANGIPANE (*Soufflé of*).*—Put six dessert-spoonsful of water into a saucepan, with four yolks and one whole egg, a pint of cream, and an ounce of butter; put them on the fire, and stir constantly till done, when it may be taken off and set to cool; mix together six dessert-spoonsful of powder sugar, two bitter and three sweet macaroons, some dried biscuits, and crisped orange flowers all crushed to powder, add these to the above preparation, stir it well, and, if necessary, add more yolks of eggs; whip the whites of five eggs as for biscuits, put them to the

rest, and then pour the whole into a silver dish, set it in a gentle oven, and serve it the instant it is done.

FRANGIPANE (*Tartlets of*).*—Line some tartlet moulds with puff paste, fill them up with the *frangipane*, to which add a small quantity of *choux* paste, *dorez*, and lay on each a baud of the puff paste twisted in the form of a snail; bake them in a hot oven, and glaze them white.

FRANGIPANE (*Tourte of*).*—Take some puff paste, and having rolled it out to the proper thickness, cut it to the size and shape you may desire; roll out the remainder of the paste to a band sufficiently long to surround it, and about an inch and a half wide; place this round the under crust, first moistening the edges that they may adhere properly; put *frangipane* (see that article) into this, ornament it with the paste according to your fancy; *dorez* the edges, bake it in a hot oven; when nearly done, sprinkle sugar over, and glaze it; serve it either hot or cold.

FRICASSEE (*Brown*).*—Take two or three young rabbits, cut them in pieces, and stew them in gravy made of heef, some whole pepper, two shalots, one or two anchovies, a bit of horseradish, and a little sweet marjoram powdered small. Stew the rabbits about a quarter of an hour, then take them out of the gravy, strain the liquor, fry your rabbits in lard or butter; add a glass of claret; you may fry some forcemeat balls, made with the livers of the rabbits parboiled, and a little parsley shred small, some nutmeg grated, pepper, salt, a few bread crumbs, and two buttered eggs; mix these all together, make them up into balls, dip them in the yolk of egg, roll them in flour, then fry them, and garnish your dish with them, with fried parsley, and sliced lemon.

FRICASSEE (*White*).*—Cut a couple of rabbits into pieces, and let them soak in warm water to cleanse them from the blood; then lay them in a cloth to dry; put them into a stewpan with milk and water, and let them stew till they are tender, and then take a clean pan, and put into it half a pint of cream, and a quarter of a pound of butter; stir them well together till the butter is melted; be careful to keep it constantly stirring, or it will be greasy; put in the rabbits, take a little dried mace, a little pounded nutmeg, and a few mushrooms; shake them together for a few minutes, and then put it to the rabbits. You may add white wine if you choose, and season it.

FRITTERS.—Make them of any of the batters directed for pancakes, by dropping a small quantity into the pan, or make the plainer sort, and put pared apples sliced and cored in the batter, and fry some of it with each slice. Currants or sliced lemon, as thin as possible, are very nice.

FRITTERS.—Fritters should be sent to table served upon a folded napkin in the dish. Any sort of sweetmeat, or ripe fruit, may be made into fritters.

FRITTERS à l'Anglo-Française.*—Take a marrow pudding, and when nearly cold, cut it into thin slices, and then cut them again into pieces two inches long, by three quarters of an inch wide, dip them into batter, and fry them in the usual manner; when drained, glaze them with fine sugar, and serve them very hot.

The batter for the above fritters. See the recipe for **BATTER**.

FRITTERS au Blanc.*—Mix together a handful of rice flour and some milk, set them on the fire, stirring constantly, add a little cream, sugar, lemon peel, and orange flowers; when it has become of a proper consistence, take it from the fire; as soon as it is cold, roll it into balls about the size of a nut, dip them in batter, and fry them.

FRITTERS (Blondin).*—Put some butter into a saucepan, and when it is melted add to it a glass of milk, and a pinch of salt, keep it on the fire till it boils; then mix in a sufficient quantity of flour to make it into a consistent paste, which will not stick to the fingers; spread it on a table, roll it out to the thickness you may require, cut it in round, oval, or any other formed pieces you may think proper, and fry them of a nice colour, in the best oil; sprinkle sugar over, and serve them.

FRITTERS (French) of Brandy Fruits.*—Take a dozen apricots (or other fruits) preserved in brandy, drain, and cut them in half; then wrap them in wafers cut round and previously moistened, dip them in the same kind of batter as that used for fritters à l'Anglo-Française, and fry them; sprinkle them with sugar, and serve.

FRITTERS à la Cote.*—Soak in brandy some leaves and the young and tender shoots of the vine, dip them in a batter made of milk, yolks of eggs, and flour, fry them in boiling oil, sprinkle them with sugar.

Elder flowers are made into fritters in the same manner.

FRITTERS à la Dauphine.*—Take a pound of brioche paste, and roll it out as

thin as possible, to the form of a long square; on part of this lay small quantities of apricot marmalade at intervals, slightly wet the paste round each piece of preserve, and lay over the plain part of the paste so as to cover the other completely, press it down lightly that the marmalade may not escape in the cooking, and cut out your fritters with a circular paste-cutter of two inches in diameter; flour them a little, and then lay them in rather a hot *friture*, when the paste will swell them into little balls; as soon as they are of a proper colour take them out, drain them on a napkin, sprinkle them with fine sugar, and serve them.

FRITTERS (Mignon).*—Put two good spoonfuls of flour into a stewpan, and mix it with the whites and yolks of two eggs, a little salt, two ounces of sugar, some lemon peel grated, half a tea-spoonful of milk, and half a tea-spoonful of cream; stir it over a slow fire, and, when well done and well thickened, spread the cream upon a floured dish, shake flour over it, and, when cold, cut it into bits with a paste-cutter, the same as for *petits-pâtés*; dip each bit into a batter made with two spoonfuls of flour, a spoonful of brandy, and a little salt, mixed with two eggs; fry the fritters, and serve, glazed with sugar and a salamander.

FRITTERS (Royal).—Put a quart of new milk into a saucepan, and as soon as it begins to boil, pour in a pint of white wine; then take it off, and let it stand five or six minutes, skim off the curd, and put it into a basin; beat it up well with six eggs, and season it with nutmeg; then beat it with a whisk, and add flour sufficient to give it the proper consistence of batter. Put in some sugar and fry them quick.

FRITTERS Soufflés.*—Mix the yolks of four eggs, half a spoonful of olive oil, and a pinch of salt, with half a pound of flour; whip the whites of the eggs to a snow, and add it to the rest. When your paste is of the consistence of a thick batter, take a spoonful of it and roll it in flour; make each ball about the size of a walnut, throw them into a hot *friture* of oil, and fry them. Sprinkle them with sugar, and serve them hot.

FRITTERS Soufflés.*—Make some flour and beer into a batter that will flow a little; take a little of it out with a spoon, throw it into a fryingpan with boiling oil; the moment it rises, take it out, and proceed in the same way till all the batter is used; then sprinkle them with salt, and serve.

FRITTERS (Spanish).—Cut the crumb of a French roll into lengths, about the thickness of your finger, in whatever shape you please; soak it in some cream, nutmeg, sugar, pounded cinnamon, and an egg. When thoroughly soaked, fry of a nice brown, and serve with butter, wine, and sugar sauce.

FRITTERS en Surprise.*—Take eight middling-sized apples, pare, and leave on the stalks; cut off about a fourth part of the stalk end of each apple, and scoop out the inside of each piece, so as to form a sort of a cup with a lid; put them to soak for two hours in a glass of brandy with a little lemon peel and cinnamon; at the end of that time take them out, drain, and fill each apple with apricot marmalade, or *frangipane*; mix up a little flour and white of egg to cement the tops of the apples to the other parts; dip them in batter and fry them. When they are of a proper colour, glaze and serve them.

FRITTERS (Syringed).*—Make a rather stiff batter with some flour, a glass of water, and half a pound of butter; then put it into a mortar and pound it, adding a small quantity of orange flowers, grated lemon peel, sweet and bitter almonds (also pounded); dilute the whole with as many yolks of eggs as will make the batter flow easily. Pour this preparation into a syringe, the end of which is pierced according to your fancy; force the preparation through, and fry them in the usual manner.

FROMAGES Bavaois.—As all the *fromages* so nearly resemble each other in the manner of making them, it will only be necessary to give one or two recipes of them. Take sufficient quantity of such fruit as you intend making your *fromage* of, such as strawberries, raspberries, or apricots, &c.; make them into a *purée*, whisk a pint of cream quite thick, and mix the fruit with it, add a little pounded sugar, and sometimes the juice of a lemon if too flat in taste; mix in quickly a little melted isinglass, whisk it well over ice, when nearly stiff pour it into the mould, and set it in ice ready for use. Instead of a *purée* of fruit for your *fromage*, you may use *liqueurs*, or decoctions and infusions of such as chocolate, coffee, tea, vanilla, or orange flower, and proceed as in the above recipe.

From to put on Cream, Custard, or Trifle.—Sweeten half a pound of the pulp of damsons, or any other sort of scalded fruit; put to it the whites of four eggs beaten, and beat the pulp with them till it

will stand as high as you wish, and being put on the cream, &c. with a spoon, it will take any form; it should be rough, to imitate a rock.

FRUIT Biscuits.—To the pulp of any scalded fruit, put an equal quantity of sugar sifted, beat it two hours; then put it into little white paper forms; dry them in a cool oven, turn them the next day, and in two or three days box them.

FRUIT (to prepare) for Brandy.*—Take the proposed quantity of fruit, gathered before they are perfectly ripe; dry them carefully, prick and put them into cold water; when all in, set the vessel over a moderate fire, keeping the water, however, constantly nearly boiling, until the fruit will give to the touch; then throw them, with great care, into cold water again; drain away this water, and add fresh; change the water twice more within a quarter of an hour, after which, drain them for the last time, and put them in bottles; if any of the fruit is the least broken or bruised it must be put aside, as it would spoil the rest.

In the mean while, take a proper quantity of sugar (as a pound and a half for twenty-five peaches); clarify and boil it to *la nappe*; measure, and put double its quantity of good brandy; mix and pour them into a glazed pan; let them stand awhile, and then pour the mixture on the fruit.

FRUIT (Candied).—It must first be preserved, then dipped in warm water, dried with a cloth, and strewed all over with sifted sugar, and dried in a stove or oven, turning as occasion requires.

FRUIT (Candied).—When the fruit is preserved, dry it in a stove till the syrup is quite out, dip it into syrup boiled to candy height, and dry it again.

All dried and candied fruit must be kept in a very dry place.

FRUIT (Dried) au Caramel.*—Cut a number of osier twigs to about three inches in length, and on the end of each, place a dry preserved fruit; then take a small piece of butter, which must be perfectly free from either salt or water, as otherwise it will adhere to the marble slab, on which it must be rubbed with the palm of the hand all over. The preparations properly performed, take some clarified sugar, the quantity must be in proportion to the fruit, and boil it to *caramel*; then take an osier twig in each hand, dip the fruit into the sugar, turn them round several times that the sugar may adhere on all sides. When the *caramel*, begins to cool, lay the fruit on the but-

tered slab, and proceed in the same way with the remainder of the fruit until as many are done as are required; when all are done and cold, take out the twigs, and wrap each fruit in paper, with a device as usual.

As this operation cannot be performed too quickly, it would be advisable to have two or more persons to do them.

FRUIT to prepare for Children.—Put apples sliced, or plums, currants, gooseberries, &c. into a stone jar, and sprinkle as much Lisbon sugar as necessary among them; place the jar on a hot hearth, or in a saucepan of water, and let it remain till the fruit is perfectly done.

Slices of bread or rice may be stewed with the fruit, or the fruit may be eaten with slices of dry bread, or with rice, plain boiled.

*FRUITS (Conserve of Four).**—Take a pound of each of the following fruits:—Currants, strawberries, cherries, and raspberries; press the juice from them, strain it, and set it over a moderate fire till reduced to half the quantity. Dissolve twelve pounds of sugar, skim it well, and then boil it to *cassé*; take it from the fire, add the juice, and replace it; let it boil once only, then stir it till the sugar bubbles. Have your cases or moulds ready, and pour the conserve into them.

FRUIT in Jelly.—Have in readiness a plain mould, either long or round, about three inches deep; then have ready some mould jelly, and spread it at the bottom of the mould, about a quarter of an inch thick; let it be cold; then put in ripe peaches, grapes, or any sort of ripe fruit you please, preserved fruit, or China oranges cut into quarters, or whatever shape you choose; put in a little warm jelly, and let it stand till it is cold, to fasten the fruit in its place, otherwise it will rise up; then fill the mould up with warm jelly, let it stand till it is quite cold, then turn it into a dish, and garnish it according to your own taste.

FRUIT (Remarks on using Preserved).—Preserved fruits should not be baked long; those that have been preserved with their full proportion of sugar, require no baking; the crust should be baked in a tin shape, and the fruit be afterwards added; or it may be put into a small dish or tart-pans, and the covers be baked on a tin cut out according to your taste.

FRUIT (Preserved Biscuits of).—Take dried preserved fruits, such as apricots, verjuice, grapes, plums, oranges, and a little orange-flower marmalade; pound

them together, and sift in a sieve; then mix with it yolks of new laid eggs, and fine powder sugar, until it comes to a supple paste, not too liquid; then bake them on paper in a moderate oven.

FRUITS (to Green) for preserving or pickling.—Take pippins, apricots, pears, plums, peaches, white green, for the first, or radish pods and French beans for the latter, and cucumbers for both processes, and put them, with vine leaves under and over, in a hock-tin preserving-pan, with spring water to cover them, and then put on the tin cover to exclude all air; set it on the side of a fire, and when they begin to simmer, take them off, pour off the water, and if not green, put fresh leaves when cold, and repeat the same. Take them out carefully with a slice; they are to be peeled, and then done according to the receipts for the several modes.

FRUIT to preserve for Tarts or Family Desserts.—Cherries, plums of all sorts, and American apples, gather when ripe, and lay them in small jars that will hold a pound; strew over each jar six ounces of good loaf sugar pounded; cover with two bladders each, separately tied down; then put the jars up to the neck in a large stewpan of water, and let it boil gently for three hours. All sorts of fruit should be kept free from damp.

FRUIT Pudding (Baked).—Rub gooseberries, or any other fruit, through a hair sieve; and to half a pint of the fine pulp, add a quarter of a pound of Naples biscuits, three ounces of oiled fresh butter, half a pint of cream, grated nutmeg, sugar according to taste, and six eggs. Beat all these ingredients together for ten minutes; then add slices of citron, and bake the mixture in a dish with puff paste round the rim.

FRUIT (Tart of Ripe).—Take either cherries, currants, apples, &c. and stew them till they are half done in a good syrup, with a little brandy mixed with it. When they are cold, line a dish with crisp tart paste; put the fruit into it, and round the edge a rim of puff paste, two inches broad, and in the centre, upon the fruit, a small ornament cut out of puff paste. Put it to bake in a moderately heated oven.

FRYING.—Frying, though one of the most common culinary occupations, is one of those that is very seldom properly attended to, and consequently rarely well performed.

The fire for frying should be kept sharp and clear—to keep the melted fat at a suffi-

ciently high temperature, and without this precaution the fried substance cannot be browned. The meat is prepared the same way as in broiling, by cutting into chops or slices, of not more than half an inch or three quarters in thickness.

Beef suet, lard, or oil, being melted in a pan and brought to the boiling-point, or nearly so (which may be ascertained by putting into the fat a few sprigs of parsley, or a piece of bread, which, if they become crisp without acquiring a black colour, the fat is hot enough for frying), the meat should be put in. It is not necessary that the meat should be *wholly* immersed in the boiling fat; if it be immersed in part it will be sufficient. When flesh is the substance to be fried, the pieces, previously to their being put into the pan, are sometimes brushed over with eggs and crumbs of stale bread, flour, or any other farinaceous substance. Fish are scarcely ever sent to table without being done in this manner when fried. One of the best preparations for this purpose, is oatmeal, flour, or crumbs of bread, made into a liquid paste with the yolks and whites of eggs.

Fish is best fried in oil.

Fish and most other articles that are bread-crumbed over, should be fried crisp, so as not to retain too much of the fat, and afterwards dried in a clean cloth so as to make them as free as possible from grease.

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GALANTINE of Fowl or Game.*—Take half a pound of leg of veal, a pound of fat bacon, and half a pound of ham, all ready dressed, and mince them as small as possible; mix with these an ounce of spiced salt, the yolks of two eggs, and two dessert-spoonsful of sweet herbs, the same quantity of truffles, all blanched and shred small; when well mixed together, pound it, put this *farce* into a basin; then take a pound and a half of truffles, pare, and cut each truffle in four; choose a fine red calf's tongue, take off the skin, cut it lengthwise into six strips: cut in the same manner a pound of raw ham, or fresh pork fat, raw.

Pick, singe, and bone, a good-sized fowl, lay it open on a napkin, cut away half the meat of the breast and legs, and put the pieces on those parts where the skin is most exposed, so that the whole may be the same thickness; strew over it spiced salt, in the proportion of four drachms to a pound; spread over the whole half the *farce* prepared above, on that half the truffles,

then the tongue and ham fat, taking care to vary the colour; season them lightly with the spiced salt; then lay half what remains of the *farce*, and on that the truffles, tongue, and ham, as before; cover the whole of these with the remainder of the *farce*, and roll it up either as a ball or an egg; sew up the skin so that none of the stuffing may escape; and wrap it first in slices of bacon, and then in a fine cloth; tie the ends of the latter very tight; and that the form may be properly preserved, tie three strings round the body, but not tightly. Take a saucepan, line it with bacon, put in the *galantine*, put round it four onions, four carrots, a bunch of parsley and scallions, thyme, basil, bay leaf, four cloves, the bones of the fowl, two knuckles of veal, or two calf's feet, a sufficient quantity of stock or fowl *consommé* to cover the *galantine*, a glass of Madeira wine, and two dessert-spoonsful of old brandy. Cover the whole of this with a piece of buttered paper, the exact shape and size of the saucepan, and set it on a fierce fire for a short time, after which let it simmer gently for three hours, then remove it, and when it has stood for an hour, take out the *galantine* carefully, and place it breast downwards on a deep dish, and squeeze it a little, press out what moisture it may contain, put a saucepan-lid on it, on which place eight or ten pounds weight, to make the *galantine* rather wide than high. Strain the jelly through a silk sieve (put aside the gross parts), and let it stand a quarter of an hour, then draw it off, and clarify it.

The *galantine* being quite cold, take away the cloth and bacon, trim it a little if necessary, and glaze it completely. Place it on a dish, and garnish it with the jelly, according to your fancy.

All sorts of *galantines*, whether of chickens, turkeys, partridges, or any other kind of game or poultry, are done in this manner.

GALANTINE of Veal.—Take a breast of veal, bone and flatten it well, sprinkle salt, pepper, Cayenne, and pounded spice over it, lay the inside uppermost, trim it neatly, brush it over with egg beaten, sprinkle it with sweet herbs chopped fine; then place in alternate rows, forcemeat, tongue, and ham ready dressed, gherkins, beans, ham fat, green and yellow omeletes, calf's feet, or cowheels ready dressed, and sprinkle all over with isinglass; roll it up tight, and sew it with packthread all over; then envelop it in a napkin, tie it tight at each end, sew it up, boil it three hours and a

half in the stock-pot; take it out, and hang it up to drain, then tie up tight at both ends, and press it between dishes or boards with heavy weights on it till next day.

GALETS.*—Take three pints of flour, and heap it together; making a hole in the middle; put into this hole one pound of fresh butter, one ounce of fine salt, and some water; knead and roll, flouring the table, to prevent the paste from adhering; roll it out to the thickness of an inch; brush it over with egg, put it in the oven, and bake it of a good colour.

GAME (to keep).—Game may often be made fit for eating when it seems spoiled, by nicely cleaning it, and washing with vinegar and water. If you think birds will not keep, draw, crop, and pick them, then wash in two or three waters, and rub them with salt; have in readiness a large saucepan of boiling water, and plunge them into it one by one, drawing them up and down by the legs, so that the water may pass through them. Let them stay five or six minutes in, then hang them up in a cold place; when they are completely drained, well salt and pepper the insides, and thoroughly wash them before roasting.

The most delicate birds, even grouse, may be preserved by these means; those birds that live by suction cannot be done in this manner, as they are never drawn, and it might so happen that the heat would make them worse, as the water could not pass through them.

Pieces of charcoal put about birds and meat, will preserve them from taint, and restore what is spoiling.

GAME (Chaud-froid of) *—Roast six partridges, take off the legs, wings, and breasts, remove all the skin, trim, and dry them well, then put them into a saucepan; put into another saucepan the remains and bones of the birds, a glass of Rhenish wine, one of white Burgundy, a bay leaf, and five or six shalots; set this over a moderately heated stove, and when half reduced, add a ladleful of veal blond; as soon as it boils, set it on the corner of the stove for about an hour, skim it carefully, then strain it through a napkin into another saucepan, with the addition of two ladlesful of clarified *espagnole*; when it boils, set it as before on the corner of the stove; in half an hour's time, skim, and replace it over the stove, stirring it constantly with a wooden spoon, or, if you wish it exceedingly clear, stir it at intervals only, putting in each time a dessert-spoonful of aspic jelly. When reduced to the proper

consistence, strain it again into a small saucepan and stir it incessantly with a sauce-ladle, that it may cool smoothly; when no more than luke-warm, pour a quarter of it on the partridges, shaking the saucepan lightly, and then place on ice for half an hour; at the end of that time, lay the partridge legs very close, *en couronne*, on these lay the wings, then three breasts; over these two more breasts, and on the top of the whole a fine truffle, dressed in wine, and a large well-blanch'd cock's comb; then beat up the remainder of the sauce with a spoon; if it be too thick, set it on the fire an instant, but if not sufficiently so, place it on ice; when of the proper consistence, it quits the spoon with difficulty; remove the truffle and cock's comb, cover the *chaud-froid* carefully with the sauce, and then replace them. Garnish the dish with a border of roots or aspic jelly.

GAME (Essence of) *.—Take four rabbits, four partridges, a knuckle of veal, two pounds of steaks; put them into a stewpan with a bottle of white wine; boil them until the whole is entirely reduced to a jelly; then add to it broth and *consommé* (equal quantities of each), six carrots, ten onions, three cloves, a little thyme and basil; let the whole boil very gently, until the meat is quite done; then strain it through a napkin. No salt need be put into it, as the broth and *consommé* are sufficiently seasoned to flavour the *essence of game*.

GAME (Farce for) *.—Chop some beef marrow, and streaky bacon, and pound them well, then take the livers of your game, and pound them also with the marrow; add salt, spices, yolks of eggs, and a little cream; if it be too thin, boil it for a quarter of an hour, keeping it constantly stirring, to prevent it from burning.

GAME (Fritters) *.—Take any of those parts of cold roasted game, which can be cut into thin slices, dip them into good batter, and fry them in olive oil, or lard. Sprinkle the fritters, when done, with salt and spices, pounded very fine.

GAME (Fumet of) *.—This is a clear sauce, made in a similar manner to *Essence of Game*; when strained off, put it into a saucepan, and let it boil, then set it by the side of the stove, and add to it half a glass of cold water, to make the scum rise, which must be carefully removed; then reduce it to the consistence of syrup. This is used with dishes of game, breaded, broiled, &c.

GAME (Fumet of) Sauce *.—Take three

or four partridges or young wild rabbits, two carrots, three or four onions, two cloves, two bay leaves, a little thymo, and half a bottle of white wine; reduce all to a jelly, and then moisten it with essence of game, or if you have none, with *consommé*. Set it on a gentle fire till the game is done, then strain it through a napkin, and stir into it six or eight spoonful of *espagnole*, or any other sauce which is convenient; reduce, and then strain it again, and put it into a stewpan, in the *bain-marie*.

GAME (Petits Pâtés of).*—Make some *petits pâtés* with *godiveau*, as directed (see *petits pâtés* of gravy); when baked, take out the *godiveau*, and put in its place the following preparation: Take some mushrooms, parsley, a clove of garlic, scallions, two cloves, and a piece of butter, give them a few turns in a stewpan, and then add a pinch of flour, a glass of white wine, veal blond, salt, and pepper; stew them gently, till the mushrooms are done, when put in some cold roasted game, cut into dice, take out the parsley, and beat up the whole. Serve the *petits pâtés* with Seville orange juice.

GAME (Pottage of).*—Take the large fillets from six partridges, and the most fleshy parts of a young wild rabbit, set them aside, and make the remainder into a *consommé* with two or three pounds of shin of beef, and the usual vegetables and seasoning; then having taken out all the membranes, &c. from the rabbit and partridges, which were set aside, pound and rub them through a sieve. Make a panada with bread crumbs, a little *consommé*, and the yolks of two eggs; let it thicken and *gratinez*, stirring it constantly; mix the pounded game with an equal quantity of panada, and a small piece of fresh butter, or ready-dressed calf's udder; add salt, pepper, grated nutmeg, truffles, or mushrooms; pound the whole with two more yolks of eggs and one white, beaten to a snow: make this into balls, and lay them on a flat plate, that they will easily slide off into the boiling *consommé*, which must be well skimmed; when the balls are sufficiently done, pour the whole into the soup tureen and serve it.

GAME Pudding.*—Trim and truss a sufficient quantity of small birds, such as quails, larks, thrushes, &c., and fry them lightly in butter, with a handful of sweet herbs, salt, pepper, and any other seasoning you please; then make a thick, stiff paste, in which put the game, close pasto round it, tie it in a cloth, and put it in a large saucepan of boiling water; when it

has boiled an hour, take it from the cloth, open the crust, and pour in some good cullis, or *espagnole*, close it again, and then serve it hot.

GAME (Pureé of).*—Pound the meat of any sort of game you think proper, with a little panada, and moisten it with *consommé*. Break the bones, and boil them in some good broth, which add to the *pureé*, and a small piece of butter; boil all together a few minutes, and then serve it poured over bread fried.

GAME Soup.*—Put into a moderate-sized saucepan three pounds of beef steaks, four old partridges, a knuckle of veal, a pheasant, carrots, onions, four heads of celery, three cloves, and a bunch of fennel; while it is doing, take three cold roasted partridges, and pound them in a mortar, with a piece of crumb of bread, about three times as big as an egg, and previously soaked in broth; moisten the partridges also with broth, and when sufficiently pounded, pass it through a sieve; put to the *purée* some of the broth, and set it on a gentle fire for some time, taking care that it does not boil. Dip your bread in the usual manner in the soup (made as directed above), and serve.

GARBURE à la Béarnoise.*—Blanch four cabbages and a dozen lettuces, put them into a braising-pan, with a piece of streaked bacon, an equal quantity of ham, previously soaked, a sausage without garlic, and the legs of a goose, some broth without salt, a bunch of parsley, some roots, and two onions, a clove stuck in each; let these stand over the fire till thoroughly done, then drain the meat and vegetables separately; strain the liquor, skim, and clarify it; take some rye bread, cut the crumb of it into very thin slices; then have ready a deep dish that will bear the fire, and lay the cabbages, lettuce, bacon and bread dipped in the broth, round the inside of the dish, leaving a space or kind of well in the centre, which fill up with a *purée* of green pease, the ham, and the legs of goose; cut the sausage into slices, and place them round the edges. Put the dish over a stove that it may *gratinez*. Serve it with the clarified broth in another dish.

GARBURE au Hameau de Chantilly.*—Put three pounds of veal cutlets, a knuckle of veal, two partridges; and two pigeons, into a saucepan; tie these up, that they may not fall to pieces in cooking; fill the saucepan with good stock, or *consommé*, and add carrots, turnips, onions, celery, leeks, and two cloves. When the meat is

sufficiently done, take it from the saucepan, and put it into a deep dish; lay round it the vegetables, taking care to lay each sort separately: then take forty or fifty carrots, cut them into round pieces, about two inches long; keep them all of the same size; cut as many turnips, onions, and leeks in a similar manner, boil these also in broth, but not that in which the meat was cooked; add sugar sufficient to correct any acidity; the vegetables should be thoroughly done, but not so much so as to break; place them round the meat, and then serve it with the broth of the meat, strained in another tureen: no bread is required with this *garbure*.

*GARBURE à la Polignac.**—Take about twenty or thirty large chestnuts, and throw them into hot water to blanch them, in the same manner as almonds; when the skin is well cleared off, lay some slices of veal and bacon, two bay leaves, two cloves, six carrots, as many onions, and a bunch of green celery leaves, into a stewpan; put the chestnuts on these; season them with salt and pepper; cover them with slices of bacon; moisten them with broth, and let them simmer for an hour; then if they are done, drain, and cut them in halves; fill your dish with alternate layers of bread and chestnuts; strain the liquor they were done in over it, and *gratinez* it, and serve it.

*GARBURE à la Villeroy.**—Take twenty carrots, twenty turnips, a dozen onions, half a dozen heads of celery, the same number of lettuces, a dozen leeks, and a handful or more of chervil; cut the roots into dice, and bruise the lettuces and chervil. Put three quarters of a pound of fresh butter into a pan, and fry first the carrots lightly, then put the turnips, and fry them also lightly, add the leeks and onions; when these are quite done, put in the lettuces and chervils, and stir the whole together: moisten them with a small quantity of broth, and boil them until sufficiently done, adding a piece of sugar about half the size of an egg. Then put a layer of bread and vegetables on a dish (beginning with the bread); strew coarse pepper between each layer, and when your dish is sufficiently full, pour in the liquor without skimming, and set it on the fire. Let it stand till the *gratin* is formed, and then serve it.

*GARLIC Butter Sauce.**—Pound half a dozen cloves of garlic; rub them through a silk sieve, with a wooden spoon; put this into a mortar with some butter, and beat it until thoroughly incorporated; then put this butter into any sauce you please.

*GARLIC (Essence of).**—Take an earthen skillet, place it on the fire, and put into it a bottle of white wine, half a glass of vinegar, the juice of two lemons, six cloves of garlic, the same number of cloves, the quarter of a nutmeg, and two bay leaves: when near boiling, reduce the fire, and let it stand on hot ashes for seven or eight hours; strain it through a coarse sieve, and then filter it. Keep it in very closely-corked bottles. A very small quantity of this essence is requisite to impart its flavour to a dish.

GARLIC Gravy.—Slice a pound and a half of veal, or beef; season it with pepper and salt; put it into a stewpan, with two carrots split, and four cloves of garlic sliced, a quarter of a pound of sliced ham, and a large spoonful of water; put the stewpan over a gentle fire, and watch when the meat begins to stick to the pan; when it does, turn it, and let it be very well browned (but take care that it is not in the least burnt); then dredge it with flour, and pour in a quart of broth, a bunch of sweet herbs, a couple of cloves bruised, and slice in a lemon; set it on the fire again, let it simmer gently for an hour and a half longer, then skim off the fat, and strain off the gravy, by pouring it through a napkin, straining and pressing it very hard.

GARLIC (Pickled).—Pick the garlic very clean; put it over a brisk fire, in salt and water, and boil it up quick; drain and dry it: make a pickle of double-distilled vinegar and salt; pour this boiling hot on the garlic; repeat the same the next day.

GARLIC Sauce.—Take two cloves of garlic, and pound them with a piece of fresh butter, about the size of a nutmeg; roll it through a double hair sieve, and stir it into half a pint of melted butter, or beef gravy, or make it with garlic vinegar.

*GARNITURE.**—Lay some cocks' combs, kidneys, and livers, into warm water, that all the blood may soak out; when they are clean, have ready some hot (but not boiling) water, into which throw the cocks' combs; stir them about, and take them out one by one; lay them in a cloth with some salt; rub them well to remove the pellicle, then put them again into warm water. The kidneys, when cleansed, should be boiled in a *blanc* for half an hour; the livers must be blanched in water that simmers only, to prevent their becoming hard, though they should be firm. When all are cold, trim, and drain them for use.

GARNITURE à la Flamande.*—Cut thirty carrots, and as many turnips, into pieces about two inches and a half long, and not quite one in diameter, which boil in a *consommé*, with a little sugar; take thirty lettuces, braised with cabbages (see that article); drain, press, and trim them, then lay them round a dish alternately as follows: a lettuce, a carrot, and a turnip, leaving the centre of the dish for such meat as you may think proper to use; have ready thirty glazed onions, to garnish your lettuces, &c. When the meat (or whatever you fill the middle of the dish with), is ready for table, pour over it a *nivernaise*, reduced and mixed with a little reduced *espagnole*.

GARNITURE en Ragoût.*—Put into a saucepan some cocks' combs and kidneys, fat livers, lamb sweet-breads, truffles, *quenelles*, mushrooms; pour over these sufficient *espagnole travaillée*; or, if you wish your ragoût white, put the yolks of three or four eggs into some *velouté*, and use that to dress the above articles, instead of the *espagnole*.

GATEAU de Compiègne.*—Take three pounds of flour, two pounds of butter, an ounce and four drachms of yeast, an ounce of salt, a quarter of a pound of sugar, a glass of cream, twelve yolks and twelve whole eggs, and five or six spoonsful of whipped cream.

With these ingredients proceed as follows: Sift the flour, of which put a fourth part on the slab, make a hole in the middle, put into it a glass of warm water and the yeast; mix them together as lightly, and with as much despatch, as possible, adding more warm water if necessary; when well worked up for some minutes, gather it together (it ought to leave the slab and the hand freely); put it into a saucepan; cover it, and place it in a tolerably warm situation to rise. Take the rest of the flour, lay it on the slab, make a hole in the middle of it, in which put the salt, sugar, and cream; stir these together well, and then put in the eggs, one at a time (break them into a basin, in case all should not be good); the eggs being put in, add by degrees the butter, stirring them well; then mix the flour, a little at a time, with the above, until the whole is formed into a smooth paste; more eggs must be added if it be too stiff; work it up a little, and then add the leaven; work that in; and lastly, put in the whipped cream. The whole operation being thus performed, have ready a cylin-

drial fluted mould (about eight inches in diameter, and nine in height); butter it by means of a sponge, being careful that it is done in all parts, otherwise the *gâteau* will adhere to it; place the mould in a moderately warm place, but where there is a free current of air. When the *gâteau* has risen so as to fill the mould, and the surface is a little inflated, it should be put into the oven instantly; if not, it falls and becomes heavy. The oven must be of a moderate heat, and kept closed while the *gâteau* is baking; take it out in about an hour, and if it be flexible and light coloured, replace it for thirty or forty minutes; but if, on the contrary, it is red, and firm to the touch, place a tin plate on the top, and put it in the oven till done; remove the mould with care, and the *gâteau* is finished. If the mould does not come away quite so well as it ought, strike it gently with a spatula. When taken out, put it in the oven for a few minutes to dry.

This *gâteau* is sometimes varied by the addition of six ounces of sugared anise, and the same quantity of dry currants.

GATEAU de Compiègne, with Angelica and Cherries.*—Three pounds of flour, twelve drachms of yeast, one ounce of salt, six of sugar, six of preserved angelica, the same of preserved cherries, the zests of three cedrats, half a glass of brandy, three or four glasses of milk, twelve whole eggs, twelve yolks, and two pounds of butter.

Cut the angelica into small pieces; put it into a basin, with sugar on which the cedrats have been rubbed, the brandy and cherries well drained, and each cut in half. The other parts of the operation are exactly the same as *Gâteau de Compiègne*.

GATEAU à la Française.—Take three pounds of flour, twelve drachms of yeast, one ounce of salt, six ounces of sugar, the zests of four oranges, half a glass of rum, three quarters of a pound of dry currants, twelve eggs, the same number of yolks, three glasses of cream, and two pounds of butter.

Grate the zests of the oranges on a piece of sugar, and as it colours the sugar, scrape off the surface lightly; take six ounces of this sugar, crush it completely, and put it into a pan, with the rum and the currants (thoroughly washed); having stirred it well, cover the pan, and set it aside. Then sift the flour, make your leaven with a fourth part of it, as usual, (see *Gâteau Parisienne*); put the butter and eggs into a pan, and mix them the

the samo as tho *conglaufle*. To this mixture put half the remaining flour; and when that is amalgamated, the cream (a little at a time); then by degrees the rest of the flour, the salt, the leaven, the currants, and rum, stirring well the whole time, that all the ingredients may be thoroughly incorporated; finish the same as *gâteau de Compiègne*.

*GATEAU of Mille Feuilles.**—Take some puff paste, and divide it into eight pieces, one of which must be double the size of the rest; roll the seven pieces to about the thickness of a half crown; cut them all of an equal size; *dorez*, and place them on tins. Then take the eighth piece, roll it to double the thickness, and cut it to the size of the others; ornament one side of this layer, as it forms the top, and glaze it. Bake them, and, when cold, take the first layer, and spread currant jelly all over it; cover it with a second layer, on which spread apricot marmalade; and proceed thus using a different preserve between each layer of puff paste, until you have employed the whole. Garnish the upper piece with some of each preserve contained in the *gâteau*: trim the edges, taking care to keep it quite round; fix some small *meringues* to it, by means of sugar boiled to *cassé*; place it on a napkin, and serve it. Chantilly cream of different colours may be substituted for the preserves.

*GATEAU à la Parisienne.**—Take three pounds of flour, an ounce and a half of yeast, an ounce of salt, six ounces of sugar, ten whole eggs, as many yolks, two pounds of butter, four glasses of cream, a pound of filberts, three quarters of a pound of pistachio nuts, and a quarter of a pound of preserved orange peel.

Blanch the filberts, and roast them over a moderate fire, stirring them constantly till lightly coloured; when done, take them off, and let them cool: as soon as they are cold, pound them, moistening them occasionally with cream; when reduced to a smooth paste, put them into a pan, stir the cream (a little at a time), into them; then strain them twice through a napkin, squeezing hard to extract all the milk, which put into a basin, and set aside. Then blanch half the pistachios; wash them in cold water; split each in half, and cut the orange-peel into pieces of the same length as the pistachio nuts, and about the eighth of an inch square.

Divide the flour and make the leaven in the same manner as directed for *Gâteau*

de Compiègne, except that milk is substituted for water. Having done it, and set it aside to rise, take a pound and a half of the butter; work it up, put it into a pan, and add to it the remaining half pound, just dissolved; stir them together well, and put in the eggs and yolks, one by one, working them up constantly; then mix in successively half the flour, a glass of the filbert milk, and two handfuls of flour; make a hollow in the paste, into which put the salt, sugar, and another glass of the milk of filberts; mix these together, and then add the remainder of the flour and milk of filberts, and the leaven; these being thoroughly incorporated, mix the orange peel and pistachios, and then pour the preparation into a mould of the same kind, and buttered like that for *Gâteau de Compiègne*. Whilst it is baking, blanch the remainder of the pistachios; divide each nut in half; dry them thoroughly in a napkin; and when the *gâteau* is taken from the mould, stick them on the top and round the sides.

*GATEAU de Pithiviers.**—Pound to a very smooth paste half a pound of filberts; add to them six ounces of fine sugar, a quarter of a pound of butter, two ounces of bitter almonds, four yolks of eggs, and a little salt; these ingredients being well beaten together, put in four spoonsful of whipped cream. Then take some puff paste, knead and roll it out, perfectly, and divide it into two parts, one of which must be two thirds larger than the other, which roll out of a sufficient size, to cut a round piece nine inches in diameter; add the cuttings of this to the remaining paste; roll it out and cut a circular piece of seven inches diameter. Moisten the edges of the smallest piece lightly, and pour on it the above preparation; spread it over the whole equally to within an inch of the edge; then cover it lightly with the other circular piece; press the paste together, that the preparation may not escape in baking. Flute the edge; *dorez* the top, and trace on it any design you may think proper, with the point of a knife. Place it in a brisk oven, and, when coloured, remove it nearer the opening, that the paste may not be too highly coloured. When it has been baking three quarters of an hour, take it out and glaze it. These *gâteaux* may be varied according to taste, by introducing different articles, such as butter, almonds, dry currants, muscadell raisins, crisped orange

flowers, &c. &c., in proper quantities, into the above preparation.

GATEAU de Pithiviers Anglo-Français.*—Take eight ounces of pounded sweet almonds; four of beef marrow shred very fine, two of powder sugar, two of bitter macaroons, two of dry currants, two of the best raisins, stoned, half an ounce of crisped orange flowers, a grain of salt, the yolks of four eggs, half a glass of Spanish wine, and half a nutmeg grated; put these ingredients into a saucepan, and stir them well. Prepare the puff paste as above directed (*Gâteau de pithiviers*), adding to this a narrow raised edge; pour in the preparation, which, being rather liquid, would run out but for this precaution; cover, and bake it in the usual manner. To this may also be added other ingredients to vary its flavour.

GATEAU Royal.*—Three pounds of flour, twelve drachms of yeast, an ounce of salt, six ounces of sugar, six drachms of vanilla, a glass of maraschino, three quarters of a pound of muscadel raisins, two pounds of butter, twelve yolks, and twelve whole eggs, and some spoonsful of whipped cream. Stone the raisins, put them into a basin with the maraschino and vanilla pounded with the sugar and strained, cover the basin very closely, and set it aside. Make the leaven as before directed (*Gâteau de Compiègne*). Then put three parts of the butter into a pan, melt the fourth part and add to it, beat them to a cream, and, at intervals of two minutes, put in two whole eggs and two yolks, until all are used; to this add the other ingredients, and finish the *gâteau* in the same manner as *Gâteau de Compiègne*.

GEESE (to choose).—Be careful in choosing a goose, that the bill and feet are yellow, as it will be young: when old the feet and bill are red. When they are fresh the feet are pliable; if stale, they are dry and stiff. Green geese are in season from May to June, till they are three months old; they should be scalded. A stubble goose is good till it is five or six months old, and should be picked dry.

GEESE (Legs of) à la Rémoulade.*—Take the legs of one or more geese, and dress them *à la braise*; then dip them into the fat in which they were cooked; then bread them; sprinkle them over with a little good oil, and broil them of a fine brown: serve dry, with a separate sauce *à la remoulade*, made in the following manner: Mix a little mustard in a saucepan, with salt and

pepper, also capers, anchovies, parsley, leeks, and a clove of garlic, chopped up together very fine, and diluted with oil and vinegar.

GEESE (to Preserve).*—Take any number of geese, and roast till they are about three parts done, being careful to preserve the fat that drops from them; let them cool, and when cool cut each goose into four parts, taking off the legs, and keeping the breasts and wings together; place them very close, one upon the other, in an earthen pot, putting between each layer three or four bay leaves and some salt: then melt the goose grease which has been preserved, with a good quantity of hog's lard, and pour it into the pot; there must be a sufficient quantity to cover the birds; twenty-four hours afterwards close up the pot with parchment, and when the whole is quite cold, put it in a dry place to keep for use. When you want to use them, take the pieces of goose out of the fat, and before using, wash them well in warm water.

GEESE (to Truss).—The goose must be first well picked and stubbed, then cut off the pinions at the first joint, and the feet also. Make a slit in the back of the neck, and take out the throat, cut off the neck close to the back and the skin, but leave enough to turn over the back; make a slit between the vent and the rump, through which draw out the entrails, then wipe it clean. Draw the legs up, keeping them close to the side, then put a skewer into the wing, through the middle of the leg, body, and the leg and wing on the other side; put another skewer through the small of the leg, which keep close to the sidesmen; run it through, and do the same on the other side. Cut through the end of the vent, through which put the rump, to prevent the stuffing from falling out.

GENOISES.*—Put into an earthen pan six ounces of powder sugar, six whole eggs (as if for biscuits), a quarter of a pound of flour, the same of sweet almonds pounded, a little orange-flower water, a small quantity of salt, and about four ounces of butter: Mix those ingredients together well; butter a baking plate, and spread the preparation over it, to the thickness of a halfcrown piece; put it into a brisk oven of a proper colour, and then cut your *génésoises* into such forms as you may fancy; put them into a stove to dry, and then serve them.

When you have proceeded thus far, you

may, if you think proper, ornament them, which is done in the following manner: Do them all over with a *glace royale* of different colours according to your taste, and place them in the stove a minute or two to dry the *glace*; when cold, garnish them with apple or currant jelly.

GENOISES *Glaces à l'Italienne*.*—Having baked and cut the *génésoies*, place them on a sheet of white paper. Clarify and then boil to *soufflé* half a pound of sugar; as soon as it reaches that degree take the pan from the fire, and set the bottom of it in cold water; take up the sugar, and having whipped the whites of three eggs, mix them by degrees with the sugar; cover the *génésoies* with this *glace*, then place them in a stove for a quarter of an hour to dry. This *glace* may be tinged of various colours by adding to it the different articles used for colouring sugar, almonds, &c. See those articles.

GENOISES (*Paste for*).*—Take a pound of flour, three quarters of a pound of sugar, and half a pound of butter; rub the rinds of two or three lemons upon a part of the sugar, crush it with the rolling pin, and then roll it to a very fine powder; make a hole in the middle of the flour, and put into it a little salt, four yolks and four whole eggs, the butter and sugar; work them together well, and having made your paste, roll it out, and cut it into bands, which roll to the size of your little finger; cut them of equal lengths, and form them into S's or horse-shoes; slit the sides and ends, lay them on buttered tins, *dorez*, and bake them in an oven, rather hotter than for baking biscuits.

GENOISES *Small*.*—Take some almond paste, and having worked it up well, add to it a little gum-dragon, and a little starch, both in powder. Sprinkle a sheet of paper with powder sugar, lay the almond paste over it, and sprinkle that also with sifted sugar instead of flour; then take a small round paste-cutter, and cut as many pieces from the paste as you may require; then cut an equal number of strips, each long enough to surround the tartlet, and about half an inch wide; fix these bands to the tartlets with the white of an egg. Put a layer of the almond-paste on a table dish, add a rim to it, leaving the edge either plain or notched, as you please; place on this layer as many *génésoies* (prepared as above) as it will contain, and then put them in a stove or oven to dry. When wanted for table, fill them according to your taste, with three or four sorts of preserves.

GHERKINS.*—Dutch gherkins are esteemed the best sort; when boiled, they are used in garnishing salads, and likewise to make *ragoûts*; they are done in the following manner: Boil them a moment in water to take off the strength of the vinegar; then put them into a good sauce or *ragoût*, not allowing them to boil again; serve with any dish you think proper.

GHERKINS (*Pickled*).*—Choose the greenest gherkins, and having cut off the tails and heads, rub them to remove the down; wash, dry, and lay them in a jar; pour over a sufficient quantity of the best vinegar to cover the gherkins, and let them stand; after three days, draw off the vinegar, and boil it; when the quantity is a little lessened, throw in the gherkins, and boil them together; then pour the whole into the jar again. In about five or six days take them out, and boil again, adding garlic, tarragon, and salt; put them into the jar, which must not be covered until the vinegar is perfectly cold.

GHERKINS (*Pickled*).*—Choose your gherkins as above, very green and straight, brush, and place a layer in a pan, sprinkle them with fine salt, then another layer of gherkins, which sprinkle with salt also; leave them in the salt for twenty-four hours, which will draw all the water from them; at the end of that time drain and place them in a jar, with a handful of all-spice, the same of tarragon, a little balm, ten shallots, six cloves of garlic, two or three long peppers, twenty cloves, a lemon cut in quarters, and two small handfuls of salt. Boil two gallons of the best vinegar, pour it over the gherkins, and let them stand till the next day, when boil the vinegar a second time, and pour it on again; the following day boil the vinegar for the third and last time, pour it over the gherkins, and, when quite cold, cover the jar with a wet parchment.

GHERKINS *preserved wet*.—Let your gherkins be clear and free from all spots, put them into salt and water, let them stand two or three days, then take them out and drain them well; put them in another pan of water, scald them, put them in a tub, and let them stand all night; then drain the water from them; put them in a pan of water, and to every two quarts of water, put half a pint of syrup; put them in, and let them boil over a slow fire five minutes; put them in the tub again and let them stand till next day; then boil them again, drain that syrup from them, and have a clean pan, with the syrup of a

proper thickness ; let it boil, put the gherkins into it, and let them boil gently for a quarter of an hour ; then put them into a flat brown pan, and cover them ; let them stand two days, then drain the syrup from them ; boil the syrup one minute, and pour it over them ; the next day boil them and the syrup together three or four minutes, and repeat the same for five days ; then put them into pots, and cover them up.

GIBLET Pie.—Well scald and wash your giblets, put them to stew like mutton cutlets, but longer, till they are very tender. You may either make a puff paste or short paste to bake them in ; when you lay them in the dish, add the yolks of two eggs boiled hard, pepper, salt, and the gravy of the giblets ; form a star of leaves on the top of the pie, egg it, and bake it. If you wish it to be particularly good, reduce some *consommé* with a little Madeira wine, and pour it into the pie. The giblets proper to make the pie with, are the head, neck, pinions, heart, gizzard, feet, and liver.

GIBLET Pie.—Very nicely clean a goose or duck's giblets ; stew them with a small quantity of water, onion, black pepper, and a bundle of sweet herbs, till nearly done ; let them grow cold ; then, if there is not a sufficient quantity to fill the dish, lay a beef, veal, or mutton steak, at the bottom. Put the liquor of the giblets also into the dish, and bake it ; when the pie is baked, pour in a large tea-cupful of cream. You may add, if you please, sliced potatoes, and bake them with the pie.

GIBLET Soup.—Take three or four sets of goose or duck's giblets ; and stew them with a pound or two of gravy beef, scrag of mutton, or the bone of a knuckle of veal, an ox tail, or some shanks of mutton ; with three onions, a large bundle of sweet herbs, a tea-spoonful of white pepper, and a large spoonful of salt. Put five pints of water, and simmer till the gizzards (which must each be in four pieces) are quite tender ; skim nicely, and add a quarter of a pint of cream, two tea-spoonfuls of mushroom powder, and an ounce of butter mixed with a dessert-spoonful of flour. Let it boil a few minutes and serve with the giblets. It may be seasoned, instead of cream, with two glasses of sherry or Madeira, a large spoonful of ketchup, and some Cayenne. When in the tureen, add salt.

Another way.—Make your liquor for the soup the same as for mock turtle, add the giblets and the liquor they have been stewed in ; season and finish the same as

mock turtle, excepting the balls and calf's head.

GIBLET Soup (Clear).—Having properly seasoned your giblets, stew them till tender, draw them down to a glaze, then add a sufficient quantity of good *consommé* ; simmer them, add salt and a little sugar ; skim very clean and serve.

GIBLETS (Stewed).—Do them as directed for giblet pie ; season them with salt and pepper, and a very small piece of mace. Before serving, give them one boil, with a cup of cream, and a bit of butter rubbed in a tea-spoonful of flour.

GIBLETS (Stewed).—Well scald and clean them, cut off the bill, divide the head, skin the feet, stew them with water (a sufficient quantity for sauce), a sprig of thyme, some whole black pepper, and an onion ; let them stew till very tender : strain the sauce ; add a little ketchup, and flour, provided the sauce is not too thick. Serve with sippets, toasted and laid round the dish.

GIMBLETTES Printanières*—Blanch a pound of sweet almonds, cut them into very thin slips, and rub them with sugar and spinach juice to colour them green, then dry them. Take some *choux* paste, and lay it on a tin in portions about half the size of an egg ; *dorez* them, and having dipped the end of your finger in the *dorez*, make a hole in the middle of each *choux* ; bake them, and when done, dip them, one by one, first in sugar boiled to *cassé*, and then in the almonds, which will adhere to them by means of the sugar. Arrange the *gimblettes* on a dish according to your taste, and serve them.

GINGERBREAD.—Rub one pound of butter well into three pounds of flour ; then add one pound of powder sugar, one pound of treacle, and two ounces of ginger pounded and sifted very fine ; one nutmeg grated very fine ; then warm a quarter of a pint of cream, and mix altogether ; you may add carraways and sweetmeats if you choose ; make it into a stiff paste, and bake it in a slow oven.

If cake or biscuits are kept in paper or a drawer, they will acquire a disagreeable taste. A pan and cover, or tureen, will preserve them long and moist ; or if to be crisp, laying them before the fire will make them so.

GINGERBREAD without Butter.—Mix two pounds of treacle ; of orange, lemon, citron, and candied ginger, each four ounces, all thinly sliced ; one ounce of coriander seeds, one ounce of carraways, and an ounce of

beaten ginger, in as much paste as will make a soft paste; lay it in cakes or tin plates, and bake it in a quick oven. Keep it dry in a covered earthen vessel, and it will be good for some months.

GINGERBREAD Nuts.—Take four pounds of flour, half a pound of sifted sugar, an ounce of caraway seeds, half an ounce of ginger pounded and sifted, six ounces of fresh butter, and two ounces of candied orange peel cut into small slices; then take a pound of treacle or honey, and a gill of cream; make them warm together; mix it, with all the ingredients, into a paste, and let it lay six hours; then roll it out, make it into nuts, and bake them in a moderate oven.

GINGER Cakes.—Put four pounds of flour upon the dresser; then take a copper saucepan, and break into it six eggs, and mix them well with a spoon; add one pint of cream to them, and beat them well; put the saucepan over the fire, stir till your mixture is warm; put two pounds of butter into the cream and eggs, and one pound of sugar, and keep stirring it over a very slow fire, just to melt all the butter; put in four ounces of pounded ginger, and as soon as all the butter is melted, pour it all into the middle of the flour; mix it as well as you possibly can, till it becomes a fine paste; then roll it out with flour under it on your dresser; cut them to the size of the top of a tea-cup, a quarter of an inch in thickness; and before you put them into the oven (which should be very hot), place three papers under them.

GINGER (Candied).—Put an ounce of ginger, grated fine, and a pound of sifted sugar, into a preserving pan with as much water as will dissolve it. Stir them well together over a slow fire, till the sugar begins to boil; then add another pound, stirring constantly till it thickens. Take it from the fire, drop it on earthen dishes, set them in a warm place to dry, and they will be hard and brittle and look white.

GINGER Drops.—Put two ounces of candied orange, with a little sugar, into a mortar, and beat them to a paste; then mix an ounce of powder of white ginger with a pound of loaf sugar. Wet the sugar with a little water, and boil all together to a candy, and drop it on paper in moderate-sized drops.

GINGER (Essence of).—Put three ounces of fresh grated ginger, with one ounce of thin cut lemon peel, into a quart of brandy; let it stand for ten days, shaking it up each day.

GINGER Ice Cream.—Take four ounces of preserved ginger, pound it, and put it into a basin, with two gills of syrup, the juice of a lemon, and a pint of cream; then freeze it.

GINGER (Mock).—Take the largest cauliflowers you can procure, cut off all the flowers from the stalks, peel them, and throw them into strong spring water and salt for three days; then drain them in a sieve pretty dry, and put them in a jar; boil white wine vinegar with cloves, mace, long pepper, and allspice, each half an ounce, forty blades of garlic, a stick of horseradish, cut in slices, a quarter of a pound of Cayenne pepper, a quarter of a pound of yellow turmeric, and two ounces of bay salt; pour it boiling over the stalks, and cover it down close till the next day; then boil it again, and repeat it twice more; and when, it is cold, tie it down close.

GINGER (Preserved).—Take some green ginger, and with a sharp knife pare it neatly; and as it is pared, throw it into a pan of cold water to keep it white; when you have a sufficient quantity, boil it till tender, changing the water three times; each time put it into cold water to take out the heat or spirit of the ginger; when tender, throw it into cold water; for seven pounds of ginger, clarify eight pounds of refined sugar; when cold, drain the ginger, and put it into an earthen pan, with a sufficient quantity of the sugar, cold, to cover it, and let it stand for a couple of days; then pour the syrup from the ginger to the remainder of the sugar; boil it some time, and when cold, pour it on the ginger again, and set it by for three days, at least. Then take the syrup from the ginger, boil it, and put it hot over the ginger; proceed in this manner till you find the sugar has entered the ginger; boiling the syrup and skimming off the scum that rises each time, until the syrup becomes rich as well as the ginger.

If the syrup is put on hot at first, or if too rich, the ginger will shrink and not take the sugar.

When green ginger cannot be procured, take large races of Jamaica ginger, boiled several times in water till tender, pared neatly, and proceed the same as above.

GINGER Soufflée.—See *SORTER*.

GINGER Sprigs.—Take three eggs, one pound of sugar, a pound of flour, a little ginger, two spoonfuls of rose water; mix the whole into a paste, and cut into what form you please.

GINGER Wine.—Put ten gallons of water

into a boiler, with fifteen pounds of lump-sugar, and the whites of eight eggs well beaten and strained; mix all well together while cold; when the liquor boils, skim it well; put in half a pound of common white ginger bruised, let it boil twenty minutes. Have in readiness the rind of seven lemons (the rind must be very thin), and pour the liquor on them; when cool, tun it with two spoonsful of yeast; to a quart of the liquor put two ounces of isinglass-shavings, while warm; whisk it well three or four times, and pour all together into the barrel. Next day stop it up; in three weeks bottle it; and in three months it will be fit to drink.

GLACE (Royale)*—Put the white of a new-laid egg into a pan, and mix with it a sufficient quantity of white powder sugar to make a *glace* or icing, neither too dry nor too liquid; beat it well, and add a little lemon juice to whiten it. By mixing with this *glace*, carmine, saffron, indigo, spinach juice, &c., it will be either rose-coloured, yellow, blue, green, &c., according to your taste.

GLAZE.*—Take the remains of any liquor in which meat has been cooked, and strain it through a silk sieve until quite clear; then put it into a saucepan and reduce it over a brisk fire: as soon as it is sufficiently done, that is, when it sticks to the spoon, put it into a smaller saucepan, and set it in the *bain-marie*; when wanted, add a small piece of fresh butter to it.

GLAZE.*—Make a *consommé* with whatever remnants of fowls or meat that may be in the house; strain it, and then put it on the fire with two or three whites of eggs beaten; stir till it boils, and then set on the side of the stove, and place fire on the saucepan lid; as soon as the eggs are set, pass the glaze through a wet cloth; reduce this over a large fire, stirring it constantly with a wooden spoon to prevent its sticking; then pour it into a pot for use.

When wanted, put a small quantity of it into a saucepan, and make it hot over a slow fire; and in this state, lay it gently over such articles as may require glazing, by means of a feather, or brush.

GLAZE of Roots.*—Fill a saucepan three parts full of vegetables, such as carrots, turnips, and onions (have the largest quantity of the two latter); four or five cloves may also be added, and veal, if you think proper; moisten the whole with stock or water, boil your vegetables over a gentle fire, and proceed in the usual manner.

GODARD.—This is the same as *Ragoût Financière*, only it serves to garnish a sirloin of beef. You then add *pigeons*, *gautiers*, and larded sweetbreads; keep your sauce thin.

GODIVEAU.*—Take fillet of veal (or breasts of fowl or game), fresh pork (or sausage-meat), beef marrow or suet, equal quantities of each, veal sweetbreads, truffles, and mushrooms; season these articles with pepper, cloves, and nutmeg, all in powder; pound them all together, and put in (one at a time) the yolks of eggs; pour in also a little water, pounding continually, until it is reduced to a sort of paste. Make a small ball of it, which boil in a little water to ascertain whether it be sufficiently salt; sweet herbs may be added when you are about to use it. The *godiveau* is used as a *farce* for *tourtes* and hot pies.

GODIVEAU (Hot Pie of).*—Make a raised crust, about five inches high, and of any size you may think proper; on the bottom of which lay some *godiveau*, over this place some mushrooms cooked in butter, two or three artichoke bottoms, cut into pieces, and then lay some more *godiveau* formed into small sausages. Cover the pie with the paste, *dorez* and bake it. When done, open it, and pour in any sauce which will correspond with the *godiveau*.

GODIVEAU (Tourte of).*—Roll out some light paste, and cut it to the size of the dish you intend to use; spread over it a small quantity of *godiveau*, on which place a few mushrooms fried lightly and drained; then some artichoke bottoms, each cut into four or six pieces; roll some *godiveau* into balls of any size you think proper, and lay them on the abovementioned articles, so as to form a flattish dome; cover it with the light paste, press the edges together, moisten the top, and lay an ornamental cover of puff-paste over.

GOOSE (Boiled).*—Take a goose, singe it, and pour over it a quart of boiling milk; let it lie in this all night; then take it out, dry it well with a cloth; cut into small pieces a large onion and some sago; put them into the goose, sew it up at the neck and vent, hang it up by the legs till the next day; then put it into a pot of cold water, cover it close, and let it boil gently for an hour. Serve with onion sauce.

Another method of boiling a goose, is by laying it in salt for a week; then boil it for an hour. Serve with onion sauce, or cabbage boiled or stewed in butter.

GOOSE en Daube.*—Prepare a goose in the usual way, lard it with *lardons* seasoned

with salt, pepper, and spices; lay slices of bacon in a braising-pan, the goose on them, with four carrots, four onions, three cloves, a bunch of parsley, scallions, a knuckle of veal, cut in pieces; and cover the whole with slices of bacon; add a little salt, and three ladlesful of broth; let it simmer for two hours or more, according to the age of the bird. When done, take it out, and drain it; strain the liquor and reduce it to half; and having cleared off the fat and glazed the goose, pour the sauce over it. Garnish your dish with onions, cabbages, or turnips, glazed, and a tomato sauce.

*GOOSE en Daube.**—This dish is seldom prepared but with an old goose; which, when singed and trussed, is larded with bacon seasoned with parsley, scallions, shalots, garlic, sage, thyme, basil (all chopped small), pepper, salt, and nutmeg; do up some roasted chestnuts with some butter and a little sugar; stuff your goose with this, put the bird into a pan with slices of bacon under and over it, moisten it with broth or water, and white wine; put in also a knuckle of veal, cut in pieces; four carrots, four onions (one stuck with three cloves) a parsnip, a *bouquet*, salt, pepper, and spices. Let it stand over a small fire three or four hours; then take out the goose, skim the liquor, strain, and reduce it, so that when cold it may be quite a jelly, which clarify with the white of an egg, and dish the goose with this jelly over and round it.

*GOOSE (Gravy of).**—Lay in a large saucepan some slices of onion, two slices of bacon, three or four beef steaks, a goose and a duck, cut up; pour over these two quarts of boiling water, and close the saucepan as tight as possible. Let it stand over a gentle fire for four or five hours, then open it, and put those pieces to the bottom which had previously lain at the top; add a little pepper and salt, close the vessel again, and set it on the hot ashes for an hour; at the end of that time, have ready some stone jars, in which place the pieces of goose; pour over them a part of the liquor from them, through a sieve, and as the meat imbibes it, in about two hours pour in the remainder. If you wish this gravy to keep for two or three months, cover them with their own dripping, an inch in thickness.

GOOSE (Green) Pie.—Bone two young green geese of a good size; carefully prepared and nicely singed. Wash them clean, and season them high with salt, pepper, mace, and allspice; put one inside

the other; pressing them as closely together as possible, drawing the legs inwards. Put plenty of butter over them, and bake them, either with or without crust, as you please; if the latter, a cover to the dish must fit close to keep in the steam.

GOOSE (Green) roasted.—After a green goose has been well trussed and singed, put into the inside a good bit of butter, mixed with pepper and salt; put it to roast, and baste it frequently with butter. When done, shake over it some flour and salt; when ready, take out the skewers, lay it on the dish with good gravy under it, and green sauce in a boat; it will take three quarters of an hour to roast.

*GOOSE (Legs and Wings of) à la Bayonne.**—Take the legs and wings from as many half-roasted fat geese as you may think proper; bone them, and when cold, rub them with salt and saltpetre, and lay them regularly in a pan, with bay leaves, thyme, and sage between each layer; cover the pan close, and let them lay thus twenty-four hours; then take them out, dry, and finish cooking them over a slow fire, in their own fat. When sufficiently done, take them out, but keep the fat warm. As soon as the legs and wings are quite cold, place them closely in a jar, leaving a space at the top of about three inches, which fill up with the warm fat. Do not tie the jar over until the whole is quite cold.

*GOOSE (Legs and Wings of) à la Bayonne.**—Take the legs and wings from five geese; bone the latter and rub them and the wings with salt, pounded and mixed with half an ounce of saltpetre; having done this, place them in an earthen pan, and bay leaf, thyme, and basil, between each layer; cover them with a cloth, and let them stand thus twenty-four hours; after which, take them out, drain and simmer them in water; drain them again. Take all the fat from the bodies of the geese, not excepting the inside fat, and prepare it in the same manner as hog's lard; and when the legs and wings are perfectly tender, and cold, put them as close as possible; pour in the fat when about three parts cold, and let them stand together twenty hours, then cover the pots closely with paper, and set them by in a dry cool place.

*GOOSE Legs à la Lyonnaise.**—Take three or four hind quarters of geese, fry them lightly in their own fat; cut half a dozen large onions into rings, take a part of the fat in which you have fried the

goose, and fry the onions; drain both them and the legs; dish them, with the onions laid on them, and serve with a good *poivrade*, or any other sauce you please, but rather give the preference to a *Lyonnaise* sauce.

*GOOSE à la Providence.**—Prepare a goose in the usual way, and stuff with the following *farce*: Take twenty small pieces of streaked bacon (having soaked it well), twenty chipolata sausages, twenty large mushrooms, twenty truffles, thirty chestnuts, and the same number of poached *quenelles*, the size of the sausages (which, as well as the bacon, must be previously cooked); put half of this in the goose; truss, and sew it up as usual, and then put it in a braising-pan, with some slices of veal, two slices of ham, two onions, two cloves, and a bunch of sweet herbs, seasoned; cover the goose with bacou and a buttered paper; pour in a glass of Madeira wine, and some good *consommé*. Let it stew gently over a slow fire for two hours; then take it off, strain the liquor, and reduce it to half, having removed all the fat; strain it a second time. Put the remainder of the truffles, bacon, &c., with the addition of some cocks' combs and kidneys, into a little of the liquor, and heat them; then, having drained and dished your goose, lay the truffles, &c. round, and pour the sauce over it.

*GOOSE (Legs of) en Purée.**—Take half a dozen very plump goose legs, and having boned them, season them with salt and coarse pepper, and supply the places of the bones with bacon cut small; then close the meat over, and tie them, taking care to shape them well. Put them into a stewpan, lined with sliced bacon; cover them with the same; put into the pan also three carrots, four onions, two bay leaves, two cloves, a little thyme, and a ladleful of broth; let the whole simmer for two hours, then take it out, drain and take off the thread; dish them, and serve with a *purée* of lentils, green peas, onions, &c.

*GOOSE (Legs of) à la Rémoulade.**—Take the legs of a goose, either roasted or *à la dante*; soak them in their own dripping; bread, and baste them lightly with oil; broil them to a nice colour, and serve them dry, with the following sauce in a boat: capers, anchovies, parsley, scallions, and garlic, all chopped very small, mustard, pepper, salt, vinegar, and oil.

*GOOSE (Legs of) au Verd-pré.**—Put as many legs of geese as will fill a dish into

a saucepan, with a little lard and some small onions; cover the saucepan quite close, and set it on the fire. When nearly done, take out the legs, and broil them a few minutes, to colour and dry them a little: in the mean while, fry a handful of parsley (keep it as green as possible), lay it over a dish, and serve the legs on it.

GOOSE, to Marinade.—Cut a goose up the back, bone it; make a stuffing with a few sage leaves, an onion or two, two apples; bread crumbs, pepper, salt, lemon peel, nutmeg, yolk of egg; stuff it, sew it up the back; halfroast it, or fry it; stew it with good gravy (covered closely), till it is tender; put in a little red wine; strain and skim the sauce; add cayenne, ketchup, a little flour, salt (if necessary), a little lemon juice; boil this up for a minute or two, then serve it over the goose.

GOOSE à la Mode.—Take a large stubble goose; when it is picked, bone and slit it down the back; take a fowl, and do it in the same manner; take also a neat's tongue, boil and blanch it; season the fowl with pepper and salt, and beaten mace, and roll it round the tongue, but first put some beef marrow over the tongue; then put the fowl into the goose, and sew it up; before the fowl is put into the goose, roll some thin slices of ham or bacon round it; put the goose into a small pot, with two quarts of beef gravy, and the bones of the goose and fowl; when it begins to boil, let it stew very gently for an hour; then take up the goose, skim all the fat from the gravy; strain it, and put in a glass of red wine, two spoonsful of ketchup, a veal sweetbread, parboiled and cut into slices, truffles, morels, and mushrooms, a piece of butter rolled in flour, and some yolks of eggs, boiled hard, with a little pepper and salt; put in the goose, cover it close; stew it half an hour longer, then take it up, put it in a dish, and serve the *ragoût* over it. Take care to skim off all the fat.

GOOSE Pie (Common).—Make a raised crust, quarter the goose, well season it, lay it into the crust; half a pound of butter at the top, cut into pieces; lay on the lid; bake it gently.

GOOSE Pie (Rich).—Bone a goose and a fowl, season them very well; put forcemeat into the fowl, and then put the fowl into the goose; put these into a raised crust, fill the corners with a little forcemeat; cut half a pound of butter into pieces, lay them on the top; put on the cover; bake it well. Serve cold.

GOOSE au Ragout.—Broak the breast-bone of the goose, and make it quite flat; when it is skinned, dip it into boiling water; season it with pepper, salt, and a little mace beat to powder; lard and flour it all over; take nearly a pound of beef suet, put it into a stewpan, and when melted and boiling hot, put in the goose; when it is brown all over, add to it a quart of beef gravy, boiling hot, a bunch of sweet herbs, a blade of mace, a few cloves, some whole pepper, a few small onions, and a bay leaf; cover it closely, and let it stew gently; if it is a small goose, an hour will be sufficient; if a large one, it will take half an hour more. Make a *ragout* for it as follows: cut some turnips, onions, and carrots, as for a harrieco of mutton, all boiled enough, half a pint of rich beef gravy; put them all into a saucepan, with some pepper, salt, and a piece of butter rolled in flour; let them stew gently a quarter of an hour; take the goose out of the stewpan when done; drain it well from the liquor it was stewed in, put it into a dish, and serve the *ragout* over it.

GOOSE (Roasted).—A stubble goose should be stuffed with sage and onions, chopped small, and mixed with pepper and salt; boil the sage and onion in a little water before they are chopped, or mix a few bread crumbs with them when chopped; either will render them less strong. Put it first at a distance from the fire, and by degrees draw it nearer. A slip of paper should be skewered on the breast bone. Baste it very well. When the breast is rising, take off the paper, and be careful to serve it before the breast falls; it will be spoiled by coming to table flattened. Serve it with good gravy and apple sauce, in boats. It will take about an hour and a half to roast.

GOOSE (Smoked).—Take a large stubble goose; take off all the fat; dry it thoroughly inside and out, with a cloth; wash it all over with vinegar, and then rub it over with some common salt, saltpetre, and a quarter of a pound of coarse sugar; rub the salt well in, and let it lie a fortnight; then drain it well, sew it up in a cloth, and hang it in the chimney to dry. It should hang for a month. Sauce, onions, greens, &c.

GOOSEBERRY Cakes.—Break the gooseberries, press out the juice, and strain it through a muslin; to one pint of juice a pound of sugar; boil up the juice; strew in the sugar: stir it well;

simmer it well till the sugar is melted; pour it into glasses: dry it in a stove till it will turn out, then dry the cakes on plates.

GOOSEBERRIES (Green) Compôte of.—Give them a little cut on one side to squeeze out the seeds, and put them in hot water to scald, till they rise to the top; then put cold water to them, adding a little salt, to bring them to their natural green; simmer them in clarified sugar, and let them remain in some time to imbibe the sweet; take them out, and put them in the *compôtier*; reduce the syrup to a good consistence, and pour it over the fruit. This is for green gooseberries; but if you make use of preserved ones, warm them in their own syrup and a little water, and serve it either hot or cold. These will not keep long, particularly if they have been warmed again: if exposed to the air any time, they will lose their colour.

GOOSEBERRIES (Ripe Compôte of).—Prepare some sugar to the eighth degree (*petite plume*); put the gooseberries into it to boil a moment, and let them cool before you skim them, if for present use; if for keeping, refine the sugar still more, by boiling.

GOOSEBERRY Cream.—Boil one quart of gooseberries very quick, in as much water as will cover them, stir in about half an ounce of good butter; when they are soft, pulp them through a sieve; sweeten the pulp while it is hot, with sugar, then beat it up with the yolks of four eggs; serve in a dish, cups, or glasses, or boil and pulp the gooseberries through a sieve, and then proceed as for other creams.

GOOSEBERRY Fool.—Put gooseberries into a stone jar, with some fine Lisbon sugar; put the jar either in a stove, or in a saucepan of water, over the fire; if in a stove, a large spoonful of water should be added to the fruit. When it is done to pulp, press it through a colander; have ready a sufficient quantity of new milk, and a tea-cupful of raw cream, boiled together, or you may use an egg instead of the cream; leave it to get cold, then sweeten well with fine Lisbon sugar, and mix the pulp by degrees with it.

GOOSEBERRY Hops.—Take the largest green walnut kind, and cut the bud end into four quarters, leaving the stalk end whole; carefully pick out the seeds, and with a strong needle and thread, fasten five or six of them together, by running the thread through the bottoms of them, till

they are the size of a bop. Put vine leaves at the bottom of a tin preserving pan; cover them with the hops, then a layer of leaves, and so on; lay a good many on the top, then fill the pan with water. Stop it so close that the steam may be prevented from escaping; set it by a slow fire till scalding hot, then take it off, and let it get cold, and so continue, till, on opening, while cold, the gooseberries are of a nice green. Then drain them on sieves, and make a thin syrup of a pound of sugar to a pint of water; boil and skim it well: when half cold, put in the fruit; the next day give it one boil; do this thrice. If the hops are to be dried, which way they eat best, and look well, they may be set to dry in a week; but if to be kept wet, make a syrup in the above proportions, adding a slice of ginger in boiling; when skimmed and clear, give the gooseberries one boil, and when cold, pour it over them. If the first syrup is found too sour, a little sugar may be added, and boiled in it, before the hops intended for drying are boiled for the last time.

GOOSEBERRY Jam.—Take what quantity you please of red, rough, ripe gooseberries; take half their quantity of lump sugar; break them well, and boil them together for half an hour, or more if necessary. Put it into pots, and cover with paper.

GOOSEBERRIES (to keep).—When the weather is dry, pick the gooseberries that are full grown, but not ripe; pick off the tops and tails, and put them into open-mouthed bottles; gently cork them with quite new velvet corks; put them in the oven after the bread is drawn, and let them stand till shrunk a quarter part; then take them out of the oven, cut off the tops, and rosin them closely down; set them in a dry place, and if they are well secured from the air, they will keep the year round.

If they are gathered in the damp, or the gooseberry skins are the least cut in taking off the stalks and buds, they will mould. The hairy sort only are used for keeping, and they should be done before the seeds become large. There are a variety of ways of keeping gooseberries, but this, we think, is one of the best and most easy methods of preserving them; or you may, after they are bottled, coddle them in water the same as damsons.

GOOSEBERRY Marmalade.—Boil them a moment, or only scald them in boiling water; sift them through a sieve; reduce

them over the fire to half, then mix them with sugar prepared to the ninth degree (*à la grande plume*), half a pound of sugar to a pound of fruit.

GOOSEBERRY Paste.—Upon two pounds of fruit put about a glass of water; boil them a little while, and sift them through a sieve with expression; put it upon the fire again to reduce the juice to a soft paste consistence, stirring continually; when it is come to a pretty thick substance, add a pound of sugar prepared to the ninth degree (*grande plume*), stirring continually with a wooden spoon, till it becomes of a pretty substantial thickness. This paste ought to be applied directly to what purpose you propose. This is mostly done in moulds of different shapes and sizes, made like hoops, without tops or bottoms; put them upon a baking plate to dry in a stove of a moderate heat. Be careful to keep them in a dry place.

GOOSEBERRIES (Clear Paste of).—Bruise the gooseberries, then boil them a moment, and sift them, first in a sieve and then in a coarse stamine; to half a pint of this juice mix one pound of sugar boiled to the twelfth degree (*au cassé*); mix it by degrees with the sugar, boil it a moment, take it off the fire, skim it, and then give it two or three more boilings; the way to know when it is perfectly prepared to put into cups or glasses, is by taking some with a silver spoon, and if it falls out in turning over, and extends a little, like pretty firm jelly, it is done.

GOOSEBERRY Pie.—Line your dish with a nice puff paste; lay in your gooseberries; sweeten it well; put on the cover, and finish the same as all other pies.

GOOSEBERRIES (Preserved).—Put one quart of red currant juice to five pounds of loaf sugar; set it on the fire, and when the sugar is dissolved, put in eight pounds of red, rough, ripe gooseberries; let them boil half an hour, then put them into an earthen pan, and leave them to stand for two days; then boil them again, till they look clear; put them into pots, and let them stand a week to dry a little at the top; then cover them with brandy papers.

GOOSEBERRY Pudding (Baked).—Scald a pint of green gooseberries, then rub them through a sieve; put to them half a pound of sugar, half a pound of butter, three Naples' biscuits, four eggs well beaten; mix the whole well together, and let it bake half an hour.

GOOSEBERRY Pudding (Boiled).—This

pudding is made in the same manner as apple pudding.

GOOSEBERRY Sauce.*—Take two handfuls of half ripe gooseberries, open them, and take out the seeds; blanch them in a little salt and water, and drain them.

Put two spoonfuls of *velouté*, and the same of butter sauce into a saucepan, mix them together well, and heat them; throw in the gooseberries, stir them well; season the sauce according to taste, with salt, pepper, and nutmeg. This sauce is eaten with boiled mackerel: fennel may be added or not, at pleasure.

GOOSEBERRY Syrup.—Bruise them, with one fourth part of cherries; sift in a cloth, and mix the juice with sugar prepared to the ninth degree (*à la grande plume*), one pound to half a pint of juice; simmer together till the sugar is *au perlé*.

GOOSEBERRY (Green) Tart.—You may use them either whole, or make a marmalade of them, with a good syrup; the last way is considered the best method, as by this means you can judge easily how sweet they are, and ought to be; if made of marmalade, the seeds should be taken out.

GOOSEBERRIES in an Open Tart, with or without Cream.—Pick and scald some young gooseberries, then, with short paste, make a tart of them the same as you would any other, and serve it cold; or it may be done thus: when the tart is cold, take off the top crust, and cut it in three corner shapes; beat up nearly a pint of thick cream, and when beaten up, mix it in a little powder sugar; then spread it nicely over the gooseberries, and garnish it round with crust.

GOOSEBERRY Trifle.—Scald a sufficient quantity of gooseberries, as, when pulped through a sieve, will make a thick layer at the bottom of a dish, and sweeten it with sugar according to taste. Mix half a pint of milk, half a pint of cream, and the yolk of an egg; give it a scald over the fire, stirring all the time; do not let it boil; add a little sugar, and leave it to get cold; lay it over the gooseberries with a spoon, and then put on it a whip, which should be made the day before, as for any other trifle.

GOOSEBERRY Vinegar.—Bruise some gooseberries that are quite ripe, and to three quarts of water put one quart of gooseberries in a large tub. Let them remain sixty hours, stirring them frequently; then strain them through a hair bag, and to every gallon of liquor add one pound of coarse sugar; stir it well to-

gether; put it into a barrel and a toast and yeast; cover the bung-hole with a bit of slato, and let it stand nine or ten months. The greater quantity of sugar and fruit, the stronger the vinegar.

GRAPES (Compôte of).*—Boil a quarter of a pound of sugar with half a glass of water, till it is reduced to a strong syrup; skim, and then put into it a pound of grapes, picked from the stalks, and the seeds taken out; give them a boil two or three times, and then place them in a dessert dish: if there is any scum upon them, carefully wipe it off with white paper.

GRAPES Dried.*—Take some fine muscadine grapes; place them on hurdles, and put them into the oven, turning them, carefully, frequently; when the grapes are quite dry, put them into a deal box, hermetically closed, lightly covering them with brown sugar and bay leaves.

GRAPES, Dried in Bunches.—Take some preserved grapes, wash them with warm water, put them on sieves, and into a hot stove, keep turning them every day, changing the sieve; when they are thoroughly dried, put them into boxes.

GRAPE Ice.—Take ripe grapes, pick them from their stalks, pass them through a sieve; mix some sugar with the juice of four lemons squeezed upon it; pass the whole together a second time through a sieve, then freeze it.

GRAPE Jelly.*—Take out the stones, then mash the grapes with your hands (they must be ripe), then squeeze them through a cloth to extract all the juice from them, and boil and finish the same as currant jelly. Use half a pound of sugar to each pound of fruit.

GRAPES (Pickled).—The grapes must be at their full growth, but not ripe, cut them in small bunches; put them in a stone jar, with vine leaves between each layer of grapes, till the jar is full; then take as much spring water as will cover the grapes and the leaves; as it heats put in as much salt as will make a brine sufficiently strong to bear an egg; you must use half bay salt and half common salt; when it boils, skim it; strain it through a flannel bag, and let it stand to settle; by the time it is cold it will be quite settled; strain it a second time through a flannel bag; then pour it into the jar, upon the grapes, which must be well covered; fill the jar with vine leaves; then tie it over with a double cloth, and set a plate upon it; let it stand for two days, then take off

the cloth, pour away the brine, and take out the leaves and the grapes, and lay them between two cloths to dry; then take two quarts of vinegar, one quart of spring water, and one pound of coarse sugar, boil it for a short time, and skim it very clean as it boils: let it stand till it is quite cold; wipe the jar very clean and dry, lay some fresh vine leaves at the bottom, between every bunch of grapes, and on the top; then pour and strain the pickle on the grapes; fill the jar; let the pickle be above the grapes; tie up a thin piece of board in a flannel, lay it on the grapes to keep them under the pickle; tie them down with a bladder, and over that a leather. Always keep the grapes under the pickle.

GRAPES (Preserved) in Clusters.—Take the large Gascoigne grapes before they are too ripe, and prick every one: to every pound of grapes put a pound and a quarter of sugar; make a syrup of the verjuice, strained; when the sugar is quite clear, put the grapes (after they are strained into syrup) into a deep jar, cover them close, and set them in a pot of scalding water over the fire to boil; as soon as the grapes are tender, take them up, and boil the syrup a little more; when they are half cold, put them into broad glasses or straight jars; lay one cluster over the other, cover them with brandy paper, and tie them up.

GRAPES (Bell) to preserve in Jelly.—Take the long, large, bell grapes, pick off the stalks, stone them, and put them into boiling water; scald them thoroughly; take them from the fire, and cover them close to prevent the steam from escaping; then set them over a very gentle fire for two or three hours (but do not let them boil); take them out, and put them into clarified sugar, more than will cover them, and give them a good boil; skim them; boil a little more sugar to a strong *soufflé*, take as much plum jelly as sugar, and give it a boil; then put the grapes to it; let them all boil together, skim them well, and put them into pots or glasses.

Grapes (Green) to preserve.—Take the largest and best grapes before they are ripe, stone and scald them; let them lay two days in the water they were scalded in, then drain them, and put them into a thin syrup; heat them over a small fire; the next day turn the grapes into a pan, and heat them the day after; then drain them, put them into clarified sugar, give them a good boil, skim them, and set them

by; the next day boil more sugar to *soufflé*, put it to the grapes, give them all a good boil, skim them, and set them in a warm stove all night; the day after, drain the grapes, and lay them out to dry, first dusting them very well.

GRAPES (Ratafia of).*—Take some fine muscadine grapes, pick them from the stalks; bruise and press them, so as to extract all their juice; then dissolve some sugar in the grape juice, adding to it brandy and cinnamon; let the whole infuse for a fortnight; then strain it through a filtering-bag, and bottle it off. The proper proportions are, one pint of brandy and ten ounces of sugar to one pint of grape juice.

GRAPE Tart.—Make choice of the youngest grapes before the stone is formed; pick and scald them the same as currants or gooseberries, and finish the same as for all other tarts, only adding more sugar on account of their tartness.

GRAPE Wine.—To one gallon of grapes put one gallon of water; bruise the grapes; let them stand a week without stirring; then draw it off, and fine; put to a gallon of the wine three pounds of sugar; and then put it in a vessel, but it must not be stopped till it has done hissing.

GRAPES (Conserve of Muscadine).—Grain a pound of muscadine grapes, boil them a moment, and sift them through a sieve; reduce the juice over the fire to a quarter part of what was sifted; put to it one pound of sugar prepared to the twelfth degree (*au cassé*) and let it boil a little; then work it well together till it begins to grow white, warm the whole a moment, then pour it into paper cases made for the purpose; when it is cool, cut it into cakes of what size you please.

GRAPES (Paste of Muscadine).—This paste is made the same as sour grapes, only that the grapes must not be bruised.

GRAPES (Clear Paste of Muscadine).—Boil about a pound of muscadine grapes with a glass of water; boil also two common baking apples to a marmalade; sift them together first in a sieve, then in a linen cloth; refine a pound of sugar to the twelfth degree (*au cassé*), and pour the liquid gently into it, constantly stirring it over a slow fire; it is come to perfection when it leaves the spoon, being turned over like a jelly, and must then be dried in a stove the same as all others; these transparent pastes are cut out for use to what size and shape you please; and so on of other kinds of fruit.

GRAPES (Compôte of) Sour or Verjuice.*—

Take the seeds from four pounds of sour grapes, throw them into cold water. Put some water on the fire, and as soon as it boils put in the grapes; when they rise, take them from the fire, and cover them with a cloth till cold, then let them simmer over a slow fire, taking care that they do not boil; when they are green, drain them from the water. In the meantime clarify and boil two pounds of sugar to *lissé*; then put in the grapes, and having boiled them together a little while, take it off and skim it; when cold, drain away the sugar, and put the fruit into a *compôtier*; boil the sugar once or twice more, skim and pour it over the verjuice.

GRAPES (Conserve of Sour).—It is preserved in the same manner as muscadine grapes, only it requires that a little more sugar is added to the same proportion of juices.

GRAPES (Sour) Jelly.*—The jelly of sour grapes requires a pound of sugar to each pound of fruit; it is made the same as ripe grape jelly; but a little sweet grape juice must be added, besides the sugar, to take off the great acidity.

GRAPE Marmalade of (Sour or Verjuice).*
—Take the seeds from six pounds of unripe grapes, put them into a saucepan of water, over the fire; as soon as they rise and swell take them from the fire, put in a little lemon juice, cover, and let them stand on hot ashes till quite green; put them into a pan and let them cool; then rub them through a sieve, and put them again on the fire to dry; that done, put the fruit into a pan, add to it five pounds of sugar, clarified and boiled to *cassé*; stir it in well, and then set it again on the fire, stirring constantly till it is of the proper consistence; then put it into pots.

Observe, in making this and barberry marmalade, that it should be put into an earthen pan when left to cool.

GRAPES (Sour or Verjuice) Paste.*—Take the proposed quantity of grapes (take out the seeds), and swell them over the fire, stirring them constantly, add a few apples, pared and cut in pieces, till thoroughly dissolved, then pass it through a fine sieve into a preserving-pan, set it on the fire; when dry, weigh it; take an equal weight of sugar; boil it to *fort soufflé*; put the marmalade to it, stir it incessantly till it quits the bottom of the pan easily, when it may be put in moulds or paper cases, and dried in the stove or oven, sprinkling it with fine sugar.

GRAPES (Paste of Sour).—Grain the grapes, and thoroughly bruise them; then boil them a moment in a little water, the kettle being covered; sift them, and put the juice upon the fire again, to bring it to a strong marmalade; weigh as much sugar as the weight of the fruit, and refine it to the ninth degree (*à la grande plume*) mix the sugar and marmalade well together over a very slow fire; give the paste what form you please, and dry it immediately. This paste is often made by mixing about half the quantity of apples with the grapes, being peeled, cut into pieces, and reduced to marmalade; sift it as usual, and dry it to a paste consistence; then add as much weight of sugar (*à la grande plume*) as the paste, and finish the same as the other.

GRAPES (Clear Paste of Sour).—Mix a spoonful of apple marmalade with a glass of water, and a glass of verjuice grape juice, which is almost ripe; boil a pound of sugar to the twelfth degree (*au cassé*); add the mixture to it slowly, stirring without boiling it, and put it into moulds to cool to a jelly or jam.

GRAPES (Sour) or Verjuice preserved.*—Take out all the seeds, and weigh the same number of pounds of sugar as you have pounds of grapes; put part of the grapes into a saucepan, and put part of the sugar powdered over them, continuing to put the sugar and grapes in layers till you have used the whole quantity; then put the grapes over a slow fire, letting them boil gently till they become green; then put them into pots.

GRAPES (Sour) or Verjuice preserved Liquid.*—Take the seeds from two pounds of the sour grapes, make some water boil in a preserving-pan, and then put in the grapes; give them one boil, keeping the fire moderate; cover, and let it stand five or six hours; then drain them. Boil two pounds of sugar to *la petite plume*, put in the grapes, let them boil up twice (covered), skim, and put them into pots.

GRAPES (Sour) or Verjuice preserved Dry.*—Prepare two pounds of grapes as directed for the liquid preserved. Boil your sugar to *perlé*; put in the fruit, and boil them up several times. The next day drain off the sugar, boil it to *grand perlé*, put the fruit, in boil them together (the pan covered), skim, and set it by the day following; drain the grapes, lay them on slates, sprinkle them with sugar, and set them to dry in a stove or oven.

GRAPES (Sour) or Verjuice Syrup.*—Take the seeds from three pounds of sour grapes, pound the latter to obtain the juice, which strain through a jelly-bag, as many times as you find necessary, to have it very clear. Clarify four pounds of sugar, and boil it to *fort soufflé*, add to this a pint of the clear juice, and give them one boil together. When quite cold it may be bottled.

GRAPES (Tart of Sour).—Stono the grapes and scald them in boiling water; then thoroughly drain them, and simmer them a little in a rich syrup; when this is cold, put it into the paste without covering; glaze the border of the tart with sugar.

GRAPES (Preserved Tart of Sour)—Use the same sort of moulds as you do for *petits pâtés*, with the second best puff paste; fill them with the best preserved verjuice grapes, cover them with paste, and solder them, by wetting the borders all round with water, and then pressing them together; either glaze them with sugar, or serve in their natural colour.

GRAPES (Sour), or Verjuice, Vinegar of.—Crush the quantity of grapes you may require, before they are ripe, and leave them to ferment in an open vessel for thirty days; then obtain the juice by means of a press; let the liquor stand for a whole day to clarify. Filter it through blotting paper. It is preserved by having a layer of oil on the top.

GRAVY.*—Take three pounds of beef-steaks, two rabbits (excepting the heads and breasts), a knuckle of veal, five carrots, six onions, two cloves, two bay leaves, a bunch of parsley and scallions; put all these into a stewpan, with two ladlesful of broth, and set them over a good fire to reduce; then cover the stove, and let the stewpan stand over it, until the meat begins to give out the gravy, and adheres slightly; the jelly at the bottom of the stewpan ought to be of a fine brown colour, and when that is the case, take it from the stove, and let it stand for ten minutes; then fill up the stewpan with good broth, or water (if the latter, not so large a quantity); let this simmer for three hours; skim and season it well. The gravy must be strained before it is used.

Gravy may also be made of any pieces of ready dressed meat, in the following manner: Cut some onions into slices, lay them at the bottom of the stewpan, and the meat on them, with the same ingre-

dients as above, and two or three glasses of water; then proceed in the same manner as the other, until the bottom of the stewpan is brown, when add water according to the quantity of meat; put salt if necessary, and simmer the whole for two hours; then strain it through a sieve.

GRAVY (Clear).—Slice some beef thinly; broil a part of it over a very clear quick fire, just enough to give colour to the gravy, but not to dress it; put that, with the raw, into a very nicely tinned stewpan, with a couple of onions, one or two cloves, whole black pepper, allspice, and a bunch of sweet herbs; cover it with hot water, give it one boil, and skim it two or three times; then cover it, and let it simmer till quite strong.

GRAVY d'Etouffade.*—Take a leg of beef, and lard it with fat ham, a few cloves of garlic, and the same number of cloves; put half a dozen large onions into a stewpan, with the beef, six or eight allspice, a little nutmeg, half a bottle of Madeira wine, and some *consommé*; boil it over a large fire until reduced to a jelly; then place your stewpan over a stove, and cover it with hot ashes; leave it for some time, and when it is of a dark colour, without being either bitter or burnt, moisten it with broth; add some veal or fowl trimmings; and when the whole is sufficiently done, strain it through a cloth, set it on the edge of the stove, take off the fat, add two or three ladlesful of *espagnole* to it, and reduce it to the proper consistence.

GRAVY for a Fowl, when there is no Meat to make it of.—Nicely wash the feet of a fowl, and cut them, and the neck, into small pieces; simmer them with a little browned bread, a slice of onion, a bit of parsley, and thyme; some pepper and salt, and the liver and gizzard, in a quarter of a pint of water, simmer them till they are reduced to half. Take out the liver, bruise it, and strain the liquor to it. Then thicken it with flour and butter, and add a tea-spoonful of mushroom ketchup.

GRAVY without Meat.—Take a basin, and put into it a glass of table beer, a glass of water, some pepper, salt, lemon peel grated, a bruised clove or two, and a spoonful of walnut pickle, or mushroom ketchup; cut an onion in slices; flour, and fry it in a piece of butter until it is brown; then turn all the above into a small pan with the onion, and simmer it, covered, for twenty minutes. Strain it off for use, and when it is cold, take off the fat.

GRAVY to make Mutton eat like Venison.—Take a stale woodcock or snipe, and cut it to pieces (first cut out the bag from the entrails), and simmer it with as much unseasoned meat gravy as you want. Strain it, and serve in the dish with your meat.

*GRAVY (Petits Pâtés of).**—Roll some puff paste to a proper thickness, and cut it into round pieces with a circular pasto cutter; lay half their number in small moulds or tins, and put on each a ball of *godiveau*, proportioned to the size of the *petits pâtés*; cover them with the remaining pieces of the *dorez*, and bake them. When done, open them, cut the *godiveau* into pieces, and pour into each some good gravy, in which are mushrooms cut in dice; this, however, must not be done until the *petits pâtés* are to be sent to table.

*GRAVY of Roots.**—Roast some onions and parsnips on hot ashes, clean, and then slice them into a stewpan; and when they give out yellowish brown juice, moisten them with a glass of clear vegetable broth, and boil them with a little salt, an onion, and a clove, for a quarter of an hour; then rub it through a cloth or a sieve, and set it by for use.

GRAVY Soup.—Take a leg of beef, and well wash and soak it; break the bone, and put it into a stewpan with a gallon of water, a large bunch of sweet herbs, two large onions sliced, and fried to a nice brown, taking great care that they are not burnt, two blades of mace, three cloves, twenty allspice, and forty of black pepper. Stew till the soup is as rich as you wish it to be; then take out the meat; when it is cold take off the fat, heat the soup with vermicelli, and the nicest part of a head of celery boiled, and cut to pieces; Cayenne, and a little salt; carrot may be added, with turnips, cut into small pieces, and boiled with spinach and endive; or, the herbs without the vermicelli, or vermicelli only; add also a large spoonful of soy, and one of mushroom ketchup.

GREENGAGES in Brandy.—Take some preserved greengages, and drain all the syrup from them; put them into a jar, and to every quart of brandy put five ounces of sugar; when the sugar is melted, pour it over the gages; then cover them very close with bladder and leather, and keep the jar filled with brandy.

GREENGAGES to Candy.—When finished in the syrup (see *Greengagse to preserve*), put a layer into a new sieve, and dip it suddenly into hot water, to take off the syrup that hangs about it; then put it

on a napkin before the fire to drain, and then do some more on the sieve. Have ready some sifted double-refined sugar; sift this all over every part of the fruit, till it is perfectly white. Set it on the shallow end of sieves in a lightly warm oven, and turn it two or three times. It must not be cold, till dry. Watch it carefully.

GREENGAGES (Compôte of).—Take greengages, prick them with a pin, and set them on the fire in a pan of cold water, till they are a little softened; then take them off, and let them cool in the same water; when that is done, take the highest degree of clarified sugar, put your greengages into it, and set them again on a very slow fire, to make them throw off their water and turn green; during this second operation, you must cover your pan with a tin plate that the steam may not escape; after which, take them out, and dress them in your dishes.

GREENGAGES (Dried).—Take preserved greengages, put them over the fire to warm, drain all the syrup from them, put them on sieves, and into the stove; change them every day, and turn them, or they will stick, let them remain in the stove for three days, then put them into papered boxes, with a sheet of paper between each layer of the fruit.

GREENGAGE Jam.—Rub ripe greengages through a large hair sieve, and put them into a preserving pan; then, to a pound of pulp, add a pound of sifted sugar; after which boil to a proper thickness, skimi clean, and put it into small pots.

GREENGAGES (to preserve).—You must choose the largest, when they begin to soften; split without paring them, and having previously weighed an equal quantity of sugar, strew a part of it over them; blanch the kernels with a small sharp knife; next day, pour the syrup from the fruit, and boil it with the other sugar, very gently, for six or eight minutes; skim, and add the plums and kernels. Simmer till clear, taking off any scum that rises; put the fruit singly into small pots, and pour the syrup and kernels upon it.

GREENGAGES Preserved Wet.—Your greengages should be perfectly sound, prick them seven times or more about the stalks; put them into cold water, otherwise they will turn black; scald them, and have another preserving pan with boiling syrup; strain the water from the greengages, and put them into a deep earthen pan; place them regularly, and pour the boiling syrup

over them; then let them stand till the next day, then drain all the syrup from them; boil it again, and put it over them; repeat so for seven or eight days, then take another flat earthen pan, drain the syrup from them, place the greengages in this pan; boil some fresh syrup for half an hour, and pour it over them, cover them up until they are wanted for use; or you may put them into pots.

GREEN Sauce.—Mix together a quarter of a pint of sorrel juice, a glass of white wine, and some scalded gooseberries; add sugar, and a bit of butter. Stir them well till they come nearly to a boil.

GROUSE Roasted.—Grouse should have their heads twisted under the wing. They must be roasted like fowls, but not be over done. Serve with a rich gravy in the dish, and bread sauce. The sauce for wild fowl may be used instead of common gravy.

GRUEL.—Wash two ounces of fresh grits in warm water several times, and boil it in a quart of water, till the liquid is reduced to about a pint; then strain it through a cloth, and add a spoonful of white wine, and a little sugar; boil it a moment before using.

GRUEL (Water).—Rub smooth a large spoonful of oatmeal, with two spoonfuls of water, and put it into a pint of water boiling on the fire: stir it well, and boil it quick; taking care that it does not boil over; in a quarter of an hour strain it off; and, if you choose, add salt and a bit of butter when eaten.

Another way.—Put a large spoonful of oatmeal, by degrees, into one pint of water, and when it is stirred quite smooth, boil it.

GUDGEONS (to choose).—Gudgeons are chosen by the same rules as other fish; they are caught in running streams, and come in about Midsummer, and remain in season five or six months; you may dress them in the same manner as smelts.

GUDGEONS.*—This fish is most commonly fried; scale, empty, and wipe them clean, without washing them, flour them, and put them into a good boiling friture of lard or butter.

GUDGEONS au Court-bouillon.*—Empty, and wash your fish, then boil them in a *court-bouillon*, of equal quantities of wine, and *maigre* broth; add salt, pepper, and a few artichoke bottoms; when done, reduce the liquor, and serve them hot.

GUDGEONS Stewed.*—Scale, empty, and wipe the gudgeons clean, without washing

them; then take the dish upon which you serve, and put into it some butter, with parsley, green onions, mushrooms, a couple of shalots, thyme, a bay leaf, and basil, all cut fine; add salt and pepper; place the gudgeons on this, seasoning them over and under, and moistening the whole with a glass of red wine; cover the dish, and set it over a brisk fire, till the sauce is almost consumed; they will not require more than a quarter of an hour to cook. You may dress smelts in the same manner, but they must neither be scaled or emptied, but only wiped clean.

GUM Paste.—Put a pound of gum-dragon in a basin, with warm water enough to cover one inch above the gum; set this in a warm closet for four-and-twenty hours; have a new tammy ready laid over a dish; spread it on it, and squeeze through as much as you can at first, then open the tammy, spread the gum out again, and then squeeze it; repeat this till the whole is through; then lay it on the slab, work it well with your hand, put in nearly all the juice of one lemon, and a pound of the best double refined powder sugar, by degrees, as you work it; but before you have put in the whole of the sugar, begin to add some of the best starch powder; blend them thoroughly together, till the paste begins to take an impression; then roll it in a cloth, and let it stand in a damp place for a week or ten days (it is the better for keeping), work it with powder, and it will cut and mould to any shape you please, and when you want it to harden, set it in a dry place; if you wish to colour it, to make it red, use cochineal or carmine; for blue or violet colour, use indigo; for yellow, saffron; for green, the juice of beet leaves, scalded over the fire; the thick part mix with the paste. When you put in colours, be careful to blend them well, and be particular that the colour is good.

GURNETS (to Broil).—Having cut off their heads, dip them in melted butter, with salt, and broil them, but not over too fierce a fire. Serve them either with plain anchovy sauce, or a sauce made as follows: put some fresh butter, a little flour, and a leek, into a saucepan, with salt, pepper, and nutmeg, moisten with vinegar and water; add a couple of anchovies; keep it on the fire, shaking constantly till the fish are done; dish them, and pour the sauce over.

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HACHEE Sauce.—Chop, very small, some pickled cucumbers, capers, parsley, shalots, the breast of a boiled fowl, some lean ham, carrots, whites and yolks of eggs; add a good seasoned cullis, and a little mushroom ketchup; simmer all together for a quarter of an hour.

HADDOCKS—Are chosen by the same rules as cod, and are in season during July, August, and September.

Haddocks are plain boiled in the same manner as cod, or broiled like whittings; both are served with anchovy sauce; either way they are good with a stuffing inside.

The dried haddock should be soaked a short time in warm water, then laid on a gridiron, over a very clear fire, and slightly broiled; send them to table in a napkin, and eat them with cold butter.

HADDOCKS (Boiled).—Fill a fish kettle with cold spring water, to which add plenty of salt; put the haddocks into this, over the fire; as soon as they begin to boil, salt them well, and set them by the fire to simmer; when done, drain them thoroughly from the water, dish them, and serve with *Dutch sauce*.

HADDOCKS (Broiled).*—Take the skins from the number of haddocks you intend to dress; and toss up the fish in some egg, beaten, with pepper and salt; take them out, and bread them; then, having dipped them in a clarified butter, bread them a second time; broil the haddocks to a nice colour, over a moderate fire; be sure both sides are done equally. Serve them over a good *Italienne sauce*.

HADDOCK (Dried).—Take the eyes, gills, and entrails, from the fish, also any blood which may settle in them. Wipe them perfectly dry, and salt them; let them lay twenty-four hours, and then run a string through the eyes, and hang them in a dry place.

HAGGIS.—Take the heart and lights of a sheep, blanch and mince them; then a pound of beef suet (chopped fine), the crumb of a French roll soaked in cream, a little mace, nutmeg, cinnamon, and cloves (all pounded), half a pint of sweet wine, a pound of raisins, stoned and chopped, a sufficient quantity of flour to make it of a proper consistence, a little salt, the yolks of three eggs, and some sheep's chitterlings, well cleaned and cut into slips. Mix these together; have ready cleaned a

sheep's bag, put in the above, tie it tight, and boil it three hours.

HAGGIS (Scotch).—Take the liver and lights of a sheep, boil them, the latter partly only, but the former till it is firm; grate half of it, and mince the lights, a piece of beef, some suet, and onions; mix these ingredients with dried flour, or meal, salt, and pounded spice; make some broth, and pounded spice; make some broth, with a little beef and the water in which the liver, &c. were boiled, and put it with the rest of the materials into a well cleaned sheep's bag; tie it up tight, and boil it.

HAM (Directions for choosing).—In choosing a ham, run the knife or a skewer into it at the knuckle, and at the cushion and centre part of the ham by the bone; if it comes out clean and smells sweet, the ham is good; but if, on the contrary, the blade of the knife is smeared and smells rank, it is not good.

HAMS (how to dress).—If the ham has hung for a length of time, put into water for a night; and let it lie either in a hole dug in the earth, or damp stones sprinkled with water, two or three days, to mellow, covering it with a heavy tub, to keep any vermin from it; wash well, and put it into a boiler with plenty of water; let it simmer, four, five, or six hours, according to its size; when done enough, if before the time of serving, cover it with a clean cloth doubled, and keep the dish hot over boiling water; take off the skin, and strew it all over with bread raspings; garnish with carrot; preserve the skin as whole as possible, to keep over the ham when cold, which will prevent its drying.

HAM (to boil).—Soak the ham, according to its age, for twelve or twenty-four hours. Put it into a large saucepan full of cold water, and, if a small one, let it simmer for two hours, and then boil an hour and a half; when done, pull off the skin, rub it over with yolk of egg, strew bread crumbs over, and brown it before the fire, or with a salamander; or, after having sopped the fat off with a clean cloth, glaze it.

HAM à la Braise.—Having taken the rind from a well flavoured ham, soak it in cold water, tie it into a proper shape; take ham and beef, and season them with spice and sweet herbs, shred small, lay them in a saucepan, with onions, carrots, and parsnips, sliced, parsley and scallions; put the ham on this, the fat side uppermost, cover it with slices of bacon, beef, roots, and herbs, as under, with a moderate por-

tion of liquor; put on the lid, close it tightly, and let it stand for twelve hours, with fire above and below. Set it by till cold; untie, and strew bread crumbs on it, pass a salamander over to brown it, or glaze it.

If it be served hot, pour on it the following *rugôit*: toss up veal sweet-breads, livers of fowl, cocks'-combs, mushrooms, and truffles, in a little melted bacon; then put a little gravy, and simmer them a little; take off the fat, and add veal and ham cullis, well seasoned.

HAM en Cingarat.^{*}—Fry, or (if you like it better) stew some thin slices of ham in their own fat, over a slow fire; when done, toss up a little water, vinegar, and pepper, in the same pan; pour this sauce on the ham, and serve.

HAM (Essence of).—Take three or four pounds of lean ham, cut it into pieces about an inch thick, and lay them in a stewpan, with slices of carrots, parsnips, and three or four onions; let them stew till they stick to the pan, but take care they do not burn; then by degrees pour in some good veal gravy, a few fresh mushrooms cut in pieces (or mushroom powder), truffles, morels, cloves, parsley, leek, basil, and a crust of bread; cover it close, and simmer till pretty thick, then strain it off for use.

HAM Gravy.^{*}—Take a deep saucepan, put into it a piece of fresh butter, several slices of ham, about six pieces of veal the size of a walnut, and two or three carrots cut in small pieces; set these over a slow fire, and let them stand till they give out their juices, and the ham and veal become crisp and stick; then put in a little stock, and let it boil; in an hour's time add a glass of white wine, leave it a quarter of an hour, when it will be sufficiently done; take off every particle of fat; strain it into a pan, and set it by for use.

HAM à la Gelée.^{*}—Take a fine coloured, well flavoured ham, trim it properly, cutting the large bone in the middle; take off the skin, and pare away great part of the fat; then soak it in cold water, for twelve hours, if a young ham, but double that time if an old one, changing the water frequently; that period expired, wrap it in a napkin, and put it into a braising pan, or a large saucepan, full of water, with or without spices and herbs; let it boil pretty fast at first, then keep it boiling gently for five or six hours; then push in a larding pin, and if it comes out easily, the ham is sufficiently done; let it

stand till lukewarm, lay it in a deep dish, cover it with a board, on which place about fifteen pounds; when cold take off the napkin, trim it again carefully, and trace on the fat whatever ornament you may think proper, cover it all over with jelly, put it into the oven, or pass a salamander over it, not within eight or ten inches from it; dish it, and surround it with pieces of jelly, and place a rosette or palm branch of it on the top of the ham.

HAM (Green).^{*}—Rub your pork well with common salt, and let it lay all night; make a pickle of brine as follows: take two pounds of common salt, one of bay salt, two ounces of saltpetre, one ounce of salt prunella, and one pound of brown sugar, pound them well, and boil them in five pints of water; when cold, put in the ham; let it lay on the rind side three days; then turn it every day for a fortnight; when it may be taken out, and hung up. This pickle is equally good for tongues, or raised beef.

HAM Loaf.—Soak a fine ham in cold water for one or two days, according to its age; then put it into a saucepan just big enough to hold it, with no more water than will cover it, and a pint of white wine; let it boil, skimming it carefully, till done. When cold, take out the hock and under bones, and the skin; pare away some of the fat, and trim it to an oval form as much as possible. Make a *farce* with the parings of the fat, some veal or game, and sweet herbs minced and pounded. Take a pan the size you wish to have your loaf, lap all over the inside a pretty firm paste, and then (having cut your ham into thin slices) place alternate layers of it and the *farce* in the pan, until it be quite full. Put a crust over the top, which must unite with that in which the ham is; turn it over on a baking plate, flour it, and put it into a very hot oven for an hour and a half or two hours, according to its size. Serve it cold.

HAMS (To make).^{*}—Make a brine of the following ingredients:—Put into your pan or barrel, sage, thyme, basil, bay leaf, balm, juniper berries, salt, and saltpetre, equal proportions of the best wine lees and water; the proportions of these ingredients must, of course, depend on the quantity of brine required. When they have infused for some days, strain the liquor, press the herbs, throw a little water on the dregs to dissolve all the salt, press the herbs a second time, place your ham in the vessel, pour the brine over,

and let it remain a month; then take it out, drain and smoke it; when thoroughly dry, rub it all over with equal quantities of wine and vinegar, to prevent the flies from touching it; be sure to let it dry well.

HAM in March-pane.—Take eight pounds of march-pane paste, knead it up with one pound of loaf sugar to whiten it (and the longer you work them together the whiter it becomes); cut it in two parts, one about five pounds weight, the other three; put the latter aside. Then take of cinnamon, cloves, and *bole armenia*, half an ounce each, pounded very fine, mix them with the largest portion, and add to it a sufficient quantity of red sandal to give it the fine colour of boiled ham; the whole being well mixed, work it up in the form of a ham; make several incisions in it with a knife, in which insert very thin pieces of the white paste, to represent veins of fat in the lean; then close these places with your hands. Roll the white paste to about two or three inches thick, and having moistened the surface of your red paste with water, cover it with the white paste in imitation of the fat, taking care to make it thinner towards the knuckle and sides (as in real ham) than at the higher parts. Then boil a quarter of a pound of chocolate in about a quarter of a pint of water, stirring constantly till it is tolerably thick, dip a hairpencil into it, and do the ham over with it several times, until it forms a kind of crust, like the rind; this may be covered with crushed macaroons, to resemble the rasped bread with which a boiled ham is generally covered. The chocolate must be kept warm whilst the latter operation is being performed, as otherwise it will become quite hard; the flavour is greatly improved by adding vanilla to the chocolate.

HAM au Naturel.*—Take a fine large ham, trim it in the following manner: take off the rind, and every particle of yellow which may be on the fat; take off, also, the end bone, cut the knuckle, and soak the ham, and cook it as directed, (*ham à la gelée*). When sufficiently done, untie the napkin, take out the bone, then tie it again, lay it in a deep dish and let it cool; trim it, and do it over with raspings; serve it on a napkin.

HAM Omelet.*—Take a slice of boiled ham, mince it as small as possible, and mix it with a dozen eggs, beaten, with a little veal gravy; fry it (keeping it of an equal thickness) in the usual manner.

HAM Pie.—Bone a fine ham, and trim it

properly, taking care to cut off all the yellow fat; soak it according to its age, and then braise it on slices of beef, a pound of bacon (beaten in a mortar), the same quantity of lard and butter, plenty of sweet herbs, roots, and whole pepper. When about three parts done, take it out, and let it cool; then make a thick raised crust, put the ham into it, with all the braise, except the beef and herbs, a large glass of braudy; bake it for an hour, and serve it cold.

HAM Pie.*—Dress a fine ham as for *la gelée* (see that article); make a farce as follows:—Take a *sous noir* of veal, and mince it very small, with an equal quantity of bacon, and the trimmings of the ham when cold (minced small also); season it with salt, pepper, spices, and sweet herbs, shred small; then take all the ingredients, and pound them together, adding, occasionally, a small quantity of jelly. Take three pounds of paste for raised crust, of which form the bottom and sides of your pie, put it on two sheets of buttered paper; lay some of the farce at the bottom of your pie, cut the ham in half, lay one piece on the farce, season, and cover it with the farce; then put in another piece, season that also, and fill up your pie with the remainder of the farce, and a piece of butter rolled in flour; moisten the borders of the pie and put on the top, fasten the edges together, decorate the crust, and add, if you like, a false top of puff-paste; make a hole in the middle, *dorez*, and bake it in a hot oven for three or four hours; if, in the meanwhile, it is inclined to take too high a colour, cover it with a wet paper.

HAM (Potted).—Take a pound of cold, boiled, lean ham, and pound it to fine paste, with a quarter of a pound of the fat, or some fresh butter; season it to your taste, with mace, allspice, pepper, and nutmeg (all in powder). Press it into potting dishes, pour clarified butter over it, and keep it in a cool place.

HAM (Ragoût of).—Cut some thin slices of ham, and having beaten them well, lay them at the bottom of a stewpan; place a dish over them, and set the saucepan on a stove till they begin to stick; then put in a little flour, and keep the pan moving; moisten with a little veal gravy that has no salt in it, add pepper and sweet herbs, and simmer over a slack fire; add veal and ham cullis to thicken; set it before the fire, hastening it well till it is a clear

brown. In the mean while, take the fat from the gravy, thicken it with the yolk of an egg, add to it half a dozen hard eggs chopped small, and some pickled cucumbers cut very thin; pour this sauce into a dish, place the ham in it, and serve.

*HAM Ragout, with Sweet Sauce.**—Toss up a few slices of ham in a saucepan; make a sauce of red wine, white pepper, a macaroon, cinnamon, and sugar, all pounded; put the ham to this, squeeze in the juice of an orange, and serve it up.

*HAM Roasted with Madeira.**—Take a fine Westphalia or Bayonne ham, pare and trim it of as round a form as possible; take off the end bone, and remove the rine from the knuckle; then lay the ham on a gridiron over the fire, till you can take it up with ease; soak it, if necessary, and put it in a pan, with slices of carrots and onions, thyme, bay leaf, and coriander; pour a bottle of Madeira or Xeres upon it, cover it with a clean cloth, and close the pan as tight as possible, and let it remain twenty-four hours; then wrap the ham in very thick paper, fasten it with paste, so that it may be completely enclosed, tie it on a spit, and put it to roast for three hours; then make a small hole in the paper, and pour in, by means of a funnel, the Madeira wine, paste paper over the hole, and let it roast another hour. When done, take off the paper carefully, so that none of the gravy may escape, mix it with some reduced *espagnole*, glaze the ham, and serve it.

HAM Roll.—Make a *farce* with some ham fat and sweet herbs, chopped very fine; cut several thin slices of ready boiled or roasted Westphalia ham; have ready some French roll dough, take a piece of it, flatten it with your hand to the size you want it, lay a slice of ham on it (so as to cover it), spread some *farce* over the ham, and on that a piece of dough flattened as before, then ham, *farce*, and dough again, and so on alternately, till the roll is as large as you wish it to be; then cover the whole with dough, bake it in a moderate oven. Do not cut it till cold.

HAM Sauce.—When a ham is almost done with, pick all the meat that remains from the bone, leaving out any rusty part; beat the meat and the bone to a mash, with a rolling pin; put it into a saucepan, with three spoonsful of gravy; set it over a slow fire, and keep stirring it all the time, to prevent its sticking to the bottom. When it has been on some time, put to it a small bundle of sweet herbs,

some pepper, and half a pint of veal gravy; cover it up, and let it stew over a gentle fire. When it has a good flavour of the herbs, strain off the gravy. A little of this is an improvement to all gravies.

*HAM and Spinach.**—Take a ham dressed as directed *au naturel*, put it on a sheet of paper, and place it in a saucepan sufficiently large for it to go in with ease, and simmer it for two hours with the following ingredients: Two carrots, two onions, garlic, bay leaf, thyme and parsley (all shred very small, and previously warmed up in butter), a bottle of white wine, and a spoonful of *consommé*; when these are half done, strain the liquor over your ham, cover the saucepan, put fire on the lid, and let it simmer as above mentioned. When done, glaze it several times lightly. Take some very green spinach, tessed up in butter, with salt, nutmeg, and two spoonsful of reduced *espagnole*, and a little of the ham liquor; lay the spinach thus prepared on a large dish, drain the ham, and slide it on the dish gently; put a paper as usual round the knuckle and preserve it.

*HAM Toast.**—Cut some crumb of bread into thin slices; then take an equal number of thin slices of ham, beat them well with a rolling pin, and then soak them in warm water for about two hours; take them out, dry them well, and put them into a saucepan with a little bacon, a slice of veal, and half a glass of stock; let them boil for half an hour, and then add half a glass of veal *blond*. Fry your bread to a nice colour in some lard; lay it on a dish, and on each piece lay a slice of the ham; pour the sauce over them. Take particular care to cut the ham as nearly as possible the size and shape of the bread.

*HAM (Westphalia).**—Rub your ham well with four ounces of pounded saltpetre; and let it lay: the next day boil a quart of the strongest stale beer, with bay salt, common salt, and brown sugar, of each half a pound; pour it, whilst hot, on the ham, rubbing it all over thoroughly. Rub it in the same manner twice every day for a fortnight, turning it once a day. At the end of that time take out your ham, and hang it pretty high in the chimney, with a fire made of sawdust and horse litter (fresh every day), for three days and as many nights: after which, hang them over a baker's oven, or in any other dry place where there is the smoke from wood fire. Be sure you fill the hock-bone with salt.

HARE.—This animal should be kept

five or six days, or oven a week, before it is dressed; the flesh then becomes dark and soft; but when fresh killed, it is stiff and pale. Of an old hare the opening of the lip is wider than that of a young hare; the latter may likewise be distinguished by the ears being tender and pliable, and the claws smooth and sharp, whereas in an old one, the former are dry and tough, and the latter blunt.

HARE.—As soon as the cook receives a hare, she should take out the liver, &c., wipe it well, put in a little pepper, and hang it up. When wanted for dressing, cut off the four legs at the first joint, raise the skin of the back, and draw it over the hind legs; leave the tail whole, then draw the skin over the back, and slip out the four legs; cut it from the neck and head; skin the ears, and leave them on. Clean the vent. Cut the sinews under the hind legs; bring them forward; run a skewer through one hind leg, the body, and the other hind leg; do the same with the fore legs; lay the head rather back; put a skewer in at the mouth, through the back of the head and between the shoulders; put in the stuffing, and tie it round with a string, passing it over the legs to keep them in their places: the hare is then ready for roasting. See *Roasted Hare*.

HARE à la Manute.—Take a hare that has been kept some time, and cut it into pieces; boil the liver, and put all together into a stewpan, with about an ounce of butter, pepper, salt, chopped parsley, shalots, mushrooms, and half a clove of garlic; cover it close, and turn it in eight or ten minutes; a quarter of an hour will cook it sufficiently: lay the meat in a dish, add a little broth and vinegar to the sauce, and when pretty thick, pour it on the hare.

HARE (to Boil).—Take a marrow-bone, with a good deal of beef on it, and a piece of bacon, and a haro; put some salt and water, then boil them; when the haro is nearly done, take it out; bruise some peas, boil them in the broth; take out the bone of beef, put in the hare, and boil again till the peas are done, then strain, and put the *purée* aside; lay the hare in a dish, pour the *purée* over it, and serve it.

HARE à la Broche.*—Your haro being properly prepared for dressing, set it on a hot stove to make the meat rather firm, before you lard it: when you remove it from the stove, dip your hand in the blood, and pass it over the back and legs; then lard it at the end of the legs, leaving about an inch between the loin and the leg: then roast it

(an hour is sufficient), and serve it with the following sauce: Mince the liver very small whilst raw, and give it a few turns in a little butter, with a few shalots, parsley, thyme, and bay leaf, a tea-spoonful of flour, one glass of white wine, and two of broth; stir this sauce till it boils, add salt and pepper, then reduce it to nearly half; rub it lightly through a sieve into a tureen.

HARE (Boudin of).*—To make this dish the fillets only must be used—take away all the nerves and sinews, and then pound the meat; rub it through a *quenelle* sieve; roll it up, and set it aside; proceed in the same manner with a calf's udder; soak the crumb of a small loaf in broth, and when soft, squeeze out all the moisture, and pound the bread, and rub it through a *quenelle* sieve. Then take equal portions of these articles, and pound them together; then mix with them some dried sweet herbs in powder, a little spice, salt and pepper. Then according to the quantity of *farce* you have, put three or four yolks, and one white of egg, so as to make it easy to work up: flour the table, put the *farce* on it, and roll it up into the *boudin*, and poach it in boiling water, like the *quenelles*. Dip it in butter, bread it, and about a quarter of an hour before serving, broil it over a moderate fire; pass a salamander over to colour it; serve it quite dry. It may also be served without poaching, in which case it must be glazed and laid on a *fumet* of game.

If you have not a calf's udder to pound with it, fresh butter is a good substitute; take care, however, to use double the quantity of it.

HARE à la Bourgeoise.*—Skin, and cut a hare in pieces; lard them with large *lardons*, rolled in parsley, scallions, garlic (all shred fine), and salt; stew them with half a glass of brandy and two ounces of butter, over a slow fire: when nearly done, and the sauce partly consumed, pour in the blood (having preserved it for that purpose); keep it on the fire till this is quite hot, but not boiling; then take out the hare, and lay the pieces on a dish so closely, that it may look like one; let it stand till cold, and then serve.

HARE Cake in Jelly.—Bone a hare, take all the sinews from the meat, and then pound it with an equal quantity of beef; add mushrooms, shalots (garlic, if you please), sweet herbs, pepper, salt, nutmeg, pickled cucumbers, and bacon, cut into dice, and two or three eggs; mix all this together. Line a mould with thin slices

of bacon, put in the hare, &c.; cover it with bacon, and bake it in a moderate oven: when cold, turn it out, place it on a dish, and put over it a jelly made as follows: Take a pound and a half of scrap of veal, a slice of ham, two or three cloves, sweet herbs, a carrot or two, shalots, two bay leaves, an ounce of isinglass; stew these in some beef broth till reduced to a jelly; add some lemon juice; strain first through a sieve, and then through a jelly bag; when cold, pour it over the cake, and serve.

*HARE au Chevreuil.**—Take a fine hare, skin, and cut off the head and shoulders; beat it flat, and carefully cut the skin from the back and most prominent parts of the rump, which places lard with small pieces of fat bacon, previously soaked in vinegar and water, with carrots, onions, parsley, bay leaf, garlic, whole pepper, and salt; let the hare lay in this for two days, then spit it; baste it well while roasting. When done, place it on a dish, and set it in the oven while you glaze the larded parts: reduce two spoonful of tarragon vinegar, and five or six spoonful of plain sauce; when it boils, mix in a little glaze, a piece of butter, and the juice of half a lemon; pour this sauce round the hare and serve it.

*HARE en Civet.**—Make a *roux*, in which put rather more butter than usual; when about three parts done, put in some pieces of streaked bacon, give them a few turns, and then add the hare cut in pieces; and when they have been in a little while, pour on them a bottle of white or red wine, or a glass of vinegar, some stock or water, a small quantity only of salt (as the bacon ought to give it a little saltiness), pepper, two bay leaves, parsley and scallions, and mushrooms: take care that your meat floats in the liquor; set it over a large fire, that it may reduce quickly to three quarters of its original quantity. Have ready some small onions peeled, and lightly fried in a little butter; put them into the *civet* when nearly done. In about twenty or five and twenty minutes take it off, and keep it warm in hot ashes, till it is wanted for table.

*HARE en braise.**—Put a boned hare into a braising pan, with salt, pepper, carrots, onions, a bunch of sweet herbs, equal quantities of broth and white wine, the bones of the hare, half a knuckle of veal, and thin slices of bacon (having lined the pan previously with the same), braise it over a small fire for an hour and a half;

then take it out, strain the liquor, reduce and serve it over the hare. This dish may also be served cold, with jelly.

*HARE à la St. Denis.**—Having skinned and otherwise prepared the hare, cut off the head; season some *lardons* to lard the loins and legs, and lay it for two or three days in a pan, with salt, pepper, parsley, thyme, bay-leaf, scallions, and two onions, cut in slices. When ready for dressing, take the liver, mince it with an equal quantity of bacon, add salt, pepper, and a little pounded spice; to this put twice as much *quenelle farce*; mix them together with the yolks of three eggs; stuff the body of the hare with it, and sew up the skin. Lay slices of bacon in the braising-pau, place the hare on them, and cover with bacon; put round it some slices of veal, two carrots cut in slices, three onions, a bunch of parsley and scallions, thyme, bay-leaf, cloves, a little salt, and a bottle of white wine; simmer these for two hours, or more, according to the age of the hare. When done, drain and glaze it, then reduce the liquor to a jelly; add to it two ladlesful of *espagnole* and a little lemon juice; put this sauce in a dish, and serve the hare on it.

HARE'S EARS.—Take as many pair of ears as your dish will contain; scald them well, and braise them till tender; add a glass of wine, and a slice or two of lemon; when done, take them out, dip them in a thick batter, and fry them. Serve with any relishing sauce.

HARE (Filets of), with Anchovies.—Cut the fillets from one or two hares, and lard them with anchovies (soaked in water and in slips for the purpose); simmer the fillets between two dishes for about half an hour, with butter, pepper, and half a dozen shalots; when done, place them on a dish, but keep it hot. Put to the shalots a little cullis, a table-spoonful of verjuice, and a piece of butter rolled in flour; keep this on the fire till tolerably thick; pour this sauce over the fillets, and serve them.

*HARE (Filets of), larded.**—When your hare is skinned, run your knife along the back-bone, from the wing to the leg, and remove the fillet, and lard it with bacon, and form it according to your taste. Put some slices of bacon into a saucepan, also some slices of onions and carrots, a little thyme and bay-leaf; lay the fillets on this, add a little *consommé*, and stew them about three quarters of an hour; having covered them with huttered paper, close the stew-pan and put fire on the lid. When done,

glaze them. Serve them on eucumbers à la crème, a poivrade, or any thing else you choose.

HARE (Filets of), Marinés Sautés.*—Take off the filets, trim and lard them as the filets sautés; then put them into a pan with salt, pepper, two bay-leaves, thyme, parsley, whole scallions, and a large glass of vinegar; leave the filets in this for a day. When wanted, take them out, drain and put them into the tossing-pan; pour in a sufficient quantity of melted butter to make the filets float; set your pan over a brisk fire; turn them when done on one side; as soon as they are firm to the touch, take them out, drain, and dish them on a poivrade.

HARE (Filets of), Sautés.*—Take ten filets of hare, cut them into slices, flatten them with a knife, trim them to as round a shape as you can, and as each piece is done, put it into a tossing-pan; season them with salt, pepper, and nutmeg; add a little melted butter to it: put your pan over a fierce fire, moving it about to prevent the pieces from sticking; as soon as one side is done, turn and do the other; then put them in a dish, take out the butter, but not the gravy, from the pan, and to it put a glass of white wine, and four ladlesful of espagnole; reduce them to half, and then strain them over the filets. Take care to drain the filets from their gravy, that the sauce be not too thin; it ought, properly, to adhere to them.

HARE to Fry.—When the hare is skinned, lay it on a gridiron till hot through; then quarter and fry it to a nice colour in lard; soak some toasted bread in beef stock and white wine, with pounded ginger and cloves; strain it, add a little verjuice, and serve up the hare with butter, sugar, mustard, and lemon-juice. Garnish the dish with greens and sliced lemon.

HARE, Haricot.*—Prepare a hare as for roasting, cut it in pieces, which put into a saucepan lined with streaked bacon; add turnips, salt, pepper, sweet herbs, half a pint of good stock or boiling water only. Let it stand, closely covered, over a small fire, and when nearly done, throw in about thirty pieces of fried bread; skim off the fat, put it in a hot dish, and squeeze lemon-juice over it.

HARE, Hashed.*—Skin and stuff a hare, tie some thin slices of bacon over, and spit it; set it before the fire, and half roast it; then take it up, cut it in pieces, and having made some good beef gravy, put in the hare simmer it for two hours, then add a

glass and a half of port wine; let it stand a little while longer over the fire, and then serve it with currant jelly.

Another way.—Half roast a hare or use the remains of one ready dressed; cut it in neat pieces; take the trimmings, add to them three chopped shallots, a bay leaf, blade of mace, and a few pepper corns; fry them in butter, add a sufficient quantity of flour to thicken it; add a half a pint of port wine, a knob of sugar, pepper, salt, and squeeze of a lemon; boil these for half an hour with a pint or more of good gravy; strain it to the pieces of hare, and simmer till very tender.

HARE (Jugged).*—Having skinned a hare, cut off the shoulders and legs, and divide the back into three pieces; rub them well with fat bacon, and put them into a stewpan with the trimmings, allspice, mace, whole pepper, a small clove of garlic, two bay leaves, three onions, parsley, thyme, sweet marjoram, a quart of veal stock, and three gills of port wine; simmer the whole till three parts done; then take out the shoulders, legs, and back, put them into another stewpan, strain the liquor to them, add a little flour and butter, stew them till quite done; take off the fat, season with cayenne, salt, and lemon juice, and serve the whole in a deep dish.

HARE Loaf.*—Make a farce in the same manner as for the Boudins of hare, with the addition of the liver pounded and rubbed through a quenelle sieve. Take a mould of the size you wish to have the loaf, line this completely with thin slices of bacon; then put in the farce; have a saucepan with boiling water, put the mould into it, but do not let the water come within an inch of the top of it, lay thin slices of bacon over the hare, cover the saucepan and put fire on the lid; let the water simmer; in about an hour see if it be sufficiently done: if so, take it from the mould. Glaze and serve it with a fumet of game sauce; if you think proper, make a hole in the top, into which put the kidneys of the hare, previously dressed in a little champagne.

HARE with Olives.*—Your hare being skinned, cut it in pieces, lard the legs and filets with small lardons; braise the pieces, but when about three parts done, take them out and put them into a saucepan; then take the gravy of the hare, mix it with the blood of a chicken, soak liver in it, pound, and then add it with the gravy and half a hundred olives (previously soaked and scalded), to the hare; set it on a slow fire until the olives are tender; put the

whole into a dish, squeeze lemon juice over, and serve it very hot.

HARE Pie.—Cut a hare in pieces, season it with pepper, salt, nutmegs, and mace; put it into a jug with half a pound of butter, cover it close, and set it in a large saucepan of boiling water. In the mean time make a forcemeat with a quarter of a pound of scraped bacon, two onions, a glass of red wine, the crumb of a small loaf, a little sweet marjoram, the liver minced small; season with pepper, salt, and nutmeg; mix the whole together with the yolks of three eggs; make a raised crust, at the bottom of which lay some of the forcemeat, then some of the hare; put forcemeat on them, and so on till your hare is all in; add the gravy from the hare, cover the pie, and bake it for an hour and a half.

HARE (Potted).*—Skin and wash a hare perfectly clean; cut in pieces, and put them into a jar with butter, pepper, salt, mace, and herbs, if you choose; tie it over and set it in an oven with the bread. When done, take the meat from the bones, and pound it with the fat which comes from the gravy, to a fine paste. Press it down closely in pots, and cover it with clarified butter.

HARE (Ragout of).—Skin and take all the bones from a hare that has hung some days (leave the head untouched); lay it open on the table; strew pepper and salt, and spread a good forcemeat over; roll it up close to the head, tie it up, and stew it in a clear braise, which must be reduced to half the quantity; then add half a bottle of port, and stew till the hare is done; take it out, and put to the liquor a little plain sauce; reduce the whole to a proper consistence; add truffles, morels, mushrooms, cocks' combs, fat livers, forcemeat balls, and artichoke bottoms; a little lemon juice may be added; serve the hare with this sauce.

HARE (Roasted).—The hare being skinned, cleaned, and trussed, make a good stuffing as follows: A quarter of a pound of beef suet, shred fine, some bread crumbs, the liver boiled and chopped small, sweet herbs, grated lemon peel, and nutmeg; mix these together well, bind them with an egg, put this into the hare, tie it up, and fasten it to the spit; put a quart of milk into the dripping, and baste the hare with it. When nearly done, flour the hare well, and baste with butter to froth it. A small hare takes an hour to roast.

Another way.—When the hare is trussed and stuffed, cover it with thin slices of bacon, tie them on, baste it with dripping.

Some persons prefer stale beer; likewise add an anchovy, a glass of red wine, and another egg, to the stuffing. Serve the hare with gravy and melted butter.

HARE, (Roasted).—Cut the skin from a hare that has been well soaked; put it on the spit and rub it well with Madeira, pricking it in various places that it may imbibe plenty of wine; cover it entirely with a paste, and roast it. When done, take away the paste, rub it quickly over with egg, sprinkle bread crumbs, and baste it gently with butter (still keeping it turning before the fire) until a crust is formed over it and it is of a nice brown colour; dish it over some *espagnole* with Madeira wine hoiled in it; two or three cloves may be stuck into the knuckles if you think proper.

HARE (to Roast) in the Skin.—Clean the inside of the hare in the usual way; stuff and roast it. When nearly done, flay off the skin, strew bread crumbs, cinnamon pounded, and flour over it pretty thick, froth it well, make a sauce with claret, vinegar, ginger, cinnamon, barberries, and a little sugar; pour it into a dish, lay the hare on it, garnish with lemon and parsley, and serve it.

HARE en Salamis.—Take a cold roasted hare, chop it into small pieces; cut a large onion into dice, and fry it of a good colour in butter, with a bay leaf; add about two spoonsful of flour, and when it is well mixed with the butter, put in a quart of gravy, set it on the fire, and keep stirring until it boils; then put in the hare, set the saucepan by the side of the fire to simmer, in an hour add half a pint of port, and simmer it for another half hour. When done, squeeze in the juice of a lemon, and a small quantity of Cayenne, and serve it.

HARE au Sang.*—Skin and parboil a hare; then take off the skin, cut off all the meat, and mince it very small; cut some pork leaf into dice, slice some onions, mix these together, and toss them up over the fire; when the leaf begins to melt, pour on it a pint of pig's, lamb's, or calf's blood; put in the minced hare, set them on the fire, and when the whole is of a tolerable consistence, place two cauls open on the table, lay a large slice of bacon on it, put in the hare, &c., cover it with another large slice of bacon, gather up the cauls, and form the mass as near as possible to the resemblance of a hare; tie it up and bake it. When done, clear away the fat, and serve it.

HARE, to Stew.—Lard and stuff a hare, and put it into a saucepan, with two quarts of good gravy, one of port wine, a lemon sliced, a bundle of sweet herbs, nutmeg, pepper, salt, and half a dozen cloves; cover it close, and let it stew over a slow fire till three parts done; then take it out, place it in a dish; mix together bread crumbs, sweet herbs, shred small, grated lemon peel, and nutmeg; strew them over the hare.

HARE Soup.—Having skinned and cleaned the hare, cut it in pieces and put them into a stewpan with the following ingredients:—Two onions, each with a couple of cloves in them, parsley, bay leaf, thyme, basil, marjoram, a little mace, and two or three glasses of port wine: set the whole over the stove to simmer; in an hour's time, add as much boiling stock as will cover the hare; then let it simmer again till done. Take out the meat, strain the liquor, and lay some crumb of bread in it. Take all the bones out, pound the hare, rub it through a sieve, add the broth to it, and season the whole to your taste.

HARE Stewed.—Having skinned your hare, divide just below the ribs; cut the fore part into pieces, and put them into a stewpan with a little mace, an onion stuck with cloves, peppercorns, an anchovy, and a bunch of sweet herbs; add sufficient water to cover them, and let them stew gently. In the meanwhile make a good stuffing, which put into the other part; tie it up, lard and roast it; flour it well, and baste with either butter or small beer. When the stew is tender, take out the meat, strain the liquor, add to it a glass of red wine, a spoonful of ketchup, and a piece of butter rolled in flour; stir it over the fire till pretty thick; then take up the hare, lay it in a dish, place the stewed pieces round, and pour the sauce over. Have some good gravy in a sauceureen.

HARICOT by way of Soup.—Cut a large neck of mutton into two pieces, put the scrap into a stewpan with a quart of water, four large carrots, and turnips; boil it gently over a slow fire till all the goodness is out of the meat; then bruise the vegetables into the soup to thicken it. Fry six onions (sliced) in butter, and put the other part of the meat to the soup, and stew till the latter is tender; season with pepper and salt, and serve it very hot in a tureen.

HARTSHORN Cream.—Boil a quar-

ter of a pound of hartshorn-shavings in three pints of water; when reduced to half a pint, strain it through a jelly-bag; put it to a pint of cream and a quarter of a pound of powder-sugar, and give them one boil together; then put it into cups or glasses, and let them stand till cold, when turn them out on a dish; stick some sliced blanchéd almonds on the top of each. White wine and sugar is usually eaten with them.

HARTSHORN Flummery.—Boil half a pound of hartshorn-shavings in three pints of water till reduced to one pint; strain it into a basin and set it by till lukewarm; then put to it a pint of thick cream (boiled and cold), a gill of white wine, two spoonsful of orange-flower water, and a sufficient quantity of powder-sugar to sweeten it; stir all these together till well mixed; dip your moulds in warm water, put in the flummery; when cold, turn them on a dish with cream, white wine, and sugar, mixed together and poured round them. Cut a few almonds blanchéd into thin slips, lengthwise, and stick in the top of each.

HARTSHORN Jelly.*—Grate a pound of hartshorn, and put it into a saucepan with three quarts of water; set it on the fire and boil it till reduced to half; then strain it into an earthen pan. Clean the saucepan well, and put into it the white of an egg, and a small quantity of water, and whisk it to a froth; put to the decoction of hartshorn, a pound of crushed sugar; add these to the white of egg, set the saucepan on the fire and skim it well; then add the juice of six lemons strained, and three pints of white wine; give the whole a few boils, then pass it two or three times through a jelly-bag (in which put a little cinnamon). When the jelly is perfectly clear, pour it into your moulds. The jelly should be strained near the fire, or in a warm place, otherwise it will congeal, and consequently not strain properly.

HASH (cold).—Mince a nice white piece of veal; wash and core some anchovies; take some pickled oysters, pickled cucumbers, and a lemon; shred and mix them with the veal, and place it in a dish; lay round it slices of veal, fillets of anchovies, pickled cucumbers sliced, whole pickled oysters, mushrooms, and capers; lettuces shred small; pour in oil and vinegar, salt and pepper, and serve.

HEATHCOCK (to bake).—Open the skin of a heathcock, take the meat from the breast, and mince it with beef suet, sweet herbs three artichoke bottoms

(boiled), some chestnuts roasted and blanched; marrow and skirrets boiled: these ingredients being minced very small, season them with pepper and salt, add the yolks of three eggs; mix the whole together, and put some of it in the place of the breast; fasten the skin, prick the back, and put it into a stew pan, with broth, marrow, artichoke, cut in pieces, chestnuts, and some of the forcemeat made into balls; when sufficiently done, take it out, serve it with fried bread, and the sauce; garnish the dish with slices of lemon, yolks of hard eggs, and chestnuts.

HEDGEHOG (*to make a*).—Blanch two pounds of sweet almonds, beat them to a paste in a mortar, moistening occasionally with canary and orange-flower water; beat the yolks of twelve, and the whites of seven eggs with a pint of cream and some powder-sugar; put this with the almond paste and half a pound of fresh butter into a saucepan, set it over a stove and keep it constantly stirring till sufficiently firm to be moulded into the shape of a hedgehog; stick it full of blanched almonds, cut lengthwise, into slips, and place it in a dish; beat up the yolks of four eggs, put them to a pint of cream (sweetened to the taste); stir them over a slow fire till hot, then pour it round the hedgehog and let it stand; when cold, serve it.

A good calf's foot jelly may be poured round, instead of the cream, if preferred.

HERBS (*to dry*).—Gather marjoram, savory, thyme, basil, parsley, &c. on a dry day, in the proper season, before they are in flower; divide them into small bunches, and hang them on a line in a room where there is a free current of air, but no sun: in about three weeks, lay them in rows, in boxes, and keep them in a dry place.

HERB Pudding.—Wash, scald, and shred small, spinach, beet, parsley, and leeks, of each a handful; have ready a quart of groats (previously soaked in warm water for half an hour), cut a pound of hog's lard and three onions into dice, mince three sage leaves; mix all these ingredients, add a little salt; and tie them up close in a cloth: whilst boiling, the string must be loosened to allow it to swell.

HERBS (*Fine Sauce of*).—Work up a piece of butter in some flour, melt it, and then put to it the following herbs, shred small:—parsley, scallions, tarragon, borage, garden-cress, chervil, &c.; boil them altogether for about a quarter of an

hour; add a glass of stock, and serve it very hot.

HERBS (*Stewed*).—Take some spinach, two handfuls of parsley, and one handful of scallions; chop the two latter, and sprinkle them among the spinach; put them into a stewpan, with a little salt and a bit of butter; when it begins to heat, shake the pan, keeping it closely covered; let it stand over a stove till done.

HERBS (*Sweet*).—These in cookery are parsley, chibbol, rocambole, winter savory, thyme, bay leaf, basil, mint, borage, rosemary, cress, marigold, marjoram, &c. The relishing herbs or *Ravigotte*, are tarragon, garden-cress, chervil, burnet, civet, and green mustard.

HERBS à l'Italienne.—Grate half a pound of bacon, and put it, with six spoonsful of oil, and a quarter of a pound of butter into a saucepan; add to it four dessert-spoonsful of mushrooms, shred small; give them a few turns over the fire. When done, put in two dessert-spoonsful of shalots, give them a turn or two; do the same with two spoonsful of parsley; then do the whole together; add salt, pepper, and spices; when done, put herbs into a pan, to be used when wanted. The herbs must all be shred small before they are put into the saucepan.

HERB Pie.—Take a handful of spinach, double the quantity of parsley, picked, two lettuces, mustard, and cress, and the leaf of borage and white beet; wash, scald, and having drained and pressed out all the water, shred them very small; mix them together, season them with salt, pepper, and nutmeg; make a batter with a couple of eggs, a pint of cream, half a pint of milk, and some flour; stir it well and pour it on the herbs in a deep dish; cover the whole with a crust, and bake.

HERBS (*Pottage of*).—Take some sorrel, lettuce, leeks, and chervil; mince them very small, and do them up in a little fresh butter. When well amalgamated and sufficiently done, moisten them with a proper quantity of stock or broth, and pour the whole on the bread, prepared as usual, in the soup turcen.

HERBS (*Common Pottage of*).—Take two lettuces, a handful of sorrel, the same of chervil, and having washed them well, bruise and put them into a saucepan, with remains in the pot after broth has been strained; set them on the fire, and when the herbs are tender, add broth, and let them stew till sufficiently done. Then soak bread as usual, lay it, covered with

the lettuces, &c., in a tureen, and pour the soup over.

HERON Pie.—Break the breast bone, and lay the bird in soak for an hour in warm water and salt. Shred some onions and sweet herbs very fine; make them into balls, with a little butter; add pepper, salt, nutmeg, and mace in powder; put some of these into the heron, lard the breast, and lay bacon on the wings. Make a raised crust, in which place the bird, with the remainder of the balls round it; squeeze in some lemon juice, cover the pie, and bake it; when done, raise the top, pour in a little gravy, and let it stand till cold.

HERON (To Roast).—When the heron is picked, parboil it, lard the breast and back; roast it, basting with white wine and butter, beaten together: strew over it bread crumbs, mixed with sweet herbs, shred small. Beat up the yolks of eggs with a little claret and vinegar, and some chopped anchovies: when roasted, serve it garnished with rosemary leaves, orange and lemon sliced.

HERRINGS.—There are three sorts of herrings, fresh, salted, and dried or red herrings. They are emptied and cleaned like any other fish; when fresh, they are broiled, and served with melted butter, white sauce, &c.

The salted herring should be soaked in cold water before it is cooked; this is also broiled; sometimes, however, it is cut in pieces, and eaten raw.

The red herring is split down the back, the head and tail are cut off, and the fish broiled like the others.

They may also be dressed as follows: when they have lain in cold water a sufficient time, soak them for two hours in milk, then split them down the back; then have ready some melted butter, in which has been mixed basil and bay leaf, minced small, the yolks of two eggs, pepper, and nutmeg; rub the herrings well with this, bread them; broil them over a gentle fire, and serve with lemon juice.

The best red herrings are full of roe, are firm and large, and have a yellow cast.

Of the fresh herring the scales are bright if good, the eyes are full, and the gills red, the fish also should be stiff.

HERRINGS (Boiled).—Scale, and otherwise prepare the herrings in the usual way; dry them well, and rub them over with a little salt and vinegar; skewer their tails in their mouths, lay them on a

fish plate, and put them into boiling water; in ten or twelve minutes take them out, drain them, lay them on the dish, the heads towards the middle; serve them with melted butter and parsley, and garnish with horseradish.

HERRINGS (To Pickle).*—Let the fish be well cleaned and gutted, but not opened; take salt, pepper, mace, and nutmeg; pound and mix these spices well; then rub a pan with an onion, strew some of the spice over the bottom, and put in as many fish as will lay flat on the bottom; then put a layer of sliced onion, then fish, and so on alternately, till the pan be filled; strew the pounded spice between each layer; pour the best vinegar over, so as to cover the whole; tie a brown paper over the pan, and bake till the bones are soft.

Sprats and mackerel are, likewise, pickled in this way.

N. B. The heads and tails must be cut off.

HERRINGS (Pickled).*—These fish are usually broiled, and served with a *purée* of vegetables, or butter sauce. They are sometimes, however, used as a *hors d'œuvre*, when they are cooked as follows: Take six pickled herrings, cut off the heads, ends of the tails, and fins; skin and soak them in equal quantities of milk and water; then drain and dish them with slices of onions, and apples. They are eaten with oil.

HERRING Pie.—Scale and clean the herrings, cut off the heads, fins, and tails. Lay a crust at the bottom of a dish; strew over it mace, pepper, and salt (all pounded); put in a little butter, lay in some of the herrings, season them, then put a layer of apples and onions, sliced thin; then herrings again; add some water, and a little more butter; cover the pie, and bake it well.

HERRINGS (Potted).—Cut off the heads, and lay the herrings close in an earthen-pan; strew a little salt between each layer; put in cloves, mace, whole pepper, and a nutmeg, cut in pieces; fill up the pan with vinegar, water, and a little white wine; cover the pan close, and bake the fish: when cold, pound it, and put it by in pots in the usual way.—(See *Potted Beef*.)

HERRING-hors (fresh), en Caisses.*—Scald, and drain the roes of twenty or thirty fresh herrings; give them a few turns over the fire, with little butter, sweet herbs, mushrooms, salt, and pepper,

but do not let them take colour: make a paper case, over the bottom of which lay some *farce*, to the depth of half an inch; oil the case, and set it on a gridiron, over hot ashes: as soon as the *gratin* is formed, put in the roes, strew raspings over them: do them in a Dutch oven before a moderate fire, a few minutes is sufficient, take off the fat, and serve the roes with *espagnole*, and lemon juice.

HERRINGS (Soft Roes of), en Caisses.—Make a paper case to fit the dish you intend to use, and spread butter over the bottom of it. Broil eight soft-roed herrings; when done take out the roes very carefully, and lay them in a case. Sprinkle pepper, salt, grated bread, and shred parsley, over them; butter and bake them in a hot oven; when done, pour a *maitre d'hôtel* into the case, and the juice of a lemon: serve them very hot.

HERRINGS (Stewed).—Clean and put the herrings into a fish-kettle, with a sufficient quantity of stock to cover them; add two or three cloves, a carrot, pepper-corns, an onion, a clove of garlic, a bay leaf, parsley, and half a bottle of port wine. Stew the fish in this till done, then take them out, keep them hot, strain, and reduce the liquor with a little sauce *tournée*; then pass it through a tammy into another stewpan, stir in a little butter and lemon juice, dish your herrings, and pour this sauce over them.

HERRINGS (Red).*—Take half a dozen red herrings, cut off the heads and tails, split them along the back, and open them; lay them on a dish and pour oil on them; broil them on both sides (two or three seconds are sufficient); take them off, and serve them instantly.

HERRINGS (Red) à la Bruxelloise.*—Make a case with thick paper, butter it well, and lay in it eight or ten herrings, prepared as follows: cut off the heads and tails, take away the bones and skins, and cut them lengthwise into two fillets; put between each fillet a piece of butter, mixed with sweet herbs, some mushrooms, parsley, scallions, shalots, garlic, pepper, and olive oil; sprinkle them pretty thickly with raspings, broil them slowly over a gentle fire, so as not to burn the paper, in which they must be served, whilst very hot, with lemon juice squeezed over them.

HERRINGS (Red), with Herbs.*—Take the best red herrings, skin and take off the heads and tails; cut them into fillets lengthwise, and soak them in milk for four hours, then drain and put them into

a saucepan with some butter, a little oil, parsley, and sweet herbs (shred small), salt, and pepper; let them simmer for half an hour, take off the fat, and serve them hot: if the sauce be too thick add a little orange juice.

HERRINGS (Red), à l'Italienne.*—Soak the herrings to take out the salt; open and clean them well, flour them inside and outside, fry them in butter and oil, serve them laid on fried parsley.

HIPPOCRAS.*—Take one ounce of cinnamon, two drachms of ginger, two penny weights of cloves; nutmeg, and galangal a penny-weight of each. Pound these together well, and infuse them in a pint of red or white wine, and a pint of malmsey; to this, add a pound of the best loaf sugar. These proportions will make a quart of the liquor.

HIPPOCRAS (red).—Pour a gallon of claret into an earthen pan, put to it a blade of mace, some long pepper, four grains of white pepper, a drachm of cinnamon, and a little of coriander-seed (all bruised separately); add two pounds of powder sugar, and a dozen sweet almonds pounded.

HIPPOCRAS (white).—Take a gallon of white wine, two ounces of cinnamon, two pounds of sugar, a little mace (all in powder), a few peppercorns, and a couple of lemons cut in quarters. When these have infused some time, strain it three or four times through a jelly-bag. This liquor may be flavoured with musk, or ambergris, by tying a small quantity of either drug (beaten, with a little sugar) in a piece of cloth, and putting it in the bag through which it is strained.

HOG'S Blood.*—Cut an onion into dice, and fry it in either butter or lard, when done, pour in the blood, stir it well, add boiled rice, or barley, and season it very high with pepper and salt.

Hog's Cheeks (to Dry).—Having cut the snout and taken out the brains, split the head, remove the upper bone, rub the cheeks well with salt, and let it stand: the next day, rub away that, and add fresh salt; the following day, cover the head with half an ounce of saltpetre, two ounces of bay, and a little common salt, and a quarter of a pound of coarse sugar, turn it frequently. When it has lain thus ten days, take it out, and smoke it like bacon.

Hog's Ears Forced.—Parboil two or three pair of hog's ears: then take an anchovy, some sage, parsley, and half a

pound of suet (all chopped small), bread crumbs, and pepper; hind these together with the yolk of an egg; stuff the ears with this, fry them in butter to a nice colour, pour away all the fat, and put them into a stewpan with half a pint of rich gravy, a glass of Madeira, three spoonful of mustard, a piece of butter, rolled in flour, an onion, and a little pepper, cover the pan close, and stew gently for half an hour, shaking them occasionally; when done, take out the onion, lay the ears in a dish, and pour the sauce over them.

Hog's Head (excellent Meat of).—Put a head into some tongue pickle, and when it has lain sufficiently long, take it out and boil it till the bones will come out with ease; then skin, bone, and chop the meat, whilst hot; season it with pepper (black and white), nutmeg, and salt, if necessary; lay part of the skin at the bottom of a potting pan, press in the meat, cover it with the remainder of the skin, put on a weight, and let it stand till quite cold. Then turn it out. Boil the liquor it was dressed in with some vinegar, skim it well, and when cold put the head into it.

Hog's Head like Brawn.—Wash a head thoroughly, and boil it, till all the bones will come out; then let it cool. Put the inside of the cheeks together, with salt between, and the ears round, lay them in a cloth, and press them into a round pan, put a weight on, and let them remain two days: then boil a pint of malt, with salt and water, and when cold put the head into this pickle.

Hog's Head, as Wild Boar.—Cut the head close to the shoulder, bone the neck part, cut off the chops, part of the flesh of the nose, as far as the eyes, take the bone off, and lard the inside with bacon, rolled in pepper, salt, and spices; rub it all over with common salt, half an ounce of salt-petre; put it into a pan, with half a handful of juniper-berries, thyme, bay-leaf, basil, cloves, half a handful of coriander, cover the pan, and leave it for a week; then take out the head, tie it up, dry it; put it into a saucepan, with three pints of red wine and water, onions, carrots, a bunch of sweet herbs, two cloves of garlic, half a nutmeg grated, thyme, bay-leaf, six cloves, and two pounds of lard; taste the braiso before it is quite done; add salt if necessary: it is sufficiently cooked when it gives way to the touch: let it cool in the braiso, and serve it cold, garnished with bay-leaves according to fancy.

Hog's Puddings. (See *Black Puddings.*)
HONEY to Clarify.—(*M. Fouque's Method.*)*—Take six pounds of honey, a pound and three quarters of water, two ounces and a quarter of pounded chalk, five ounces of coal (pulverized, washed, and well dried), the whites of three eggs beaten in three ounces of water, for each pound of honey.

Put the honey, water, chalk, and eggs, into a copper vessel, capable of holding about one-third more than the above quantities; let them boil for two minutes; throw in the coal, mixing it with a spoon, and continue the boiling two minutes longer, then take the saucepan from the fire, and let it stand nearly a quarter of an hour, that the liquor may cool; then take a new sieve (which must be well washed, or it will impart a disagreeable taste), pass the honey through it, taking care to filter the first drops twice, as they generally carry with them some portion of the coal.

The syrup which still adheres to the coal, and other materials, may be separated as follows: pour boiling water on them until they no longer retain any sweetness; then put these different waters together, set them over a large fire to evaporate, till the syrup only remains. This syrup contracts the flavour of barley sugar, and must not be added to the clarified honey.

*HOPS**—The early shoots of hops are sometimes used in the spring, as substitutes for asparagus; they are dressed in the same manner; and served with a white sauce, or with oil.

HORSERADISH Sauce Cold.—Chop up some parsley, elihhol, shalots, a clove of garlic, capers, and anchovies; to these add a spoonful of horseradish scraped very fine, a spoonful of oil, vinegar, pepper and salt.

HORSERADISH Sauce Hot.—Slice two onions, and fry them in oil, and when they begin to colour, put them into a saucepan, with a glass of white wine, the same of broth, two slices of lemon, peeled, two cloves of garlic, a bay leaf, thyme, basil, and two cloves; boil these a quarter of an hour, and then strain it; add capers, and an anchovy chopped, pepper, salt, and a spoonful of horseradish, boiled to a pulp; warm the whole without boiling.

HOTCH-POTCH.—Take some old pease, and stew them with some onions in a little water, with a beef or ham bone: in the mean while fry some mutton chops, well seasoned to a nice colour; and about

an hour before serving put them into a stewpan, pour the pease, &c. over, add a little butter rolled in flour, and stew them. Serve all together in a soup dish, knuckle of veal, and scrag of mutton, stewed with the pease, onions, and lettuces without frying, is also an excellent way of making this dish.

HOTCH-POTCH.—Cut four ox tails into pieces at the joints, take a pound of gravy beef, and the same of pickled pork, cut each in half, and put these articles into a saucepan, cover them with water, and when it boils, skim it well; add half a savoy, two ounces of mushrooms, some turnips, carrots, onions, leeks, celery, a bay leaf, whole pepper, allspice, and a little mace; when nearly done, put in two quarts of veal stock; as soon as the meat is tender, take it out, and put into a deep dish, but keep it hot; strain the liquor, take off all the fat, season it with Cayenne, salt, and lemon juice; have ready some carrots, turnips, celery, and onions, the three former cut in pieces; stew these separately till tender, and strain off their essences to the above liquor; clear it with whites of eggs; strain it, put in the vegetables; boil the whole gently for ten minutes, and then pour it over the meat.

HOTCH-POTCH.—Take some young carrots, cut them into round pieces, all the same length; boil them in a little stock, with a small quantity of sugar; when sufficiently done, reduce the sauce; put some good espagnol to them, season it well, take off the fat, and serve.

HOTCH-POTCH Soup.—Blanch some carrots, turnips, and celery, cut in pieces of an equal length; put them into some clear brown stock, and boil them for about an hour; in the mean while, stew a few mutton chops, and just before it is served, put them into the soup; cut some crusts of bread into thin slices, trim, and soak them separately in some broth, lay them carefully in a tureen, and pour the soup with the meat and vegetables on them; do this gently, so that the bread be not broken.

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ICE.*—Sorhettières or moulds for cream or fruit-ices, are made of two sorts of materials, block-tin and pewter; of these, the latter is the best, the substance to be iced congealing more gradually in it than in the former: an object much to be desired, as when the ice is formed too quickly, it is

very apt to be rough, and full of lumps, like hail, especially if it be not well worked with the spatula; the other utensils necessary for this operation, are, a deep pail, with a cork at the bottom, and a wooden spatula about nine inches long; being so far provided, fill the pail with pounded ice, over which spread four handfuls of salt; then, having filled the sorhettièr, or mould, with cream, &c. put on the cover, and immerse it in the centre of the ice-pail; taking care the ice touches the mould in all parts; throw in two or more handfuls of salt, and leave it a quarter of an hour; then take the cover from the mould, and with the spatula stir the contents up together, so that those parts which touch the sides of the mould, and consequently congeal first, may be mixed with the liquid in the middle; work this about for seven or eight minutes; cover the mould, take the pail by the ears, and shake it round and round for a quarter of an hour; open the mould a second time, and stir as before; continue these operations alternately, until the cream, or whatever it may be, is entirely congealed, and perfectly smooth, and free from lumps. Take care to let out the water, which will collect at the bottom of the pail, by means of the cock, and press the ice close to the sorhettièr with the spatula.

When the cream is iced, take it from the pail, dip the mould in water, but not to let it remain an instant; dry it quickly, turn it out, and serve it as soon as possible.

All sorts of ices are finished in this manner; the preparation of the articles of which they are composed, constitutes the only difference between them.

Ice for Icing (how to prepare).—Take a few pounds of ice, break it almost to powder, and throw in among it a large handful and a half of salt; you must prepare in the coolest part of the house, that as little of the warm air as possible may come. The ice and salt being in a bucket, put your cream into an ice pot, and cover it; immerse it in the ice, and draw that round the pot, so that it may touch every part. In a few minutes put a spatula or spoon in, and stir it well, removing the parts that ice round the edges to the centre. If the ice-cream or water, be in a form, shut the bottom close, and move the whole in the ice, as you cannot use a spoon to that without danger of waste. There should be holes in the bucket, to let the ice off as it thaws.

ICEING for Cakes.—For a large cake, beat and sift eight ounces of fine sugar, put it into a mortar, with four spoonsful of rose water, and the whites of two eggs, beaten and strained, whisk it well, and when the cake is almost cold, dip a feather in the iceing, and cover the cake well; set in the oven to harden, but do not let it remain long enough to discolour. Keep the cake in a dry place.

Ice a very large Cake.—Beat the whites of twenty fresh eggs: then, by degrees, beat a pound of double refined sugar, sifted through a lawn sieve; mix these well in a deep earthen pan: add orange-flower water, and a piece of fresh lemon peel; do not use more of the orange-flower water than is just sufficient to flavour it. Whisk it for three hours till the mixture is thick and white; then, with a thin broad bit of board spread it all over the top and sides, and set in a cool oven, and an hour will harden it.

ICEING for Tarts.—Beat the yolk of an egg and some melted butter well together; wash the tarts with a feather, and sift sugar over as you put them into the oven; or beat white of egg, wash the paste, and sift white sugar.

Ice Water.—Rub some fine sugar on lemon or orange, to give it the colour and flavour, then squeeze the juice of either on its respective peel; add water and sugar to make a fine sherbet, and strain it before it is put into the ice pot. If orange, the greater proportion should be of the China juice, and only a little Seville used, and a small bit of the peel grated by the sugar.

IMPERIAL.—Put two ounces of cream of tartar, and the juice and peel of two lemons, into a stone jar; pour on them seven quarts of boiling water; stir, and cover close. When cold, sweeten it with loaf sugar, strain it, bottle and cork it tight. Add in bottling, half a pint to the whole quantity.

INDIA Pickle.—Prepare the following as directed in each article, viz: Gherkins, cauliflowers, button onions, drum cabbages, sliced cucumbers, French beans, carrots cut fancifully & half-boiled, rock samphire, rad-dish pods nasturtiums, Cayenne pods green and red. To every gallon of best white wine vinegar, put a quarter of a pound of bruised ginger, two ounces of allspice, three of white pepper, two of turmeric, an ounce of Chillies, one pound of flour of mustard, six ounces of bay salt, and a little common salt, and boil for twenty minutes; blanch some shallots, and garlic, and mustard

seed in some of the liquor separately, and add to it the other liquor when cold, and the spice strained. When all is ready mix your pickles and liquor all together in a large pan; let it stand two days, stirring it now and then with a wooden spoon; fill your jars, tie them over with bladders and leather, and keep them some months before using. Fill them up at times with the overplus of the liquor, which put carefully away.

INDIA Pickle.—Take one pound of ginger, put into it a pan with salt and water, and let it lay all night, then scrape it, and cut it into thin slices; put it into a pan with half a pound of bay salt, and let it lay till all the following ingredients are prepared; a pound of garlic peeled, and laid in salt for three days, then take it out, wash it, then let it lay in salt for another three days, then take it out and let it lay in the sun for another, till half dry; an ounce of long pepper, an ounce of capsicum, salted and laid in the sun for three days, a pint of black mustard-seed bruised, half an ounce of turmeric, beat very small; put all these ingredients together in a jar, then put in as much vinegar, as when the cabbage, or whatever you intend to pickle, is put into it, the vinegar will rise to the top of the jar. Then take cabbage, cauliflower, or whatever you choose to pickle, and cut them into small pieces, throw a good handful of salt over them, and set them in the sun (when it is very hot) for three days; drain the water from them every day, and fresh salt them again, turning the leaves till they are dry, then put them into the pickle, being particular that they are completely covered with the the vinegar; tie it up close, let it stand a fortnight, fill it again with more vinegar, carefully watch it from time to time, to fill it up with vinegar, as it will waste very fast.

INDIA Pickle.*—One gallon of vinegar, one pound of garlic, a quarter of a pound of long pepper split, half a pound of flour of mustard, one pound of ginger scraped, and split, and two ounces of turmeric. When you have prepared the spice, and put it into the jar, pour the vinegar boiling hot over it, and stir it every day for a week. Then put in your cabbage, cauliflower, or whatever you intend to pickle.

IRISH Stew.—Take the best end of a neck of mutton, take off the under bone, and cut it into chops; season them with pepper, salt, a little mushroom powder, and beaten

mace. Put them into a stewpan, add a large onion sliced, some parsley and thyme tied in a bunch, and a pint of veal broth. Simmer the chops till three parts done, then add some oysters and whole potatoes peeled, and let them stew till done. Serve it up in a deep dish. The parsley and thyme must be taken out, when the stew is to be served up.

ISINGLASS (*to clarify*).^{*}—Take about two ounces of the best and clearest sort of isinglass for a quart mould of jelly; put it into a stewpan, with just sufficient quantity of cold-water to completely cover it; set it by the stove, with a spoon in it to stir it at times, and skim it when any scum rises; let it boil very gently, and well reduce, only be careful not to reduce it too much, as it will burn, and, of course, get a bad taste, and spoil your jelly; when you think it is sufficiently reduced, and looks clear, pass it through a sieve into a basin, ready for use.

ISINGLASS (*to clarify*).^{*}—Take an ounce and quarter of the best isinglass, cut it into small pieces, and wash them several times in warm water. Put the isinglass into a preserving-pan, with five glasses of filtered water; set it on the fire, and as soon as it boils, place it at the side of the stove, so as to keep up the boiling; take off the scum directly it rises; and when the whole is reduced to three quarters, strain it through a cloth into a basin for use.

Some add, in clarifying isinglass, lemon peel, to remove its disagreeable taste; but as good isinglass ought to have no flavour, and as the lemon peel is certain to give a yellow tinge to that, it is much better left out.

ISINGLASS Flummery.—Put six ounces of isinglass into a quart of new milk, sweeten it, set it over the fire, and keep it stirring one way all the time, till it is jellied; pour it into basins, and when cold turn it out; you may put in orange-flower water if you like.

ISINGLASS Jelly.—Take an ounce of isinglass, a quarter of an ounce of cloves, and a quart of water; boil it till reduced to a pint, then strain it over some sugar.

ITALIENNE.^{*}—Put into a saucepan a spoonful of shred parsley, half a spoonful of shallots, the same of mushrooms (both minced small), half a bottle of white wine, and an ounce of butter; boil these till no moisture remains, then put in two ladlesful of *velouté*, and one of *consommé*, set it to boil, taking care to skim off all the fat; when you find it about the consistence of clear

broth, take it from the fire, put it into another vessel, and keep it hot in the *bain-marie*, and season it.

ITALIENNE with Truffles.—Chop some nice black truffles, sweat them in a little *consommé*, and mix them with the brown Italian sauce. If you happen to have no *Italienne* ready, stew them for half an hour in an *espagnole* only. Keep this sauce thin and highly seasoned.

J.

JACK or Pike (*to choose*).—If the fish is fresh, the gills will be red, the fish stiff, and the eyes bright: the best sort are caught in rivers, the worst are caught in ponds; it is an extremely dry fish, and very much improved by stuffing and sauce. They are not thought much of in England, but are much esteemed in inland countries.

JACK or Pike.^{*}—If you wish to serve it as a principal dish, do not scale it, but take off the gills, draw it, and boil in *court-bouillon*. If as a side-dish, it is dressed many ways; as for instance, cut it in pieces, leaving the scales on, and cook it in *court-bouillon*; when done, and you are ready to serve, take off the scales, and dish it for table, pouring over it any white sauce you think proper, to which it is usual to add capers. It may also be fricasseed like chickens; in this case, cut it into pieces, and put it in a stewpan, with a slice of butter, a bunch of sweet herbs, and some mushrooms; turn it a few times over the fire, and then shake in a little flour; moisten with good stock and white wine, and stew it over a brisk fire; when done, and agreeably seasoned, put in the yolks of three eggs, beat up in cream. It may also be dressed *en matelote*; or it may be fried, being first steeped in a *marinade*.

JACK or Pike (Small) à l'Allemande.—Draw them, and cut them into pieces, and put them into a saucepan, with some slices of onion, whole parsley, two bay leaves, some leeks whole, two cloves, salt, coarse pepper, and a bottle of white wine. Having simmered half an hour, take them off the fire, scale them, cut off the fins, and put the slices into a saucepan. Then strain some *court-bouillon* through a silken sieve, pour it over the fish, and keep them hot. When you wish to serve, drain the slices of fish, and arrange them on the dish. Put a good piece of butter into a saucepan, with a spoonful of flour, some grated nutmeg, coarse pepper, and half a glass of *court-bouillon*; turn this sauce over the

fire till it boils; then add the yolks of two eggs to thicken, stirring it well, but without letting it boil; lastly, strain, and pour it over the fish.

JACK or Pike à l'Arlequine.*—Take a large jack, clean and scale it, take out the entrails by the gills; raise the skin from one side, be careful not to injure the fish; lard a fourth part of it with anchovies, another quarter with gherkins, a third with carrots, and a fourth with truffles. Stuff it with a fish *farce*, put it into a fish-kettle; moisten it with a braise; do not, however, let the larded parts soak in it; set it on the fire, basting frequently with its own liquor; keep fire on the top as well as under it. When done, serve it over a sauce *hachée*.

JACK or Pike (Baked).—Scale it, and open as near the throat as you can, then stuff it with the following stuffing: Some grated bread crumbs, herbs, anchovies, oysters, suet, salt, pepper, mace, half a pint of cream, the yolks of four eggs; mix all over the fire till it thickens, then put it into the fish, and sew it up; rub it all over with butter, and bake it. Serve with a sauce of gravy, butter, and anchovy. In helping a pike, the back and belly should be slit up, and each slice gently drawn downwards; by this means there will be fewer bones given.

JACK or Pike (Boiled).—Take a large jack, clean it, take out the gills; make a stuffing with crumbs of bread grated fine, some sweet herbs chopped small, some grated lemon-peel, nutmeg, pepper, salt, some oysters chopped small, a bit of butter; mix all these ingredients together with the yolks of two eggs; put it into the fish, and sew it up; turn the tail into the mouth, and boil it in pump-water, with some vinegar and salt in it; when it boils put in the fish: if the fish is large, it will take about three quarters of an hour to boil. Serve with oyster sauce poured over the fish, and some also in a boat.

JACK or Pike, Bride's Fashion.—Cut a pike into several pieces, boning and flattening them as much as possible; roll a good *farce* round them; tie them in bits of cloth, and braise them in white wine and broth, with a bit of butter, bits of roots, a bundle of herbs, pepper, and salt: when done, strip each bit, and serve with what sauce you think proper; a relishing sharp sauce is generally considered the best.

JACK or Pike broiled as Cutlets.—The fillets of pike being taken off with a sharp

knife, cut each fillet in a sloping manner into four or five pieces, at the same time taking off the skin; toss them up in an egg, beaten up with pepper and salt; lay them on paper, bread crumb them, and with a fork take them up, and dip them into clarified butter, then in bread crumbs again; broil them over a moderate fire of clear wood ashes, a good colour on both sides; place them *en couronne* (in form of a crown) round the dish; squeeze the juice of nearly half a lemon in four table-spoonsful of butter sauce, mix this well up with a bit of glaze; when very hot, pour it into the centre of the fish.

JACK or Pike à la Chambord.*—Take off the scales, and clean a good-sized jack; remove the skin, and lard the fish, and put it into a fish-kettle with a *marinade*; when it boils, take it out, and place it in the oven, basting it occasionally. As soon as it is sufficiently done, take it from the oven, let it drain, and then serve it: place round it *quenelles*, veal sweetbreads larded, crayfish, artichoke bottoms, *croutons*, and a *garniture à la Chambord*: to these may be added pigeons *à la Gautier*, eels larded with truffles, &c.

JACK or Pike au Court-bouillon.*—Clean the fish without opening it, tie up the head, put it in the fish-kettle; pour the *court-bouillon* over, and simmer it for an hour, or longer if the fish be large. If it is served as a *rôt*, let it cool, then lay a napkin in a dish, place the fish on it, garnished with parsley.

JACK or Pike au Dauphin.*—Empty and scale a large jack; soak it in oil, with sweet herbs, salt and spices: pass a skewer through its eyes and the middle of the body, giving it the form of a dolphin; bake it, basting with the *marinade*, and serve it with capers or anchovy sauce.

JACK or Pike Fricassée (White).—Thoroughly wash the pike, then cut it into large pieces, and put them into a stewpan, with butter, some mushrooms, a dozen of small onions half boiled, some parsley, green shalots, two cloves, thyme, a bay leaf; soak these together some time, then add a pint of white wine and broth, salt, and whole pepper; boil on a quick fire, reduce the sauce; take out the parsley, shalots, cloves, thyme, and bay leaf, and thicken with cream, eggs, and a little nutmeg, and a squeeze of lemon, provided the wine does not make it sufficiently tart.

JACK or Pike with Gravy.*—Lard a jack with bacon; line a stewpan with slices of veal and bacon; lay your jack on them,

cover it with the same, and let it stand over a slow fire for half an hour, then pour over it a bottle of white wine, and a pint of good stock or *consommé*; close the stewpan tight, place it in the oven; when done, serve it with the braise and its own gravy.

*JACK or Pike (Grenadins of).**—Having scaled and otherwise prepared the fish, cut it into pieces, lard them with streaky bacon, and put them into a stewpan; add a bunch of sweet herbs, and fillet of veal cut into dice, white wine and broth; stew it, and when done, strain the liquor; lay the pieces of jack in a dish, glaze them, and serve with any sauce you please.

*JACK or Pike à l'Italienne.**—Put some small jack into a stewpan with some olive oil, sliced onions, a clove of garlic, carrots, a bay leaf, white wine, stock, salt, and pepper; stew them over a slow fire, take off the fat, and serve them in the sauce.

*JACK or Pike à la Maître d'Hôtel.**—Having cleaned, scalded, and emptied some small pike, wrap them in a sheet of buttered paper, and broil them. When done, open them, and take out the spawn (if there be any), and put in its place a piece of butter, worked up with some shred parsley, salt, and pepper.

*JACK or Pike en Matelote.**—Cut the pike in pieces, put them into a stewpan, with bay leaf, a clove of garlic, parsley, scallions, scalded onions, salt, pepper, and a bottle of red wine; boil it up, and add some butter, mixed with flour, and browned with whatever *garniture* you may have by you; boil the whole together half an hour, and then serve all the articles together in a large dish.

Any other fish may be added to the *matelote*; but they should not be put in till the pieces of jack are partly done.

JACK or Pike (Potted).—Scale it, and cut off the head: split it, and take out the backbone; strew it all over with bay salt and pepper; cover it, and bake it; then take it out, and lay it on a coarse cloth to drain; when it is cold, lay it in a pot just large enough to hold it, and cover it with clarified butter.

It must be thoroughly drained from the gravy, otherwise it will not keep.

*JACK or Pike Salad.**—Cut the remains of a cold pike into pieces, and mix with it capers, gherkins, anchovies, and some herbs, shred: serve the jack, garnishing the dish with lettuces and hard eggs. Mix oil and vinegar at table.

*JACK or Pike stuffed and roasted.**—Let the fish lay for some days, then empty and scale it: if it be for a *maigre* dish, lard it with anchovies and gherkins, or truffles; if not, with bacon rolled in salt, spices, shred parsley and scallions; stuff it: wrap the fish in a buttered paper, on which spread sweet herbs, spices, and salt; fasten it on the spit, and baste with white wine and melted butter. When done, take off the paper, and serve with a pretty thick *sauce piquante*.

*JARDINIERE.**—The *jardinière* is composed of the same articles, and in a similar manner to the *Macédoine*; the only difference consists in the sauce, the vegetables for this being put into a reduced *espagnole*, or the *demi-glace* of roots: it is used on the same occasions as the *Macédoine*.

JAUNE Mange.—Boil an ounce of isinglass in three quarters of a pint of water till melted; strain it, then add the juice of two Seville oranges, a quarter of a pint of white wine, the yolks of four eggs, beaten and strained; sugar according to taste; stir it over a gentle fire till it just boils up: when cold, put it into a mould, taking care, if there should happen to be any sediment, not to pour it in.

JELLY to cover cold Fish.—Take a maid, clean it, and put it into three quarts of water, with a calf's foot or cowheel, a stick of horseradish, an onion, three blades of mace, some white pepper, a bit of lemonpeel, and a slice of lean gammon of bacon. Let it stew till it will jelly, then strain it off; when cold, remove every bit of fat; take it up from the sediment, and boil it with a glass of sherry, the whites of five eggs, and a bit of lemon. Boil without stirring it, and after a few minutes, set it by to stand for half an hour, and strain it through a bag or sieve, with a napkin in it. When cold, cover the fish with it.

*JELLIES for Entremets.**—Hartshorn, calf's feet, and isinglass, are the usual materials used to coagulate sweet jellies; of these three, the latter is the best, as, when properly clarified (for which see *ISINGLASS*), it is the clearest, and has no unpleasant flavour.

Jellies are made of all sorts of fruit, and sometimes of flowers and liqueurs. For directions to prepare them, see the various articles of which they are composed.

*JELLY of Fomage Bavarois.**—Put the yolks of nine eggs into a stewpan, with a little salt, half a pound of sugar, a pinch

of crisped orange flowers, and half a pint of cream (previously boiled): set these over a gentle fire, and stir till it thickens, taking particular care that it does not boil; then strain it through a silk sieve; have ready an ounce of clarified isinglass, mix it with the cream and a Chantilly cheese; when well incorporated, pour it into a mould, and finish with ice as jelly *printannière*.

JELLY (Fruit).*—Clarify half a pound of sugar, but the instant before it is quite clear, put in a small quantity of cochineal; then strain, and mix with it an ounce of clarified isinglass, and the juice of two lemons; add to this the fruit of which your jelly is to be composed; stir them together lightly, pour the jelly into a mould quickly, and put the mould on ice.

Observe that the sugar and isinglass should be no more than lukewarm when mixed together. These jellies may be made of any kind of fruit, or the grated rinds of lemon, orange, or cedrats.

JELLY (Gloucester).—Take an ounce of rice, the same of sago, pearl barley, barts-horn shavings, and eringo root; simmer with three pints of water, till reduced to one pint, strain it. When cold it will be a jelly; when you use it, serve dissolved in wine, milk, or broth.

JELLY (Italian).—Make a wine or calf's foot jelly, with which half fill your mould; when thoroughly set, take some *Italian cream* that has been turned out of a plain mould, cut this into slices, and afterwards cut it with a middling-sized plain round cutter; these pieces of cream lay in a circle round your jelly; when all are arranged, very gently put in jelly enough to cover them; when that is set, fill up your mould, and when wanted, turn it out the same as any other jelly.

JELLY (Ivory Dust).*—Boil one pound of ivory dust in five pints of water till reduced to a quart, strain it, and add to it one quart more water, boil till reduced to a pint, then strain it; when strained, squeeze in some orange and lemon juice, and sweeten according to taste.

JELLY Gravy to keep.—Take a leg of beef, and two shins, cut in pieces, a knuckle of veal; chop it all to pieces; one or two old cocks or hens, skinned, and two calf's feet; put all these into ten quarts of water, and boil them down to a strong jelly; skim it well, add some salt, and run it through a jelly-bag till it is clear.

JELLY (Mosaic).—Boil half a pint of cream: when it boils, infuse the peel, either of an orange or a lemon, according

as you wish to decorate the jelly with either. When the cream has imbibed the flavour of the fruit, sweeten it with a little sugar. Beat up with the cream the yolks of four eggs, lay it on the fire to thicken, and then put in some isinglass that has been previously melted. Strain the whole through a hair sieve, and put it, well covered, on some ice, that it may get quite firm. Take the mould which you intend to use, brush it lightly all over with oil, and then cut the white cream jelly with a knife in the first place, and next with small tin cutters. Decorate the mould without putting it on ice, for the damp would prevent the decoration from sticking on. Decorate the bottom first, then the sides; then only put the mould over ice. Next pour a little orange jelly lightly, not to injure the decoration, and let it get thick. When the orange jelly is frozen, thrust the mould deeper into the ice, then put a little more jelly to the height of the lower decoration on the sides; let the preparation be made firm again; mind the jelly is never to come higher than the flowerets, till the bottom has been first made firm; then gradually ascend to the top. Cover and surround the mould with ice. When you wish to serve, dip a towel into some hot water, and rub the mould all round. Be careful that none of the jelly sticks to the sides before you touch the bottom of the mould. Then rub the bottom with the hot towel, and turn the jelly neatly into a dish. Were not all these precautions attended to, the two colours would melt and mix together. This jelly looks beautiful when it is well made.

This jelly can only be well made in winter time; for during the summer season it would melt, except made hard; then it would not be so good. But if you should be particularly desirous of making it during the summer season, you must work it in a very cold place.

JELLY (Printannière).*—Clarify three quarters of a pound of sugar, and an ounce of isinglass, as directed for each; and having prepared your fruits or flowers according to the recipes (see the various articles), mix them with the sugar when no more than lukewarm; strain the mixture through a silk sieve, add the isinglass, stir lightly with a silver spoon, and put it into a mould; take about ten pounds of ice, break it up, put it into a tub or pail, in which immerse the mould for three hours: then take out the mould, dip it in hot water as quick as possible, and then turn the jelly into a dish for table.

JELLY (Riband).—Boil four calf's feet, without the great bones, in ten quarts of water, three ounces of hartshorn, three ounces of isinglass, a nutmeg quartered, and four blades of mace; boil till it is reduced to two quarts; strain it through a flannel bag, and when it has stood twenty-four hours, scrape off all the fat very clean, slice the jelly, add the whites of six eggs beaten to a froth, and boil the whole up, and strain it through a flannel bag. Then pour it into small high glasses, and run each colour as thick as a finger, each colour being thoroughly cold before another is poured on, which must be only lukewarm, or they will mix together. Red may be made with cochineal, green with spinach, yellow with saffron, blue with syrup of violets, and white with thick cream: the plain jelly itself may be used as a colour.

JELLY (Rubanée).* — Prepare nine yolks of eggs as directed for jelly of *fromage bavarois*, but without the orange flower; when strained, add an ounce and half of clarified isinglass, and divide your preparation into four parts, in one of which put an infusion of chocolate; to the second, add an infusion of orange flowers; to the third some spinach juice and bitter macaroons crushed; and put to the fourth some *blancmange*. Place your mould in ice, as much of each of these portions alternately as will occupy an inch in depth; taking care that every layer is set before you pour on another.

JELLY (Russian).*—Clarify three quarters of a pound of sugar, and two ounces of isinglass, put them together into an earthen pan, which place on ice; add to it the juice of two lemons, and four small glasses of kirschwassers; then take a whisk and beat it up over the ice till it becomes as white as beaten egg; the moment it gets firm, put it into a mould, and finish the jelly in the usual way.

JELLY (Savoury) to put over cold Pies.—It should be made either of a small bare knuckle, of leg, or shoulder, of veal, or a piece of scrag of mutton; or, if the pie is made of fowl, or rabbits, the carcasses, necks, or heads, added to any piece of meat, will be sufficient, observing to give consistence by cowheel or shanks of mutton. Put the meat, with a slice of ham, or bacon, a bundle of different herbs, two blades of mace, an onion, or two, a small bit of lemon peel, and a tea-spoonful of Jamaica pepper bruised, and the samo quantity of whole pepper, and three pints

of water, into a stewpan that shuts very close. When it boils, skim it well, and let it simmer slowly till quite strong; then strain it, and when cold, take off all the fat you possibly can with a spoon; and then, to remove every particle of grease, lay a clean piece of cap or blotting-paper on it. If, when it is cold, it is not clear, boil it a few minutes with the whites of two eggs (but do not add the sediment), and pour it through a nice sieve, with a napkin in it, which should be previously dipped in hot water, to prevent waste.

JELLY (Savoury).—Take all the scum off from the cold liquor that either poultry or meat has been braised in, or some veal stock, and make it warm; strain it through a sieve into a stewpan, and season it to the palate with salt, lemon pickle, Cayenne pepper, and tarragon or plain vinegar; add enough of dissolved isinglass to make it of a proper stiffness, whisk in plenty of whites of eggs, a small quantity of the yolks and shells, and just colour it; set it over the fire, and let it boil, then simmer it for a quarter of an hour, and run it through a jelly bag several times, till bright and fine.

JELLY (Whipped).*—Make a jelly *Prin-tanière*, and pour about a quarter of it into a mould, and ice it, as therein directed; then take the mould, and place a basin in its stead, in which put the remainder of the jelly, and whip it with a whisk, as you would eggs, over the jelly, until the globules are no bigger than pins' heads; pour it into the mould, and replace it on the ice for three quarters of an hour, after which turn it out as usual.

JESSAMINE (to candy).*—Boil a pound of clarified sugar to *forte perlé*, and when about half cold throw in two handfuls of jessamine flowers, and place them on hot ashes for two hours, that the flowers may dry well; then drain them on a sieve from the sugar, and have ready some more, sifted, in which put the jessamine, rubbing them well with your hands; place them again on a sieve, and set them on a stove till next day; after which sift the flowers; take three pounds of clarified sugar, boil it to *soufflé*, have a proper mould ready, pour the sugar into it, and put the flowers on it, push them down lightly with a fork, that they may be completely covered with the sugar; place the mould in a moderate stove or oven for five days, then drain off the syrup; lay a sheet of paper on the table, and turn the candy quickly out of the mould.

JOHN DOREY (Boiled).—Set it over the fire in cold spring water; treat it exactly the same as turbot, and serve it with lobster sauce in a boat.

JOHN DOREY à la Crème.—Rub your fish over with lemon, cover it with paper, and put it into a kettle, with half milk and half water, a bit of butter, salt, and a lemon squeezed in; set it on the fire, and let it simmer gently till done; take it up, and drain it from the liquor, lay it on a dish, and pour a good cream sauce all over it. It will be much improved by mushrooms.

JONQUILS (Candy of).*—These flowers are candied precisely in the same way as the jessamine.

JONQUILS (Whole).*—Take some double jonquils, cut the stalks about a quarter of an inch from the flowers; give them one boil in some sugar (liquid); then remove them from the fire, and let them stand a quarter of an hour; drain them well, and put them into some sifted sugar, working them about, and taking care that all the leaves may imbibe an equal quantity of sugar, and the form of the flower preserved, which may be done by shaking each, and blowing away the superfluous sugar; lay white paper on a sieve, and arrange the flowers on it one by one, dry them in a stove; keep them in boxes in a dry place.

These flowers may also be candied as above; in which case, the moulds should have a sort of grating at the top for the flowers: place a weight on to keep them immersed in the sugar.

JULIENNE.*—This soup is composed of carrots, turnips, leeks, onions, celery, lettuce, sorrel and chervil; the roots are cut in thin slips, about an inch long, the onions are halved and then sliced; the lettuce and sorrel chopped small; toss up the roots in a little butter, when they are done, add the lettuces, &c., moisten them with broth, and boil the whole over a slow fire for an hour or more, if necessary; prepare some bread in the usual way, and pour the julienne over it.

JUMBLES.—Mix one pound of fine flour with one pound of fine powder sugar, make them into a light paste with whites of eggs well beaten; add half a pint of cream, half a pound of fresh butter, melted, and a pound of blanched almonds, pounded; knead them all together, thoroughly, with a little rose-water, and cut out the jumbles into whatever forms you think proper; and either bake them in a gentle oven, or fry them in fresh butter serve them in a

dish, melt fresh butter with a spoonful of mountain, and strew fine sugar over the dish.

JUNIPER BERRIES (Ices of).—Infuse some juniper berries in warm water, or take about a handful of the berries, and boil them a moment with a pint of water, half a pound of sugar, and a bit of cinnamon, and sift them through a sieve with expression, and finish the same as all others.

JUNIPER (Ratafia of).—Infuse two ounces of ripe juniper berries in two pints of brandy, adding half an ounce of cinnamon, three cloves, a little aniseed and coriander seed; add half a pound of sugar to each pint of brandy, having previously boiled it in a very little water. Let the whole infuse in a jar for six weeks, then strain, and bottle it.

JUNIPER (Ratafia of).*—Take three ounces of juniper berries, anise, coriander, cinnamon, and cloves, of each eighteen grains; bruise all these ingredients, and infuse them for a month in three pints of brandy; then strain it, add three quarters of a pound of sugar dissolved in half a pint of water, stir them together, pass the whole through a jelly-bag, and bottle it; keep it well corked.

JUNIPER (Ratafia of).—Take three pints of ratafia; put a quart of brandy into a jar, with a handful of juniper berries, and one pound and a half of sugar, boiled in a quart of water, and well skimmed; stop the jar up close, and set it for about five weeks in a warm place; then strain it through a filtering cloth, and, when it is quite clear, put it into bottles, taking care to cork them well. The ratafia will be all the better for keeping.

JUNKET (Devonshire).—Warm some milk, and put it into a bowl; turn it with rennet; then put some scalded cream, sugar, and cinnamon, on the top, without breaking the curd.

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KAVIA.*—Take the hard roes of several sturgeon, and lay them in a tub of water; take away all the fibres as you would from a calf's brains, then, with a whisk, beat the roes in the water, shaking off from the whisk whatever fibres may be adhering to it; then lay the roes on sieves for a short time; after which put them into fresh water again; and continue to whip them, and change the water, until the roes are perfectly cleansed and free from

fibre; lay them on sieves to drain, season them well with salt and pepper; wrap them in a coarse cloth, tying them up like a ball, and let them drain thus till the next day, when serve them with fried bread, and shalots chopped small. If they are to be kept for some time, put more salt to them.

KERNELS (*Crème of*).—Take half a pound of apricot kernels, cut them into small pieces, and infuse them in a gallon and a half of brandy and a quart of water for a week; then distil it; dissolve three pounds of sugar in a pint of orange flower water, and three quarts of water; add this to the distilled *liqueur*; filter in the whole through a jelly bag, and bottle it.

KERNEL Water (*Phalsbourg*).—Take a pound of an apricot, half a pound of peach, and cherry kernels, put them to soak in warm river water; the next day, peel and put them to infuse in three quarts of brandy for nine days; then distil them in an alembic in the *bain-marie*. Dissolve four pounds of crushed sugar, in three quarts of filtered water, add half a pound of orange flower water, mix this with the brandy, strain it through a jelly bag and bottle it.

KERNELS (*Ratafia of*).—Take a pound of apricot kernels, or, if you choose, you need only use almonds. Let them infuse eight days in two bottles of brandy and one bottle of water, with a pound of sugar, a handful of coriander seed, and a small quantity of cinnamon; then strain through a filtering bag, and when quite clear, bottle it off.

KETCHUP (*English*).—Peel ten cloves of garlic, bruise them, and put them into a quart of white wine vinegar; take a quart of white port, put it on the fire, and when it boils, put in twelve or fourteen anchovies, washed and cut in pieces; let them simmer in the wine till they are dissolved; when cold, put them to the vinegar; then take half a pint of white wine, and put into it some mace, some ginger sliced, a few cloves, a spoonful of whole pepper bruised; let them boil a little; when almost cold, slice in a whole nutmeg, and some lemon peel, with two or three spoonfuls of horseradish; add it to the rest, stop it close, and stir it once or twice a day. It will soon be fit for use. Keep it close stopped up.

KETCHUP (*White*).—Take a quart of white wine, a pint of elder vinegar, and one quart of water; half a pound of anchovies, with their liquor, half a pound of scraped horseradish an ounce of shalots

bruised, an ounce of white pepper bruised, an ounce of mace, and a quarter of an ounce of nutmegs cut in quarters; boil all together till half is consumed, then strain it off, and when cold, bottle it for use. It is proper for any white sauce, or to put into melted butter.

KID.—Kid is good eating when it is but three or four months old, its flesh is then delicate and tender, but it is not used after it has done sucking. To be good, it ought to be fat and white. It is dressed in the same manner as lamb or fawn.

KID (to Roast).—Take the head of the kid and prick it backwards, over the shoulders, and tie it down; then lard it with bacon, and draw it with lemon peel and thyme; then make a *farce* of grated bread, flour, some forcemeat, minced small, beef suet, and sweet herbs, season with salt, ginger, cloves, mace, and nutmeg, add some cream, and the yolks of four eggs; put this *farce* into the caul of the kid, and put it into the inside, sew it up close, roast it, and serve with venison sauce.

KIDNEYS.—Cut them through the long way, score them, and sprinkle them over with a little pepper and salt; in order to broil all over alike, and to keep them from curling on the gridiron, run a wire skewer right through them.

They must be broiled over a clear fire, being careful to turn them frequently till they are done; they will take about ten or twelve minutes broiling, provided they are done over a brisk fire; or, if you choose, you may fry them in butter, and make gravy for them; they will take five minutes longer frying than broiling. Garnish with fried parsley: you may improve them, if you think proper, by chopping a few parsley leaves very fine; mix them with a bit of fresh butter, and a little pepper and salt, and then put some of this mixture over each kidney.

KIDNEY Dumplings.—Make your dumplings in the usual way, put in each a nut-ton kidney, well washed and cut in pieces, and seasoned with pepper and salt; boil them tied in a cloth, and serve them very hot.

KIDNEY Omelet.—Take a fine kidney from a cold roasted loin of veal, mince and soak it well in some cream; break seven or eight eggs on it, season with salt, pepper, and nutmeg; beat the whole with a whisk, and fry your omelet, taking care to keep it pretty thick.

KIDNEY Pasty.—Roast a loin of veal

when it is almost done, take the kidney, the fat, and some of the meat, and mince it small, with the marrow of half a dozen veal marrow bones, cold; season with marjoram, thyme, and winter savory, cut small or pounded; add a quarter of a pint of rose water, the yolks of six eggs, a little nutmeg sliced, half a pound of sugar, and half a pound of currants; mix all well together; and make them up in small pasties of puff paste, and fry them in butter.

KIDNEY Pudding.*—Take a nice beef kidney, split it and soak it, then season it with pepper and salt; make a paste, put in the kidney, cover with the paste, and pinch round the edge; it will take some time boiling.

KIRSCHEN Wasser.*—The best cherries for this purpose are the morella, which should be taken when quite ripe: take off the stalks, and put the fruit into a tub. Have some new wood ashes, and wet them so as to make a kind of mortar of them, and extend it over the cherries; these ashes in drying form a complete hard crust, and thus prevents any evaporation, and assists the fermentation. Leave the fruit thus for six weeks, at the end of which remove the ashes, and take out the pulp and juice of the cherries immediately under it, and put them into the eucurbite (but not enough to fill it), and distil them. The fire, during the operation, should be managed with great care, and increased gradually till the produce of your distillation flows in a small stream, and cease the instant the phlegm begins to appear; then throw away the dregs from the cucurbite, and put more cherries in, and distil as before.

KIRSCHEN Wasser.—Bruise the kernels of some cherries, and throw them, with their shells, into brandy; let them infuse till the season when you can add some apricot kernels, without the shells, then leaving them to infuse for two months longer; you must filter off the infusion, then distil it, by which means it will become as clear as the real *Kirschen-wasser* of the Black Forest.

KIRSCHEN Wasser Crème.*—Take three quarts of old *kirschen-wasser*, rectify it, by which you will obtain two quarts of *liqueur*, to which add four ounces of double orange-flower water; dissolve two pounds and a half of sugar in three pints of distilled river water, over the fire; when cold, mix it with the *kirschen-wasser*, filter and bottle it.

KISSES.*—Put the whites of eight eggs, and two spoonful of orange-flower

water, into a china basin, and whisk till they become a firm froth, then add half a pound of sifted sugar, stir it in with great care by means of a spatula: that done, lay small pieces of this mixture on white paper; make each drop about the size of a ratafia, rather conical than flat; place the paper which contains them on a piece of wood about an inch thick, and put them in a very hot oven: watch them, and as soon as you perceive they begin to look yellowish, take them out, and detach them from the paper with a knife as cautiously as possible, for they are very tender. Take a small spoon, and with the end of it remove the moist part, which is at the bottom, so as to make them a little hollow, and as you do them, lay each on the paper, the hollow side upwards; put them on the wood into the oven again for a few minutes to dry; when done, lay them in boxes, and keep them in a dry and warm place. If they are for table, fill the hollow of each with a little whipped cream or raspberry jam; put them together by couples, the cream or jam inside; place them in a dish, and serve them as soon as possible.

L.

LAMB (to choose).—The vein in the neck of a fore quarter of lamb ought to be of a fine blue, it is then fresh; if it is of a green or yellow cast, it is stale; if in the hind quarter, there is a faint disagreeable smell under the kidney, or if the knuckle is limp, it is not good; if the eyes are sunk, the head is not fresh; grass lamb is in season in April or May, and continues good till August. House lamb may be had in great towns generally all the year round, but is in its highest perfection in December and January.

Fore-quarter includes the shoulder, neck, and breast.

Hind-quarter is the leg and loin.

The Head: the pluck is generally sold with the head, which contains the liver, lights, heart, nut, and melt.

The Fry contains the sweetthreads, lambs-stones, and skirts, with some of the liver.

LAMB baked with Rice.—Half roast either a neck or loin of lamb, then cut it into steaks; boil half a pound of rice in water for ten minutes, and put to it a quart of good gravy, with some nutmeg, and two or three blades of mace; stew it over a slow fire or stove till the rice begins to thicken; then take it off, stir in a pound of butter, and when quite melted,

add the yolks of six eggs finely beaten ; butter a dish all over, put a little pepper and salt to the steaks, dip them in melted butter, and lay them in the buttered dish ; pour upon them the gravy which comes from them, and then the rice ; pour over the yolks of three eggs finely beaten, send it to the oven, rather more than half an hour will be sufficient to bake it.

LAMB (*Blanquette of*).^{*}—Roast a leg of lamb, and when cold take off all the skin and nerves, and cut it into pieces, all the same size and thickness, cut off the angles so as to make them nearly round, beat them with the handle of a knife, and put them into a saucepan, with some fried mushrooms, four ladlesful of *velouté travaillé*, and a little pepper ; set the saucepan on the fire for a few minutes, thicken it with the yolks of two eggs ; make it quite hot, and serve the *blanquette* with sippets.

LAMB'S Brains.^{*}—Are generally reckoned more delicate than those of the sheep : they are mostly prepared in the same manner as calf's brains.

LAMB'S Brains *en Mayonnaise*.^{*}—Take eight lamb's brains, and having washed and prepared them for dressing, in the same way as calf's brains, blanch, and then drain them in a cloth ; lay them on a dish, with tongue à l'écarlate, cut like cocks' combs, between each brain ; place hard eggs, gherkins, a pretty firm *mayonnaise*, and a glass of *ravigote* in the centre, and garnish your dish with pieces of jelly.

LAMB (*Breast of*) with Cucumbers.—Cut the chine bone off from the breast, and put it to stew with a pint of gravy ; when the bones would draw out, neatly trim it, brush it over with beaten egg, and strew it all over with sweet herbs finely chopped, pepper, salt, and bread crumbs, then put it on the gridiron to grill ; and then serve it in a dish on nicely stewed cucumbers.

LAMB (*Breast of*) to be eaten cold.—Bone a breast of lamb, then have a good forcemeat made of fat livers, truffles, &c. the same as for raised pies, and an omelette made of the white of eggs, and of the yolks, coloured with spinach juice ; when cold cut them in long slips, first lay some forcemeat, then the slips of omelettes, with a few truffles laid between, and likewise some fat livers ; then spread all over with the forcemeat, season with pepper, salt, and pounded spices, roll it in a napkin, and put it to stew very gently for two hours ; when done, let it stand in the liquor till cold, then take it out, and let it

stand for two days before you cut it ; trim it well, lay it on the dish, and garnish it with aspic jelly, minced and scattered round it.

LAMB (*Breast of*) with Pease.—Braise a breast of lamb, and then having taken out the small bones, flatten it : when cold cut it into small pieces, and put them into the braise to heat, drain and glaze them, and serve with pease (prepared as follows) poured over them : put some young pease into water, with a little fresh butter ; drain and put them into a saucepan, with a slice of ham, a bunch of parsley, and green onions, stew them gently over a slow fire ; reduce them with two spoonsful of *espagnole*, and a little sugar. If you wish this dish white, use *sauce tournée* for the pease, instead of *espagnole*.

LAMB (*Breast of*) rolled in a Ragoût.—Take a breast of lamb that is cut rather broad, take out all the bones, spread it well with veal forcemeat, and roll it up, tying it well up with packthread, and let it stew gently in some good braise ; when well stewed take it out, put it in a moderate oven, and glaze it two or three times ; then have a good *ragoût* ready, pour it into a dish, and lay the lamb upon it.

LAMB Chops *en Couronne*.—Take a loin of lamb, cut into chops, egg them with yolk of egg on both sides, strew them over with bread crumbs, with mace, cloves, pepper, and salt, mixed ; fry them of a light brown, and place them on a dish in form of a crown ; make a sauce of sweet herbs and parsley, chopped fine, and stewed in a little thick gravy. Pour this sauce into the middle of the dish. Serve garnished with fried parsley.

LAMB (*Cromesquis of*).—Take the same preparation as the *croquettes* ; roll into small balls ; wrap each in a thin slice of ready dressed calf's udder ; dip them in batter, and fry them. Serve with fried parsley.

LAMB (*Croquettes of*).^{*}—Take a cold roasted leg (or any other part) of lamb, cut off the meat, clear away all the skin and sinews, and mince it ; mince also a little lamb fat or calf's udder, and some mushrooms (ready dressed) ; mix all these together, season them with nutmeg, salt, and pepper. Put half a dozen ladlesful of *velouté*, into a saucepan ; reduce it to rather less than half, and add the yolks of three eggs, stirring constantly ; when the sauce is thickened, put in an ounce of butter, and stir it till it is dissolved. Strain this sauce over the meat, stirring as before, then let it stand ; when cold, stir it once more, and then with a desert-spoon

lay it on a table in little heaps; when all the meat is thus disposed, form them into whatever shape you please (either round, oval, pear-shaped, &c.); roll them in bread crumbs; beat up three yolks and two whole eggs, with a little salt and pepper; dip the *croquettes* in this, and bread them a second time; take care that they are well covered; fry them in a hot pan: when done, drain and place them in a pyramid on your dish, with fried parsley over them. Make a sauce as follows: cut some mushrooms into dice, and put them into a saucepan, with an ounce of butter; give them a few turns over the fire, and then add a few scallions shred small; when they have had a turn or two, put in a spoonful of flour, a ladleful of stock, and a bay-leaf; reduce the sauce, and then take out the bay leaf, and put in the yolks of four eggs, and another ounce of butter; stir the whole till of the proper consistence, serve with the *croquettes*. A little shred parsley may be added if you like.

LAMB Cutlets—For various ways, besides the following. (See Mutton Cutlets) as they may be dressed alike.

LAMB Cutlets aux Epinards.—*Sauté* and glaze them, and serve them upon spinach à la Crème.

LAMB Cutlets in Aspic.—Take sixteen lamb cutlets, and lard them with moderate sized *lardons* of calf's udder, truffles, and tongue à l'écarlate; line a saucepan with slices of bacon, lay your cutlets on them, cover them with bacon, moisten with skimmings of *consommé*, add a carrot, two onions stuck with cloves, and a bunch of sweet herbs; braise them, and when done, put them between two dishes, and let them cool: then trim them so that the whole of the *lardons* may be seen; have ready an aspic mould, in which is some of the jelly, set; lay the cutlets and a piece of tongue à l'écarlate alternately on it, *en couronne*, put two or three spoonful of jelly on it carefully, not to displace the cutlets; when you find the jelly is set, fill the mould; set it on ice; turn the aspic out only the minute before it goes to table, pour into the well or hollow part a cold *blanquette* of lamb, with some cold truffles sliced.

LAMB Cutlets en Chemises.—Having cut and trimmed your cutlets, cover them with a *farce* composed of fat livers, breasts of a fowl or game, streaked bacon, all chopped very small, and mixed with the crumb of bread soaked in cream; season it with pepper, salt, and nutmeg. Take some

thin slices of bacon; spread the *farce* on them, lay a cutlet on each slice, roll it up, and tie it; bread these carefully, and roast them before a moderate fire, basting them with their own fat.

LAMB's Cutlets à la Constance.—Cut and trim eighteen cutlets, season them with pepper only, put them into a pan, with a piece of glaze about the size of an egg, a ladleful of *espagnole*, two ladlesful of *consommé*; half an hour before they are sent to table, set the cutlets over a brisk fire, move them about to prevent their sticking; when the liquor is reduced to a jelly, take out the cutlets, and lay them on a dish *en couronne*, taking care they are covered with a jelly. Make a *ragout* of livers, cocks' combs, and kidneys, put them into some *béchamelle*, with some mushrooms; fry the whole lightly, and pour them into the centre of the *couronne* of cutlets, and serve instantly.

LAMB Cutlets Fricassee.—Take a leg of lamb, and cut it into thin cutlets, across the grain, and put them into a stewpan. Make a sufficient quantity of good stock with the bones, shank, &c. to cover the cutlets; put it into the stewpan, and cover it with a bundle of sweet herbs, an onion, some clove and mace tied in a muslin bag, and let them stew gently for ten minutes. Take out the cutlets, skim off the fat, and take out the sweet herbs and mace. Thicken it with butter rolled in flour, season it with salt, and a little cayenne pepper; add a few mushrooms, truffles, and morels; some forcemeat balls, the yolks of three eggs, beat up in a half-pint of cream, and some grated nutmeg; keep stirring the same way till it is thick and smooth, and then put in the cutlets. Give them a toss up, take them out with a fork, and lay them on a dish. Pour the sauce over them; garnish with beet-root and lemon.

LAMB's Ears Stuffed.—Take a dozen lamb's ears, soak, and scald them; when cold, dry, singe, and cook them in a *blanc* for an hour and a half, drain and fill them with a *farce cuite*, put the ears into melted butter, then roll them in bread-crums; break four eggs into the butter, with salt and pepper, beat all up together, dip the ears into this, then roll them again in bread crumbs, and fry them of a nice colour; take care your pan is not too hot. Drain the ears well, and serve them on fried parsley.

LAMB's Ears with Sorrel.—Take about a dozen of lamb's ears (this quantity will make a small dish), and braise them till tender. Take a large handful of sorrel,

chop it a little, and stow it in a spoonful of stock, with a small bit of butter. Pour in a small ladle of cullis, some nutmeg grated, and a little pepper and salt; stew it a minute, twist up the ears nicely, and serve.

LAMB (Epigramme of).*—Take the fore-quarter of a lamb, take off the shoulder, and cut the neck so that the cutlets are not injured; dress it (the neck) in the same manner as shoulder of lamb with cucumbers (see that article), and when done, press it between two dishes to make it smooth; let it cool, and then cut it into pieces rather larger than the cutlets; make them of the same size and shape, (oval,) rub them all over with a sauce à l'atelet, dip them in melted butter; bread, and lay them on a dish; cut, and trim the cutlets, season them with salt and pepper, and put them in a pan with melted butter over them: take the shoulder (which has been roasted), cut off all the meat, mince, and make it into a *blanquette*; keep it hot in the *bain-marie*. Just before dinner time, broil the pieces of the neck, fry and glaze the cutlets, lay them alternately on a dish, *en couronne*, in the centre of which pour the *blanquette*, and serve the whole immediately.

LAMB'S Feet en Cartouches.*—Prepare some sweet herbs *en papillotes*, and having cooked the feet in a *blanc*, put them to the herbs whilst they are hot, give them two or three boils; squeeze the juice of a lemon over them, and leave them to cool. Cut some pieces of paper, each large enough to hold one of the feet; rub all over the inside, lay the feet on pieces of oiled paper, with the herbs put round and in the hollow parts, wrap each in a thin piece of bacon, over which fold the paper so as to enclose them completely; broil them thus over a slow but clear fire for half an hour. Serve them either dry or with some clear gravy.

LAMB'S Feet en Gratin.*—Take a dozen of lamb's feet, and set them to stew à la braise, with eighteen or twenty small onions; whilst they are stewing, make a *gratin*, with some bread-crumbs, a little scraped cheese, a bit of butter, and the yolks of three eggs; mix the whole together, and spread it over the bottom of your dish, setting it upon a stove, or on a chafing dish over a slow fire, till it adheres to the bottom: then put the lamb's feet, and the small onions intormixed, upon the *gratin*; let the whole simmer a little over the fire; drain off the fat, and serve a good sauce over.

LAMB'S Feet en Marinade.*—The feet being blanched as usual, soak them in a

marinade, or (in case you have none) in half a glass of vinegar, with salt and pepper. After they have lain a sufficient time, drain, dip them in a batter, and fry them of a nice colour; then lay them on a cloth to drain. Serve with fried parsley over them.

LAMB'S Feet Stuffed.*—Prepare your feet in the usual manner, but before you blanch them, fill them with a fowl *quenelle*, with the addition of a little grated nutmeg, and sweet herbs shred small; sew this *farce* in, and then put the feet into boiling water for five minutes; let them cool, dry and singe them. Make a thick *blanc*, put the feet in it, and simmer them for about two hours, then drain, trim, and serve them with a green sauce *Hollandoise*.

LAMB'S Fry.—Fry it of a nice colour, and serve with a good deal of dried or fried parsley over it.

LAMB (Grass) Steaks.—Cut a loin of lamb into steaks, season them with pepper and salt, and fry them; when done, put them into a dish, pour out the butter, shake a little flour into the pan, put a little beef stock, a little catsup, and walnut pickle. Boil this up, stirring it all the time. Put in the steaks, and give them a shake round; serve them to table, garnished with crisped parsley.

LAMB Hashed à l'Anglaise.*—Put a slice of butter into a stewpan, with a few mushrooms cut in pieces, and a bunch of herbs; shake them over the fire, with a little flour, moistening with stock, then let the mushrooms stew till the sauce is nearly consumed; next put in some small slices of cold roast lamb, with the yolks of three eggs beat up in milk. Thicken the whole over the fire, taking care that it does not boil; season to your taste, and, before serving, add a sprinkling of vinegar.

LAMB'S Head.*—Bone a head as far as the eye, take out the under jaw, soak, and then scald it; when cold, dry and singe it; tie it up in slices of bacon, and cook it in a *blanc*. In about two hours take it out, drain, and untie it. Serve it quite plain, or with a *ragoût* made with the liver, sweetbread, feet, mushrooms, all done in a *blanc*.

LAMB'S Head (to Dress).—Boil a head and pluck tender, taking care not to do the liver too much; take out the head, and cut it in all directions with a knife. Then grate some nutmeg over it, and lay it on a dish, before a good fire. Take some bread crumbs and some sweet herbs rubbed, a little lemon peel, finely chopped, and a

very small quantity of pepper and salt. Strow these over the head, and baste it with a little butter; then throw on a little flour, and just as it is dono, baste and dredge it. Take half the liver, the lights, the heart and tongue, and chop them very small, with six or eight spoonful of gravy. First shake some flour over the meat, and stir it together; then put into the gravy, a large piece of butter rolled in flour, a little pepper and salt, and the gravy that runs from the head into the dish. Simmer them all together a few minutes, and add half a spoonful of vinegar. Put it into your dish, and place the head in the middle of the mincemeat. Have ready the other half of the liver cut thin, with some slices of broiled bacon, and lay them round the head. Garnish with lemon.

LAMB'S Head, Condé Fashion.—Stew it in a white braise, and serve it with a sauce made of verjuice, the yolks of three eggs, pepper, salt, a bit of butter, chopped parsley, scalded, and a little nutmeg.

LAMB'S Head Minced.—Split the head in half, and blanch it with the liver, lights, and heart; then chop the heart, &c. and add to them a little parsley, chopped very fine, a small quantity of shredded lemon peel, and some cullis; stew it gently till done, and season it. Wash the head over, and bake it gently till very tender. When it is to be served up, colour it with a salamander. Clean the brains in warm water, wipe them dry, dip them in yolks of egg and bread crumbs, and fry them in boiling lard. Put the mince under the head, and the fried brains round it, with rashers of bacon.

LAMB'S Head (Stewed).—Take out the brains, and make a *farce* of them; boil it, and when cold cut it into pieces; then mince some lamb and beef suet together with the brains; add some grated bread, season with salt, pepper, and sweet herbs minced small, add four or five raw eggs. Fill the lamb's head with these; then put it in a stewpan, and let it stew with some good stock; make the remainder of the mincemeat into balls, and serve with the stewed head.

LAMB'S Head Stuffed.*—Soak the head well in boiling water, and then put it on the fire till half dono; take out all the bones, and the brains, make a *farce* with streaked bacon, fat livers, the tongue, brains, and morels, all minced very small, and united with veal; put this *farce* into the head, bread it all over, and put it into the oven; when it is of a nice colour, take

it out, and serve it quite hot, with veal gravy.

LAMB (House) Hind Quarter of, to Force.—Cut off the shank, and with the knife, raise the thick part of the meat from the bone; make a forcemeat with some suet, a few scalded oysters cut small, some grated bread, a little pounded mace, pepper, and salt, mixed up with the yolks of two eggs; put this forcemeat under the part where the meat has been raised up, and under the kidney; let it be half roasted, then put it into a stewpan, with a quart of mutton gravy: cover it, and let it stew very gently; when it is sufficiently done, take it up and keep it hot; skim off the fat, and strain off the gravy; add to it a glass of Madeira, one spoonful of walnut ketchup, half a lemon, a little Cayenne, half a pint of stewed oysters, with a bit of butter rolled in flour, and serve it over the lamb.

LAMB (House) Steaks Brown.—Dip them into egg, then season them with pepper, salt, nutmeg, grated lemon peel, and chopped parsley; fry them quick. Thicken some good gravy, with butter and flour; add a little red wine, some ketchup, and some oysters; boil it up, and then put in the steaks warm; let them heat up, and serve. You may add, if you please, palates stewed, forcemeat balls, and hard eggs.

LAMB (House) Steaks White.—Let them stew in milk and water till they are quite tender, with a small bunch of sweet herbs, a bit of lemon peel, a little salt, some white pepper, and some mace; have ready some veal gravy, some mushroom powder, salt, a little cream mixed up with a small quantity of flour; shake the steaks round in this sauce, and just before they are taken up, put in a few pickled mushrooms.

LAMB, (Leg of) Boiled.—It should be boiled in a cloth, that it may look as white as possible. Cut the loin in steaks, dip them in egg, strew them over with bread crumbs, and fry them a nice brown, serve them round the dish, and garnish with dried or fried parsley; serve with spinach to eat with it.

LAMB (Leg of) to Force.—Take a leg of lamb, and with a sharp knife cut out all the meat, but leave the skin whole, and the fat upon it. Make the meat you cut out into the following forcemeat: To two pounds of meat, put two pounds of beef suet, finely chopped; take away all the skin and suet from the meat, and mix it with four spoonful of grated bread, eight or ten

cloves, five or six large blades of mace, dried and finely beaten, half a large nutmeg grated, a little pepper and salt, some lemon peel cut fine, a very little thyme, some parsley, and four eggs; mix all these together, and put it into the skin; make it as near as you can into the same shape it was before; sew it up, roast it, basting it well with butter. Cut the loin into steaks, and nicely fry them. Lay the leg on the dish, and the steaks cut from the loin, round it, with stewed cauliflowers all round, upon the steaks. Pour a pint of good gravy into the dish, and then serve.

LAMB (*Leg of*) en Saucissons.—Bone a leg of lamb, and take about half the meat; simmer it in butter a minute or two; then mince it with a calf's udder, grated bacon, bread soaked in cream, parsley, scallions, truffles, season it with salt and spices; put this into the remainder of the leg, draw the skin over, roll it up into the form of a sausage; wrap it in a cloth, tie it tight, and boil it in stock, with half a pint of white wine, a bunch of sweet herbs, a few carrots and onions sliced. When done, serve it with any sauce you please.

LAMB (*Leg of*) Stewed with Peas.—Take a leg of house lamb, and stew it in some stock or beef braise. When nicely done, take it out, put it in a slow oven, and glaze it three or four times; then have some good young peas, well stewed, with some good *béchamelle* sauce; pour them on the dish, and lay the leg on the top, and cut the loin into cutlets, and do them on the fire with some good butter and some stroug gravy; when nearly done, shake them well in their glaze, dish round the lamb over the peas, and serve them hot to table.

LAMB'S *Livers*.*—Have two lambs' plucks, cut the lights into dice, and the liver into thin slices; fry them lightly over a small fire in butter; they should be scarcely more than browned; drain away half the butter; add a little parsley and a few mushrooms, shred small; season them with salt, pepper, and lemon juice, and serve them very hot.

LAMB (*Loin of*) à la Perigord.—Neatly trim a loin of lamb; warm it over the fire in a stewpan, with a little oil, mixed with some green onions and mushrooms chopped, salt, and pepper; then change the lamb into another stewpan, well lined with slices of veal, seasoned, and seven or eight truffles sliced, covered with thin rashers of bacon, and half a lemon, cut in pieces; let the whole stew over a slow fire, moistening it with stock; and when done, skim the

fat from the sauce, pass it through a sieve, place the loin on a dish with the truffles, and pour the sauce over.

LAMB (*Pascaline of*).*—Scald four lambs' heads, bone the jaws, and cut off the ends of the noses. Scald also the feet, singe them, and then cook them altogether in a *blanc*; when done, drain them, lay the heads in a dish; fry your feet lightly in a little butter, with the yolks of four eggs, a little parsley, and a few mushrooms. Have ready a lamb's pluck, dressed as directed (see *Lambs' Livers*); and having laid the feet, with their sauce, in the dish with the heads, place the rest round them and serve them.

LAMB *Pasty*.—Bone the lamb, cut it into four pieces; lay beef suet at the bottom of the pasty; season the lamb with pepper, salt, thyme chopped, nutmeg, cloves, and mace; lay it upon the suet, making a high border about it; then turn over your sheet of paste, close it up, and bake it; when it is baked, put in vinegar, the yolks of eggs well beaten, and some good gravy.

LAMB *Pie*, (*the German Way*).—Cut a quarter of lamb into pieces, and lard them with small lardons of bacon, seasoned with salt, pepper, cloves, nutmeg, and a bay leaf: add fat bacon pounded, small onions, nutmeg, and sweet herbs; put these into the pie, and let it bake for three hours; when baked, cut it open, skim off all the fat, pour in a *ragout* of oysters, and serve hot.

LAMB *Pie* (*a Savoury one*).—Cut the lamb into pieces, and season it with pepper, salt, mace, cloves, and nutmeg, fin ly beaten. Make a good puff paste crust, put the meat into it, with a few lambs' stones and sweetbreads, seasoned the same as the meat. Then put in some oysters and forcemeat balls, the yolks of hard eggs, and the tops of asparagus, about two inches long, first boiled green. Put butter all over the pie, put on the lid, and let it bake for an hour and a half in a quick oven. In the mean time, take a pint of gravy, the oyster liquor, a gill of red wine and a little grated nutmeg. Mix all together with the yolks of two or three eggs finely beaten, and keep stirring it the same way all the time. When it boils, pour it into the pie, put on the lid again, and serve it to table.

LAMB *Pie* (*Sweet*).—Cut your lamb into pieces, and season with pepper, salt, cloves, mace, and nutmeg, all well beaten: make a good puff paste crust, line a dish with it, then lay in your meat; strow on it some

stoned raisins and currants, nicely washed, and some sugar; then lay on some forcemeat balls made sweet, and, in the summer, some artichoke bottoms boiled, and in the winter scalded grapes; add hoiled Spanish potatoes, cut in pieces, candied citron, candied orange and lemon peel, a few blades of nuace; put butter on the top, close your pie, and bake it. Have ready against it comes out of the oven, a caudle made thus: take a pint of white wine, and mix in the yolks of three eggs; stir it well together over the fire one way, till it is thick; then take it off, stir in a sufficient quantity of sugar, to sweeten it, and squeeze in the juice of a lemon; pour it hot into the pie; close it up again. Send it hot to table.

LAMB (Quarter of) en Crepine.—Cut three onions into dice, and fry them in lard; when nearly done, add a few shalots and parsley, shred small, basil, salt, spice, four eggs, two spoonsful of cream, and half a pint of lamb's blood; simmer these over the fire till pretty thick: have ready a quarter of lamb, boned, taking care not to injure the skin; put the above *farce* in the place of the bone, roll it up in a caul, and roast it, basting with butter and bread crumbs; pass a salamander over, to colour it; serve it with a rich sauce.

LAMB (Quarter of) with Herbs.—Roll a bit of butter in flour, and boil it a moment with a few bread crumbs, chopped parsley, shalots, green thyme, salt, and pepper, a glass of white wine, and stock in proportion; the lamb being roasted, take up the shoulder, and pour this sauce between, in the same manner as you generally do Seville orange, and pepper and salt.

LAMB (Quarter of) Roasted and Larded.—Take a fore quarter of lamb, lard the upper side of the joint with lean bacon, and sprinkle the other side thick with bread crumbs; then cover with paper to prevent the meat from being burnt, and roast it. When nearly done, take it from the fire, and cover the part that has not been larded, a second time, with bread crumbs, seasoned with salt, and parsley chopped very fine; then put the lamb again before a bright fire to brown it. Serve with a little vinegar poured over it.

LAMB (Ragoût of).—Cut the knuckle bone off a fore quarter of lamb, lard it with little thin pieces of bacon; flour it, and then put it into a stewpan, with a quart of good stock or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper. Cover it close,

and let it stew pretty fast for half an hour. Pour off all the liquor, strain it; keep the lamb hot in the pot till the sauce is ready. Take half a pint of oysters, flour them, fry them brown, drain off clear all the fat that they were fried in, and skim off all the fat from the gravy. Then pour it to the oysters, put in an anchovy, and two spoonsful of either red or white wine. Boil all together till it is reduced to just sufficient for sauce; add some fresh mushrooms, and some pickled, and the juice of half a lemon, or a spoonful of pickle. Lay the lamb in the dish, pour the sauce over it, and garnish with lemon.

LAMB (to Roast or Boil).—A quarter of an hour is generally allowed to each pound of meat; a leg of lamb of five pounds will therefore take an hour and a quarter to roast or boil, the other joints in the same proportion; serve either with salad, pickles, brocoli, cauliflowers, French beans, peas, potatoes, or cucumbers, raw or stewed.

LAMB Sauce.—Roll a piece of butter in bread crumbs, shred parsley and shalots, and boil it in a little stock and white wine, (equal quantities), a few minutes are sufficient; squeeze in a little lemon or orange juice.

*LAMB (Shoulders of) and Cucumbers.**—Bone the shoulders to the knuckle, lard the inner part with bacon rolled in pepper, salt, and spices; tie them up in rather a long form, and braise them the same as *à la Pollonnaise*; drain them when done, untie and glaze them; prepare some cucumbers *à la crème*, on which lay the lamb, and serve. Endive, tomato sauce, or any other sauce you may choose, is equally good with the lamb.

LAMB (Slices of) à la Dauphine.—Bone a shoulder of lamb to the knuckle. Make a *farce* with truffles or mushrooms, fat livers, parsley, shalots (all chopped small), grated bacon, pepper, salt, nutmeg, and two yolks of eggs; roll this into the shoulder, and braise it with a little stock, a few slices of bacon, a glass of white wine, a bunch of sweet herbs, pepper and salt. Serve it on spinach.

LAMB (Slices of) Fried.—Cut some cold lamb into slices, season and fry them; when done, put them in a dish, and pour over them melted butter; then put a little flour into a saucepan, with some beef stock, and a little walnut pickle; let this boil, and keep stirring. Serve the slices of lamb in this sauce, and garnish with fried parsley.

LAMB Steaks (Fried).—Fry them of the nicest brow; when served, throw over them a good quantity of crumbs of bread fried, and crisped parsley. Or you may season them and broil them in buttered papers, either with crumbs and herbs, or without, according to taste.

LAMB'S Stones, Fricassee of (Brown).—Skin them, dip them in yolk of egg or flour, fry them; thicken some gravy with flour, mushroom powder, salt, grated nutmeg, white pepper, grated lemon peel; boil this up put in the lamb's stones, heat them through; add forcemeat balls fried, and pickled mushrooms, or lemon juice.

LAMB'S Stones, Fricassee of (White).—Skin them, and stew them in some veal gravy; when they are nearly done, add to them a little cream, some stewed forcemeat balls, morels, and a bit of butter rolled in flour; just before they are taken up, add a few pickled mushrooms.

LAMB'S Stones and Sweetbreads Fricasseeed.—Have ready some lamb's stones, blanched parboiled, and sliced. Then take two or three sweetbreads, flour them, and if very thick, cut them in two. Fry altogether with a few oysters, of a fine yellow brown. Pour the butter off, and add a pint of good gravy, some asparagus tops, about an inch long, a little nutmeg, pepper, salt, a couple of shalots shred fine, and a glass of white wine. Simmer for ten minutes; then put a little of the gravy to the yolks of three eggs well beaten, and by degrees mix the whole. Turn the gravy back into the pan, and stir it till of a good thickness, without boiling. Garnish with lemon.

LAMB Sweetbreads.*—These parts of lamb are generally dressed the same as veal sweetbreads: the following, however, is rather belonging to those of lamb: butter a saucepan, put in the sweetbreads, and two spoonfuls of broth; cover them with a buttered paper; put fire above and below; stew them thus for half an hour, then serve them with a *purée* of fowls, or endive, or any other sauce you think proper.

LAMB'S Sweetbreads.—Blanch your sweetbreads, and put them a little time into cold water. Then put them into a stewpan, with a ladleful of stock, some pepper, salt, a small bunch of young onions, and a blade of mace. Stir in a bit of butter, with some flour, and stew half an hour. Have ready two or three eggs beaten in cream, with a little minced parsley and grated nutmeg. Put in some boiled asparagus tops, and add them to the other

things. It must not boil after the cream is put in; but make it hot, and stir it well all the time. Be very careful that it does not curdle. Add some lemon or orange juice, then serve. You may, if you choose, add young pease or French beans, boiled of a beautiful colour.

LAMB Sweetbreads (Hot Pie of).*—Take eight lamb sweetbreads, soak out all the blood, and cut them into small thin pieces; trim them all to the same size and shape. Take a quarter of a pound of butter, the same of grated bacon, a dessert-spoonful of parsley, two of mushrooms, four of truffles, and one shalot, all minced small, salt, nutmeg and spice; put the sweetbreads into this (when the butter is melted), and simmer them twenty minutes over a moderate fire, turning them frequently, that both sides may be equally done. Make a good raised crust, at the bottom and round the sides of which put some good *farce* or *godiveau*; lay the sweetbreads cold on this; pour the herbs, &c. they were cooked in over them, with two bay leaves, and some slices of bacon. Lay the top crust on the pie, and having ornamented it, *dorez*, and put it in a brisk oven; as soon as the top is of a light colour, cut round the edge, and cover it with a large piece of paper folded four times. An hour and a half will be sufficient to bake it, then take off the lid, the bay leaves and bacon; drain away the fat, and pour in some *espagnole* and truffles.

LAMB'S Tails.—Braise or boil the tails, and make a light batter of flour, one egg, a little salt, white wine, and a little oil. Fry them of a nice brown colour, and serve them, garnished with fried parsley. You may serve them with what sauce you think proper.

LAMB'S Tendons with Asparagus.*—Take two breasts of lamb, braise them, and when done, lay them between two dishes, with a weight on the top; as soon as they are cold, cut them in pieces, leaving on the end of the bone, like cutlets; put them into a stew pan, with a piece of glaze and a spoonful of *consommée*; simmer them till they are completely covered with the glaze. Have ready a bundle of asparagus, choose the most tender heads; boil them in the usual way, in salt and water, for about ten minutes; skim, and when done, drain them on a sieve; and fry them lightly in a little butter, *allemande*, and a small quantity of sugar; dish the tendons *en couronne*, with the asparagus heads in the centre; glaze and serve them.

LAMB Throats (*Coquilles of*).^{*}—Soak some lamb's throat sweetbreads, the same as those of a calf; put them into a stew-pan, with a little butter and lemon juice; blanch and let them stand; when cold, cut them in thin slices as for *blanquettes*, add some mushrooms and truffles, also sliced. Boil a piece of glaze, about the size of a walnut with a little *allemande* and a spoonful of *consommé*; mix the whole together, add a small quantity of butter, and some lemon juice; put this preparation into scollop shells, strew bread crumbs, and grated Parmesan cheese; put a small piece of butter on each, and brown them in a Dutch oven. Serve them hot.

LAMB's Tongues^{*}—Are dressed in the same manner as sheep's tongues; they are considered as a greater delicacy.

LAMB à la Villeroy^{*}—Take two breasts of lamb, braise them, and when done lay them between two dishes to keep them flat whilst cooling. As soon as they are quite cold, cut each breast into five pieces; take off all the skin and trim them, soak them in some *allemande*; let them get quite cold again, and then bread them; dip them in an omelet; bread them a second time, and fry them of a nice colour. Place them on your dish, *en couronne*, with a clear aspic.

LAMPREYS.—Lampreys resemble eels; there are river and sea lampreys; they must be sealed in the same manner as tench, and cut into pieces; then floured and fried. They may also be broiled and served with eapars; or if you serve them as a side dish, mix some oil, vinegar, salt, pepper, and mustard, together over the fire; and serve it as a sauce for the lampreys. Lampreys may also be stewed like carp, and served, *en matelotte*, as a side dish.

LAMPREY^{*}—The lamprey is a species of eel, but thicker, shorter, and less brown than that fish; they are seldom to be had in London, and are not very plentiful in any part of England. They should be chosen fat, and are generally cooked in the same manner as eels.

LAMPREYS (*Broiled*).—Wash them very clean in warm water; cut them into pieces, melt some butter, and roll them in it; make a seasoning with bread crumbs grated, some pepper, salt, nutmeg, and sweet herbs chopped very fine; after the fish has been well rubbed in the butter, dip it into the seasoning, and broil it over a clear, gentle fire. Sauce:—take an onion cut small, parsley, mushrooms, eapars, an au-

chovy minced fine, some pepper and salt; add a little fish broth, and thicken it with some fish cullis; boil it, and strain it over the fish.

LAMPREY (*Broiled*).—Cut a lamprey into three pieces, and put it into a pan with white or red wine, a little butter, whole pepper, salt, sliced onions, carrots, parsnips, thyme, bay leaf, and cloves. Before the fish is quite done, drain and dip it in butter; cover it with bread crumbs, and broil it slowly, baste it with oil or butter. Serve it dry.

LAMPREYS (*to stew*).—Cut off the heads, and save the blood, that runs from them; then wash them well in warm water, dry them in a cloth, fry them in a little fresh butter till half done; pour off the fat, and put in a little white wine; shake the pan round, put in a little whole pepper, nutmeg, salt, sweet herbs, and a bay leaf, a few eapars, a piece of butter rolled in flour, and the blood; shake the pan round frequently, and cover them close. When they are done, take them out; strain off the sauce; squeeze in the juice of a lemon, and pour it over the fish.

LAMPREY à l'Italienne.—Put two onions, chopped very small, into a stew-pan, with a piece of butter, a spoonful or two of oil, a bunch of sweet herbs, two cloves of spice, two of garlic, the fish cut in pieces, the blood, and a pint of red wine; set these on a brisk fire, and boil till the liquor is reduced; take out the herbs, and then keep it on till done. Squeeze orange or lemon juice over, and serve.

LAMPREY (*Matelote of*).^{*}—Take the lampreys, put them into boiling water; take out the entrails, and cut the fish into pieces. Take some sauce *tournée*, into which put the lampreys, and add white wine, small onions (previously tossed up in a little butter), some mushrooms, and a bunch of sweet herbs seasoned, salt and pepper; stew these, skimming frequently. When ready for table, put the blood of the lampreys to the *matelote*, and serve it; garnish with fried bread and cray-fish.

LAMPREYS (*to pot*).—Scald and scrape them, take out the insides, especially the black string; season with pepper, salt, and mace: put them into a pan, and bake them in a slow oven; when they are done, take them out of the gravy, put them in a clean pan, and cover them with clarified butter.

LAMPREY au Restaurant^{*}—Cut your fish in pieces, put it into a stewpan with some melted butter, truffles and morels, cut in thin slices; when they are nearly done,

add red wine, salt, pepper, a bit of sugar about the size of an almond, and some fried bread; finish the dressing, and serve them in their gravy.

LAMPREYS (Stewed).—Clean the fish very carefully, then remove the cartilage which runs down the back, and season with a few cloves, mace, nutmeg, pepper, and allspice; put it into a small stewpan, with very strong beef gravy, port, and an equal quantity of Madeira or sherry; cover it close, and let it stew till tender; then take out the lamprey and keep hot; while you boil up the liquor with two or three anchovies chopped, and some flour and butter, strain the gravy through a sieve; add lemon juice and some made mustard. Serve with sippets of bread and horseradish.

LAPWINGS.—They should be roasted and served in the same manner as wild-duck.

LARD (Hog's).—The lard should be carefully melted in a jar, put into a kettle of water, and boiled; run it into bladders that have been particularly well cleaned. It is best to have the bladders small, as the lard will keep better, for, after the air reaches it, it becomes rank. Whilst it is melting, put in a sprig of rosemary.

This being a very useful article in frying fish, it should be prepared with great care. Mixed with butter, it makes a fine crust.

LARKS.—These delicate little birds are in high season in November. When they are thoroughly picked, gutted, and cleaved, truss them; do them over with the yolk of egg, and then roll them in bread-crumbs; spit them on a lark spit, and fasten that on to a larger spit, ten or fifteen minutes will be sufficient time to roast them in before a quick fire; whilst they are roasting, baste them with fresh butter, and sprinkle them with bread crumbs till they are well covered with them. Fry some grated bread in butter, set it to drain before the fire, that it may harden. Serve the crumbs in the dish under the larks, and garnish with slices of lemon.

LARKS.—Roast them, larded and covered with bacon; or you may only cover one half with bacon, and lard the other. Leave in the trails, and put under them roasted bread to receive what falls. For a side-dish, they may be served a variety of ways.

LARKS en Caisses.—Pick, bone, and stuff your lark; have ready some small paper cases, dip them in warm oil, form the larks into balls, and put one, with a little farce underneath, into each case. Set them on

a baking-tin, covered with a buttered paper, to prevent their drying whilst baking. When done, place them in a dish, drain off all the fat, squeeze lemon juice, and pour a little *espagnole* over them.

LARKS en Chipolata.*—Have ready some roasted chestnuts, mushrooms, sausages, and slices of streaked bacon; have a little butter in a saucepan, put in the bacon, and when they have had a few turns, put in the sausages: as soon as they are done, put in eight or ten larks; when they are pretty firm, take all three articles out, pour away half the butter, and put in the mushrooms, give them a few boils; then stir in a spoonful of flour, pour on them a glass of white wine, half a glass of stock, a little pepper, and a very small quantity of salt; give them a few boils, and then replace the bacon, sausages, and larks, with the chestnuts; these must only boil once; then take them out, and serve them.

LARKS à la Génoise.*—Toss up a few dry mushrooms in a little lard, moisten them with stock, veal gravy, and a glass of Champagne; simmer your larks in this for an hour, and then let them cool. Grate a little Parmesan cheese on a dish that will bear the fire; mix a small quantity of grated bread with it, and place your larks on this layer of cheese; pour over them the sauce they were dressed in, strew grated cheese and bread on it, and set it in a gentle oven for a quarter of an hour.

LARKS au Gratin.—Pick and bone a dozen and a half of fat larks; season them with salt and pepper, stuff them with a farce, put some of the farce in a dish, lay the larks on it with fried bread between each, lay slices of bacon over the whole, and put it into the oven for twenty minutes; then drain off the fat, and serve with a well-seasoned *espagnole*.

LARKS in Aspic.—Put several into the jelly in what manner you think best, taking care that they lie separate. You may do any small birds you please in this manner.

LARKS à la Minute.*—Put some butter, slices of streaked bacon, and a few sausages, into a stewpan; when quite hot, put in eight or ten larks; take them out again as soon as they are firm; pour away half the butter, and put into the pan a few mushrooms; give them a boil up, and then add a little flour, a glass of white wine, a little stock, very small quantities of pepper and salt; in a few minutes put the larks in again; give the whole one boil, and then serve them.

LARK Pie à la Pithiviers.*—Take five or

six dozen of larks, pick and singe them; split open the backs, take out the intestines and mince them; take a pound and a half of good *farce*, and having pounded the mince with it, season, and stuff the larks with it. Make a raised crust, at the bottom of which put a layer of the *farce*; wrap each lark in a thin slice of ham, and place them on it, with a bit of butter; cover the whole with slices of bacon, and bay-leaves; put on the top crust, and bake the pie for two or three hours, then take it out, and let it stand till cold.

LARKS aux Poires.—Pick the larks, and truss them as closely as possible; cut off one leg; season them with pepper and salt; make a forcemeat as follows: Take a veal sweatbread, as much suet, some mushrooms, and some morels, a little lemon peel, and some sweet herbs; chop them very fine; mix them with the yolk of an egg; wrap every lark in some of this forcemeat, and shape it like a pear, leaving the leg for the stalk; wash them over with the yolk of an egg, and strew them over with bread crumbs; bake them in a moderate oven of a fine brown, and serve them without sauce.

LARKS à la Provençale.*—Pick, singe, and empty the larks; mince a few truffles and morels, put them into a stewpau with a glass of *consommé*, half a glass of white wine, salt, and pepper; boil these for about a quarter of an hour, then put in your larks, and simmer them slowly for five-and-forty minutes; put in a little butter worked with flour, and stir it frequently to thicken it.

LARKS (Ragoût of).—Fry your larks with an onion stuck with cloves, and a few truffles and mushrooms; pour off the fat, and shake over them a little flour. Put to them some good gravy, and stew them till they are sufficiently done. If there is any fat skim it off; put to it some lemon juice, and pepper and salt to your taste.

LARKS (Ragoût of).—Pick, singe, and bone the larks; put them into a stewpan with a piece of butter, some mushrooms, a bunch of parsley, and scallions, a slice of ham, and a scalded sweetbread cut in pieces; simmer them a minute or two, and then add a little stock, a glass of wine, pepper, and salt; when the larks are nearly done, and the liquor reduced, take out the ham, parsley, and scallions. Serve them with any stewed greens or a cullis.

LARKS raised Pie, hot.—Make a raised crust in the usual way, lay some *farce* at the bottom of it, place some larks (boned)

on it, fill up the pie with the same, cover and bake it. When done, take off the top crust, draw away what fat there may be, pour a rich *ragoût* into it, season it very highly, and serve it open.

LARKS roasted à la Française.*—Pick and singe the larks, but do not empty them; wrap them in slices of bacon; fasten them on a spit, and roast them; lay a toast in the dripping-pan under them; serve the larks on this toast when done.

LARKS (Salmi of).*—Having properly prepared your larks, cut them into quarters; take the livers and gizzards, bruise them, and then boil them in a little stock, red wine, with shalots minced, salt, and pepper; in about a quarter of an hour put your birds into this, and simmer them an hour; serve the salmi with fried bread round.

LAVENDER Vinegar.*—Take half a pound of lavender flowers, dry them quickly, put them into a jug with a gallon of the best white wine vinegar; set it in the sun for a week, covered close; then draw it off, press the dregs, filter it through blotting paper and bottle it; keep them closely corked.

LAVER.—This plant grows on the rocks near the sea in the west of England, and is sent in pots prepared for eating.

Rub some of it in a dish, and put it over a lamp, with a bit of butter and the squeeze of a Seville orange; stir it till hot; it is eaten with roast meat.

LAZAGNES.*—The only difference between these and *nouilles* is, that the *lazagnes* are cut rather larger. Great care must be taken not to dress them too much.

LAZAGNE Soup, with Cheese.—The *lazagne* is a paste, resembling macaroni; the only difference consists in its being flat, somewhat like a bean, instead of being in pipes.

Wash and boil it in stock, like rice, with a little salt; drain it in a cullender; lay some of the *lazagne* at the bottom of the soup-dish with some pieces of butter on it; strew grated Parmesan or Gruyère cheese over them; then put a layer of *lazagnes*, and so on, alternately, till the dish be full, taking care, however, that the last layer is cheese; colour it with a salamander, pour some good stock over, and serve it.

LEAVES (to green) for ornamenting Fruit.—Take small leaves of a pear tree, keep them close stopped in a pan of verjuice and water; give them a boil in some syrup of apricots; put them between two

pieces of glass to dry; smooth and cut them into the shape of apricot leaves (the leaves should be procured with stalks); stick them about the apricots or any other preserved fruit; but the leaves must be cut in the shape of the leaf which belongs to the fruit you ornament.

LEEKs.—Leeks are most generally used for soups, *ragoûts*, and other made dishes; they are very rarely brought to table, in which case dress them as follows: Put them into the stock-pot till about three parts done; then take them out, drain, and soak them in vinegar seasoned with pepper, salt, and cloves; drain them again, stuff the hearts with a *farce*, dip them in batter, and fry them.

LEEK (Scotch) Soup.—Put the water in which a leg of mutton has been boiled into a stewpan, with a quantity of chopped leeks, pepper, and salt; simmer them an hour; then mix some oatmeal with a little cold water quite smooth, pour it into the soup, and let it simmer gently over a slow fire, taking great care that it does not burn at the bottom.

LEEK Soup.*—Wash and cut some leeks in pieces, about an inch in length, give them a few turns over the fire in some butter; then add broth to them, and when they have simmered in it for about three quarters of an hour, soak your bread in the usual manner, and pour on it the leeks and soup.

LEEKs with Toasts.—Take a dozen very fine leeks, split them nearly in half, and wash them well; tie them like asparagus, and put them in a stewpan of boiling water, with a handful of salt; when well done, put them on a sieve to drain; in the mean time make two thick toasts, well butter them, serve the leeks upon them.

LEMONADE.—To a gallon of spring water add some cinnamon and cloves, plenty of orange and plenty of lemon juice, and a bit of the peel of each; sweeten well with loaf sugar, and whisk it with the whites of six eggs, and the yolk of one; give it a boil, and then let it simmer for ten minutes; run it through a jelly-bag, and let it stand till cold, before it is drank.

LEMONADE.*—Take four lemons, pare the rind as thin as possible; squeeze them into a quart of water, add half a pound of fine sugar, and let it stand two or three hours, then pass it through a jelly-bag into decanters.

LEMONADE to be made a day before wanted.—Pare two dozen of good-sized lemons as

thin as possible, put eight of the rinds into three quarts of hot, not boiling water, and cover it over for three or four hours; rub some fine sugar on the lemons to obtain the essence, and put it into a china bowl, into which squeeze the juice of the lemons; add to it one pound and a half of fine sugar, then put the water to the above, and three quarts of milk made boiling hot; mix it well together, and pour through a jelly-bag till perfectly clear.

LEMONADE that has the flavour and appearance of Jelly.—Pare as thin as possible six lemons, and a couple of Seville oranges, and steep them in a quart of hot water for four hours; boil one pound and a quarter of loaf sugar in three pints of water, and skim it; add the liquor of the six lemons, and of the two oranges, to the juice of six China oranges, and twelve lemons, stir the whole well, and run through a jelly bag till clear; then add a little orange water if you like the flavour, and if necessary, add more sugar. It will keep well if properly corked.

LEMONADE and Wine.*—Put the peel and juice of two lemons into a pan, and pour on them a pint of boiling water, a pound of sugar, and two bottles of good Burgundy; let these stand half an hour, then strain it as usual.

LEMON Bonbons.*—Take two pounds of the best lump sugar, clarify and boil it to *caramel*; but just before it reaches that point, grate the rind of a lemon and put it in it; in the mean while melt a little butter; skim, and pour it off clear; take a spoonful of this butter, and rub it with your hand over a copper-plate or marble slab, on which pour the *caramel* sugar; then have a sword blade, take an end in each hand, and impress lines in the sugar about an inch apart; then impress similar lines across the first, so as to form small cakes; this operation should be performed as quickly as possible, lest the sugar should cool before the whole is marked; when however all is done, pass the blade carefully between the sugar and the slab, lay it on sheets of white paper, and when perfectly cold, separate the *bonbons*, and wrap each in paper; keep them in a dry place.

LEMON Brandy.—Put the peel of two lemons into a bottle of brandy, let it stand for four and twenty hours, then strain it; boil two ounces of loaf sugar in a quarter of a pint of water; then skim, and let it stand till cold, when cold, mix it with the brandy.

LEMON Butter with Sweetmeats.—Blanch and pound very fine an ounce of sweet almonds, put them to a quart of boiling cream, add the whites of three eggs well beaten, a little orange-flower water, and sweeten according to taste. Then take a lemon, grate the rind into some lemon juice, add it to the cream and make it boil; then put it into a hair sieve, and when well drained, beat it together, and lay it in a high dish, with sweetmeats or ratafia cakes all round.

LEMON Cakes.—Quarter as many lemons as you think proper, they must have good rinds, and boil them in two or three waters, till they are tender, and have lost their bitterness; then skin them, and put them in a napkin to fry; with a knife take all the skins and seeds out of the pulp, shred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine sugar into a tossing-pan, with just sufficient water to dissolve the sugar; boil it till it becomes perfectly dissolved, and then by degrees put in the peel and pulps; stir them well before you set them on the fire, boil it very gently till it looks clear and thick, and then put it into flat-bottomed glasses; set them in a stove, and keep them in a continual and moderate heat, and turn them out upon glasses, as soon as they are candied.

LEMON Cakes.—Choose the best coloured lemons, scrape out the blocks, and grate off all the peel; put the peel into a strainer; wet some sugar, boil it to candy height; then take it off, and put in the grated lemon peel; set it on the fire again, and let it boil up, squeeze in a little lemon juice, and drop them on huttered plates or paper.

LEMON Cake.—Take the whites of ten eggs, add three spoonsful of rose or orange-flower water, and heat them an hour with a whisk; then put in a pound of sifted sugar, and grate in the rind of a lemon; when well mixed add the juice of half a lemon, and the yolks of ten eggs, beaten smooth; stir in three quarters of a pound of flour; then hutter a pan, and bake it in a moderate oven for an hour.

LEMON Cheesecakes.—Boil the peel of two large lemons till they are quite tender, and then pound it well in a mortar, with four or five ounces of loaf sugar, the yolks of six eggs, half a pound of fresh butter, and a little curd beaten fine: pound and mix altogether, lay a rich puff paste in some patty-pans, fill them half full, and bake them carefully.

LEMON Cheesecakes.—Mix four ounces of sifted lump sugar, and four ounces of butter together, and gently melt it; then add the yolks of two, and the white of one egg, the rind of three lemons shred fine, and the juice of one lemon and a half, one Savoy biscuit, some blanched almonds, pounded, three spoonsful of brandy; mix the whole well together, and put it to paste made with the following ingredients: eight ounces of flour, six ounces of butter, two-thirds of which must be mixed with the flour first; then wet it with six spoonsful of water, and roll in the remainder of the butter.

LEMON Chips (Grillage of).—Pare off the rinds of your lemons as thin as possible, and put them into double the quantity of sugar, boiled to *la grande plume*; stir them well, squeeze a little lemon juice over, and then lay them on a baking plate, previously rubbed with oil; strew powder sugar over, and dry them in a stove.

LEMONS (Compote of).*—Cut them in small pieces and boil them in water till they are tender, then change them into cold water; then make a syrup with a glass of water and a quarter of a pound of sugar, and put in the fruit; let it simmer gently over a slow fire for half an hour, and serve cold.

LEMON Conserve.*—Grate the rind of a lemon on a piece of sugar (about a pound), scrape off the surface of the sugar as the lemon adheres to it, until you have rasped the whole of the rind; squeeze half the juice on the scraped sugar, and then boil the rest to *la grande plume*; take it from the fire when at this degree, and let it stand a little; stir in the lemon gently, and when it forms a sort of *glace* on the top of the sugar, pour the conserve into moulds; being careful, however, that it is not too hot.

LEMON Cream.—Take a pint of thick cream, and put to it the yolks of two eggs, well beaten, a quarter of a pound of fine sugar, and the rind of a lemon, cut very thin; boil it up, then stir it till almost cold; put the juice of a lemon into a dish or basin, and pour the cream upon it, stirring till quite cold,

LEMON Cream (Clear).—Take a little hartshorn jelly, and put into it the peel of two lemons, taking care that there is none of the white; set it over the fire, let it boil; take the whites of six eggs, and beat them well; take the juice of four lemons, grate in the peel to the juice, and let it soak a little while, and afterwards

put the juice and eggs together; put in a sufficient quantity of double-refined sugar to sweeten it; let it boil very fast near a quarter of an hour, then strain it through a jelly-bag, and as it runs through put it in again, till it is quite clear; after which, take the peels of the lemons boiled in it, and cut them into each glass; stir it till it is half cold, and then pour it on the peel in the glasses.

LEMON Cream (Yellow).—Grate off the peel of four lemons, squeeze the juice to it, let it steep four or five hours, strain it, put to it the whites of eight eggs, and the yolks of two, well beaten and strained; add thereto a pound of double-refined sugar, a quarter of a pint of rose water, and a pint of spring water, stir these all together; set it on a quick fire, but let it not boil; it is done sufficiently when it creams.

LEMON Cream Ices.*—Take two fine large lemons, rub their rind on a piece of sugar, and scrape it off, and put on paper; set two quarts of cream on the fire to boil; in the meanwhile whisk the whites of twelve eggs to a snow, then add to it the twelve yolks, and a pound of fine sifted sugar; when well mixed, put them a little at a time to the boiling cream, with the scraped sugar; boil up the whole two or three times, stirring constantly, and pour it through a sieve into a basin. When cold, put it into the mould and ice it, according to the directions.

LEMON Custard.—Beat the yolks of ten eggs, strain them, beat them with a pint of cream; sweeten the juice of two lemons, boil it with the peel of one; strain it; when cold, stir it to the cream and eggs till it nearly boils, or put it into a dish, grate over the rind of a lemon, and brown it with a salamander.

LEMON Drops.—Grate three large lemons, with a large piece of double-refined sugar; then scrape the sugar into a plate, add half a tea-spoonful of flour; mix well together, and beat it into a light paste, with the white of an egg. Drop it upon white paper, put them on a tin plate, and set them in a moderate oven.

LEMON Essence.—Rasp your lemons all round, very thin, and for every quarter of a pound of rind, allow one pound of sugar; mix it well with a large spaddle till you find it is all of the same colour, and that the rind is well mixed; put it into a stone jar, and press it down as hard as you can; put a bladder over the paper you cover with, and tie it over quite tight; put it by, and in a month's time it will be fit for use.

LEMON Flowers (Conserve of).—Take six ounces of lemon flowers, picked; dissolve two pounds of sugar, boil it to *petit cassé*; then throw in the flowers, let them boil up together once, and stir them till the sugar bubbles; finish the conserve as usual.

LEMON (Green) preserved.*—Split some small green lemons on one side that they may take the sugar inside as well as outside; put them into cold water, and set them on the fire, and keep them from boiling by pouring cold water on them frequently; as soon, however, as they rise above it, take them from the fire, and throw them into cold water; after they have lain a short time in it, put them on the fire, and boils slowly till the fruit is quite tender, when they must again be put into cold water. Clarify some sugar, put the lemons to it, and having let it boil up seven or eight times, put the whole into a pan till the next day; then drain off the syrup, boil it up twenty or thirty times, having added a little fresh sugar, pour it over your lemons, and repeat this process for three successive days, increasing the boiling point of the sugar each day, so that on the last it will be to *perlé*; when the fruit must be boiled with it once, and then it may be put into pots.

If you wish the preserves to be dry, lay the fruit on slates, and place them in a stove or oven to dry.

LEMON Honeycomb.—Take the juice of one lemon, and sweeten it according to your taste, and put it in the dish in which you intend to serve it. Beat up the white of an egg, then mix it with a pint of rich cream, and a little sugar; whisk it, and as the froth rises, put it on the lemon juice. It should be made the day before it is wanted.

LEMON Ice Cream.—Take the juice of three or four lemons, and grate the peel of one lemon; add two gills of syrup, and one pint of cream; mix it all together, pass it through a sieve, and freeze it.

LEMON Ice with Wine.*—Squeeze the juice from as many lemons as will yield half a pound, which filter through blotting-paper. Put a pound and a half of fine sugar, with a bottle of white wine, and half the quantity of water, on the fire; when it has boiled up three or four times, add the juice to it, and having boiled that also the same number of times, put in as much tincture of saffron as will tinge it of a fine yellow; strain, and finish the ice as usual.

LEMON Jelly.—Set a pint and a half of

clarified sugar on the fire, and dilute it with a little water; when it boils, and has been well skimmed, put in two ounces of clarified isinglass, with a little lemon peel cut very thin; let these boil till you have squeezed through a sieve, into a basin, the juice of six lemons; then pass your sugar and isinglass to it, and set it in a mould, as any other jelly; when turned out, garnish it with dried jellies.

LEMON Jelly.*—Take five large lemons, squeeze out the juice from them, and add to it the whites of six eggs, well beaten, ten ounces of double-refined sugar, heated very fine, twenty spoonsful of spring water; mix all well together, strain it through a jelly-bag; set it over a gentle fire, skim it well, and when it is hot (it must not boil) take it off, and pour it into glasses, with shreds of lemon peel.

LEMON Juice (Conserve of).*—Squeeze the juice of three lemons into a silver dish, set it on a moderate fire, and let it stand till reduced to half; then add a pound of sugar boiled to *cassé*, and finish the conserve in the usual way.

LEMON Juice (to keep).—Keep the lemons for two or three days in a cool place; if too unripe to squeeze readily, cut the peel off some, and roll them under your hand, they will then part with their juice more readily; others you may leave unpared for grating, when the pulp has been taken out, and they have been dried. Squeeze the juice into a china basin; then strain it through some muslin, taking care that none of the pulp passes through. Have some half and quarter of ounce phials, be careful that they are perfectly dry, and fill them with the lemon juice; fill them so near the top as only to admit half a tea-spoonful of sweet oil into each; cork the bottles, and set them upright in a cool place. If you make use of larger phials, you must put in rather more than half a tea-spoonful of sweet oil.

When you want lemon juice, open such a sized bottle as you will use in two or three days; wind some clean cotton round a skewer, and dipping it in, the oil will be attracted; and when all is removed, the juice will be as good as when first bottled.

Hang the peels up to dry, and keep them in a place free from dust.

LEMONS (to keep) for Puddings.—When you squeeze the fruit, throw the outside in water, without the pulp; let them remain in the same a fortnight, adding no more; boil them in the same till tender;

strain it from them, and when they are nearly dry, throw them into any jar of candy you may have remaining from old sweetmeats; or, if you have none, boil a small quantity of syrup, of common loaf-sugar and water, and pour it over them; in a week or ten days, boil them gently in it till they look clear: and that they may be covered with it in the jar, you may cut each half of the fruit in two, and they will occupy a smaller space.

LEMON Leaves.—Cut the fruit in halves, squeeze them, and preserve the liquor, take out the pulp, boil the peels till the bitter is extracted; then lay them in syrup for two days; then boil the syrup they have laid in till it is of a good consistency, add the peels, and put them into glasses for use; when they are wanted, take what quantity is sufficient for a dish, and fill them with some pudding mixture, either marrow, bread, plum, &c., or with a custard, and bake them with the greatest care.

LEMON Marmalade.—Take half a dozen lemons, grate off two of the rinds; then cut them all, and pick out the inside from the skin and seeds; put to it the grated lemon, and about half a pint of pippin jelly; bake the same weight of sugar to a very strong *soufflé*; then put it to the inside, and boil all very quick, till it becomes a jelly, which may be ascertained by dipping in the skimmer, and holding it up to drain; if it is sufficiently jellied, it will break from the skimmer in flakes, and if not, it will run off in little streams; when done, put it into glasses or pots.

LEMON Minee Pies.—Squeeze out the juice from a large lemon; boil the outside till sufficiently tender to beat to a mash, add to it three large apples chopped, and four ounces of suet, half a pound of currants, four ounces of sugar; put the juice of the lemon, and add candied fruit, the same as for other pies. Make a short crust, and fill the patty-pans in the usual manner.

LEMON Paste.—Cut off the ends of the lemons, and run them through and through with a long pin; put them on the fire in water, and boil them till tender; then take them out, lay them in cold water a minute, put them into a cloth, and press out the water; pound and rub them through a sieve, mix them with double the quantity of sugar boiled to *la grande plume*. Set the whole on the fire to simmer, stirring constantly, and finish the paste as usual.

LEMON Pastille.—Grate the rind of a lemon without any of the white, infuse it

in a glass of water, with half an ounce of gum dragon; when the latter is completely dissolved, press it through a cloth, put it into a mortar, and work it up with sugar to the proper consistence; then form it according to your fancy, and dry them in the oven.

LEMON Pastils.—Take half a pound of pounded loaf sugar, sifted as fine as possible; put it in a plate, take three or four lemons, and squeeze their juice over the sugar; mix it well with a spoon, till you make it rather a thickish paste, so that you can take it upon a knife; then take half a sheet of paper, and cover it with little round and flat drops, about the size of a sixpence, place them in a stove with a slow fire till they are quite dry, then take them off from the paper; you may use, if you please, some of the peel grated, but not clipped; for as it is a melting pastil, some of the bits would remain in the mouth.

LEMON Peel (Candied).*—Take some thick-rinded lemons, pare off the yellow peel, and throw it into boiling water till soft, when it must be put into cold water. Clarify some fine sugar, and boil it *au petit lissé*, and having drained the lemon peel, pour on it the syrup (whilst hot); the next day boil the syrup again, and return it to the peel; the third and fourth days proceed in the same manner, adding a small quantity of clarified sugar; the last time the syrup is boiled, as soon as it rises to *perlé*, put in the peel, cover and boil the whole together once, and when cold, drain and dry them in a stove.

LEMON Peels (Candied or Dried).—Take some preserved lemon peels, wash them in warm water, and put them on a sieve to drain; boil some syrup on the fire till it comes to a blow, and put your peels in; as soon as they are covered with sugar take them out again, put them on wires for all the sugar to drop through, then let them stand till cold, and put them into boxes.

LEMON Peel (to candy).—Take some lemon peels, and clean them well from the pulp, and let them lay two days in salt and water; then scald and drain them dry, then boil them in a thin syrup till they look quite clear. After which, take them out, and have ready a thick syrup made with fine loaf sugar; put them into it, and simmer them till the sugar candies about the pan and peels. Then lay them separately on a hair sieve to drain, strew sifted sugar over them, and set them to dry in a slow oven.

LEMON Peel au Caramel.*—Take some very dry preserved lemon peel, and cut it into several small square pieces; put these pieces each on the point of little sticks for this purpose, and dip them into *caramel* sugar as directed. See *Chestnuts au caramel*.

LEMON Peel Petit Souffles.*—Put into a saucepan two ounces of potatoe flour, which mix with a little milk, and then add to it three glasses of cream, two ounces of fresh butter, and a grain of salt; set these over a moderate stove, stirring constantly; in about eight minutes pour it into another saucepan, and mix with it a quarter of a pound of powder sugar (having previously grated on it the rinds of two lemons), and two eggs; stir them together a minute, and then add the yolks of eggs; take two dozen flat custard moulds, line them with puff paste, pour the preparation into them, and bake them in a moderate oven; when done, glaze them with fine sugar, and serve them hot.

LEMON Peel (Ratafia of).—Grate the yellow rind only of seven or eight lemons; infuse it in three quarts of the best brandy for three weeks, at the end of which time, add three quarters of a pound of fine clarified sugar to each quart, let it stand a fortnight longer, then filter and bottle it.

LEMON Peel (Syrup of).*—Take five ounces of fresh lemon peel, put it into a glass cucurbit, which has been gradually heated; pour on them two pounds of nearly boiling water; close the vessel very tight, and place it on hot ashes for twelve hours; after which, let the infusion run out gently without pressing the peel; add two pounds of powder sugar, and then boil the whole to *grand perlé*, when about half cold, put in a few drops of spirit of lemon.

LEMON Petits (Souffles of).*—Put half a pound of sifted sugar into a pan, and mix it with the white of an egg; rasp the rind of a fine sound lemon on a piece of sugar, scrape off the surface, and add it to the above; when it has become a pretty firm paste, roll it out, sprinkle fine sugar over, and cut into bands about an inch wide; cut these again into squares, which roll in the hollow of your hands, wotting them slightly for that purpose; the *souffles* being formed, put each into a small round case, rather more than an inch in diameter, and about four in height; when all is done, dip the end of your fore finger in water, and press it lightly on the top of each *souffle*; put them into a gentle oven, for about a quarter of an hour by which time they will have

rien considerably above the caso; if the surface be well dried, take them out, but if not let them remain a few minutes longer.

LEMON Pickle.—Wipe six lemons, cut each into eight pieces; put on them a pound of salt, six large cloves of garlic, two ounces of horseradish sliced thin, a quarter of an ounce of cloves, the same quantity of mace, the same of nutmeg, ditto of Cayenne, and two ounces of flour of mustard; to these put two quarts of vinegar, put it in a strong jar, in a kettle of boiling water; or set the jar on a hot-hearth till done. Set the jar by, and stir it daily for six weeks; keep the jar close covered. Put it into small bottles.

LEMON (to pickle).*—Take twelve lemons, and rub them well with a piece of flannel; then rub them over with bay salt, and lay them on an earthen pan, turning them every day, for three days; then slice an ounce of ginger, and salt it well, and let it lay in salt for three days; parboil twelve cloves of garlic, well salted, for three days. A small bandful of mustard seed bruised, some Cayenne pepper, and one clove of garlic should be put to each lemon; take your lemons out of the salt, squeeze them, put them into a jar with the spice, and cover them with the best white wine vinegar; stop them up close, and in a month's time they will be fit for use.

LEMON (to pickle).—They should be small, and with thick rinds; rub them with pieces of flannel, then slit them half down in four quarters, but not through to the pulp; fill the slits with salt, hard pressed in, set them upright in a pan for four or five days, until the salt melts; turn them thrice a day in their own liquor, until tender; make a sufficient quantity of pickle to cover them, of rape vinegar, the brine of the lemons, Jamaica pepper, and ginger, boil and skim it; when cold, put it to the lemons, with two ounces of mustard seed, and two cloves of garlic to six lemons.

LEMON Posset.—Squeeze the juice of two lemons into a china bowl, or small deep dish, that will hold a quart; sweeten it like syrup, add a little brandy; boil one pint of cream with a bit of orange peel; take out the peel; when cold, put the cream into a teapot, pour it to the syrup, holding it high. Make it the day before it is wanted.

LEMONS (Preserved) Liquid and Dry.*—Choose your lemons as near of a size as you can, with rather thick rinds; pare, and put them in cold water, then into boiling

water over a moderate fire; and when you can insert a pin's head with ease, throw them again into cold water. Boil some sugar to *lissé*, then put in the lemons, give them a few boils together, skim, and put them into a pan; the next day drain off the sugar, boil it several times, and then pour it over the lemons again; the third day boil the sugar to *la nappe*, adding fresh sugar to it; put the lemons in, cover the pan, give them one boil; do this for two days successively; on the last, however, boil the sugar to *perlé*, and when you have boiled the lemons, put them by in pots.

LEMON Pudding.—Peel four lemons thin; boil them till they are tender; rub them through a hair sieve, and preserve the fine pulp. Take a pound of Naples biscuits, a little grated nutmeg, and two ounces of fresh butter, and pour over them some boiling milk or cream in which a stick of cinnamon has been boiled. When cold, mix with them the pulp of the lemons, and eight eggs well beaten; sweeten according to taste, and if you choose, add brandy. Edge a dish with good puff-paste, put in the mixture; garnish the top with strings of paste, as for tartlets, and bake it in a moderately heated oven.

LEMON Pudding.—Put half a pound of fresh butter with half a pound of loaf sugar into a saucepan, and keep it stirring over the fire till it boils; put it into an earthen pan, and grate the rind of a large lemon into it, and let it stand till cold; beat eight eggs, and squeeze the juice of the lemon on them; mix the sugar and butter with them; put some rich puff paste at the bottom of a dish, then put in the preparation, add bits of candied lemon peel when you have put in the preparation. Bake with great care.

LEMONS (Rinds of) Marmalade.*—Having squeezed the juice from your lemons, cut out all the white part, and put the rinds into boiling water; as soon as they begin to soften, take them from the fire, and throw them into cold water; then lay them on a sieve to drain, and make them into marmalade, in the same manner as apricots. Orange rinds are done this way.

LEMON Sauce.*—Put two glasses of water into a saucepan, over the fire, and as soon as it boils, add shred parsley, salt, pepper, a piece of butter, and the juice of two lemons; make the whole quite hot, and in about five minutes the sauce will be ready for table.

LEMON Sauce.—Pare a lemon, and cut

it into slices; take out the seeds, and chop it small; boil the liver of a fowl, and bruise it; mix these in a little gravy, then melt some butter, put in the liver, &c., and add a little of the peel, chopped fine.

LEMON Sauce for boiled Fowls.—Cut thin slices of lemon into very small dice, and put them into melted butter; give it one boil, and pour it over boiled fowls.

LEMON Sauce (White) for boiled Fowls.—Put the peel of a small lemon, cut extremely thin, into a pint of sweet, rich cream, with a sprig of lemon thyme, and ten white pepper-corns; simmer it gently till it tastes well of the lemon; then strain it, and thicken it with a quarter of a pound of butter, rubbed in a dessert-spoonful of flour. Boil it up, then pour the juice of the lemon strained into it, stirring it well. Disb the fowls, and then mix a little white gravy, quite hot, with the cream, but do not boil them together: add salt according to your taste.

*LEMON Sherbet.**—Dissolve a pound and a half of white sugar in a quart of clear water; take nine large lemons, wipe them perfectly, cut each across, and squeeze the juice into the dissolved sugar; plunge the lemons into the sugared water, and press them, so as to extract not only the juice, but the oil contained in the rind. Mix the whole together, and strain it through a close hair sieve. Pour the liquid into a *sorbetière*, and finish in the same manner as cream sherbet.

*LEMON Sweetmeats.**—Take a pound of marcbpane paste, and mix it with as many yolks of eggs as will enable you to spread the paste with a knife; add to it a sufficient quantity of grated lemon peel to impart the flavour required. The whole being well mixed, cut some sheets of wafer paper into such figures as your fancy may dictate, and spread the paste over them, about a quarter of an inch in thickness; place them on paper, and bake them in a moderate oven. If you wish to glaze your sweetmeats, boil some sugar with orange-flower water to *la plume*, and when they are taken out of the oven, wash them over with the syrup, which dries almost immediately.

LEMON Syllabubs.—Take a pint of cream, a pint of white wine, the peel of two lemons grated, and the juice; sugar according to taste; let it stand some time; mill or whip it, lay the froth on a sieve; put the remainder into glasses, and lay on the froth. They should be made the day before they are wanted. If you should wish

them to taste very strong of the lemon, you must make use of the juice of six lemons, and nearly a pound of sugar; they will keep four or five days.

*LEMONS (Syrup of).**—Squeeze as many lemons as will yield about three quarters of a pound of juice, taking particular care that the peel of every lemon is perfectly sound, and that they are none of them in the least degree bitter. Set your juice in the cellar for four days, and then filter it through blotting-paper. Break a pound and a half of double-refined sugar into pieces about an inch square; put them into a gallon matrass, pour the lemon juice over it, close the matrass with paper, and place it in a *bain-marie* until the sugar is entirely dissolved; then extinguish your fire, and let the matrass cool gradually; when cold, add two spoonfuls of spirit of lemons, then bottle it, keep it well corked.

LEMON Tart.—Rub six lemons well with salt, put them into water with a little salt in it for two days; then change them every day with fresh water without salt, for a fortnight. Boil them till they are tender, and then cut them into half quarters, cornerwise, as thin as possible. Take half a dozen pippins, pared, cored, and quartered, and put them into a pint of water. Let them boil till they break; then put the liquor to the lemons, half the pulp of the pippins well broken, and a pound of sugar. Boil these together a quarter of an hour; then put it into a pot, and squeeze into it the juice of a lemon; two spoonfuls will be sufficient to give a proper flavour to your tart. Put fine, thin, puff paste into your patty-pans, which must be small and shallow. Before you put your tarts in the oven take a feather or brush and rub them over with melted butter, and then sift over them some double-refined sugar.

LEMON Wafers.—Squeeze the juice of six lemons into a basin; pound and sift some double-refined sugar, and mix it with the lemon juice; put the white of one egg with it, and mix the whole well together with a wooden spoon, to make it of a good consistence; take some sheets of wafer paper, and put one sheet of it on a pewter sheet or tin plate; put on it a spoonful of the preparation, and spread it all over the paper with a knife; cut it into twelve pieces, and put them across a stick in a hot stove, with that side the paste is on uppermost, and you will find they will curl; when they are half curled, take them off very carefully and put them up, endwise in a sieve, that they may stand

up; let them be in the hot stove one day, and you will find they will be all curled, and then they are done.

LEMON Water.—Put two thin slices of thinly-pared lemon into a teapot, a little bit of the peel, and a bit of sugar, or a large spoonful of capillaire; pour in a pint of boiling water, and stop it close for two hours.

LEMON Water Ice.—To a pint of lemon juice, put a piut of water, half a gill of brandy, sweeten it with clarified sugar, and freeze it.

LEMON (White) Conserve.—Boil a pound of the finest sugar, take it off the fire, and squeeze into it the juice of one lemon at different times, stirring continually; it will make the sugar as white as milk if properly done; take care not to drop any of the seeds into it; work it well together, and when it is of an equal substance (which prove in the same manner as any other jelly), pour it into a mould. Lemon conserve is made in the same manner, only that the sugar must be hoiled to a greater height than for white lemon conserve.

LENTILS.*—Choose them large and white, and, after having washed and picked them, boil in water; when done, fricassee them like white kidney-beans. There is a small sort of lentil which is not much used to fricassee, but is the best to make cullis, both from the colour being finer, and the flavour better.

LENTIL Cullis.—Make a meat gravy with veal, ham, onions, parsley, scallions, two cloves, and some winter savory; set these on the fire, and when the meat catches, add some stock, and simmer till done. Boil the lentils in stock, pound and rub them through a sieve into the stewpan with the meat; give the whole one boil; then take out the meat, and strain the cullis, which must not be too thick.

LENTILS (Fricasseed).*—Make a light *roux*, in which put some sweet herbs, or onions cut in dice; give them a few turns in the *roux*; to which add a little stock, or water; when well mixed, put in the lentils with salt and pepper. Serve them hot.

LENTILS à la Maître d'Hôtel.*—Blanch and drain your lentils, put them into a pan with a good bit of butter, shred parsley and scallions, salt, and pepper; fry them lightly, and serve them very hot.

LENTILS à la Maître d'Hôtel.*—Boil some lentils in salt water; then drain them, and put them into a saucepan, with a large piece of butter; shred parsley, some salt, and pepper; toss them in a stewpan, and

serve them hot. Garnish with crusts of bread round.

LENTILS (Purée of).*—Take two pints of lentils, and do them in the same manner as dry peas; when done, take out the vegetables, hacon, and heef; strain the lentils, and put them into a stewpan, with three or four ladlesful of *espagnole*. This *purée* requires more liquid than the peas, as it will take a longer time to colour; skim it well, and be careful not to make it too thick. When properly reduced, put it into another saucepan, and set it by till wanted.

LETTUCES à l'Espagnole.*—Wash some lettuce hearts; boil them about twenty minutes in plenty of water with salt in it; then press out all the water; put pepper and salt inside the lettuces, and tie them up. Lay slices of veal and hacon, two carrots cut in pieces, three onions, two cloves, and a bay leaf; put in the lettuces, with hacon over them; moisten with stock and the remains of broth; when they have simmered an hour, put the lettuces in a cloth, press out all the moisture, untie and glaze them. Dish them *en couronne* with *croutons*, nearly the same size. Serve an *espagnole* sauce under them.

LETTUCES (Fried).*—Choose your lettuces small and round; trim and tie them up, put them into a stewpan with slices of bacon, carrots, onions, salt, pepper, nutmeg, a bunch of sweet herbs, and stock; braise them in this till nearly done; take them out, press them in a cloth; when cold, dip them in batter and fry them.

LETTUCES (Garbure of).*—Put about thirty lettuces into boiling water, and blanch them for half an hour; then let them cool; press out all the water, tie them up, line a stewpan with slices of veal and hacon; lay the lettuces on this, with two or three carrots, three onions, and two cloves; cover them with hacon, pour in some good stock, and simmer them an hour and a half; then drain the lettuces, cut them in slices, longwise. Put, alternately, layers of bread crumbs and lettuces, until all the latter are used; pour the sauce over them (having strained it); set the dish over the fire, and simmer the whole for some time. Put scarcely any salt to this *garbure*, but strew pepper between each layer.

LETTUCES (Garniture of).*—Take several fine lettuces, pick off the green leaves, wash them well in cold water; and having blanchéd them in boiling, throw them again into cold water; drain, press, and tie them up. Put the lettuces into a stewpan with slices of hacon and veal, salt, pepper,

scallions, thyme, basil, parsley, bay leaf, cloves, onions, and carrots, a glass of white wine, and a sufficient quantity of either stock or water to cover them; braise them in this for several hours over a slow fire. When wanted, drain them well, and if large, cut them in two, lengthwise.

LETTUCES with Gravy.*—Wash and boil them in boiling water, with some salt; when done, press and chop them up, and put them into a saucepan with a little butter and gravy; stew them well, season with pepper, salt, and a little sugar, and serve.

LETTUCES (Minced).*—Take as many lettuce hearts as you may require; wash them well, and blanch them in a little salt water; when done, put them into cold water; when they are sufficiently cooled, put them into a cullender, and press out all the water with your hand; then mince them small; put a quarter of a pound of butter into a stewpan; then put in the lettuces with salt and pepper; in a few minutes stir in a little flour, add some stock, and stew the whole about a quarter of an hour; then serve it with bread round it.

LETTUCE Soup.*—Having picked and washed the lettuces, put them into boiling water, with a handful of salt, for half an hour; then throw them into cold water; the lettuces being cooled, press out the water, and tie them up; lay some slices of veal in a stewpan, then slices of bacon; place your lettuces on them, cover them with the same; put in some onions and carrots sliced; moisten them with stock, and boil them over a gentle fire for an hour, or longer, if necessary; prepare your bread as usual, and place the lettuces on it, and pour your soup on them.

LETTUCE Soup.—Take two dozen fine cabbage lettuces, well washed and blanched in salt and water; when done, take a cullender spoon, and put them in a stewpan of clear water for a few minutes, place them on a clear hair sieve, and when well strained, they must be cut across in three pieces, and put in a soup pot with a little sugar and salt; fill it up with good *consommé*, and set it by the stove to boil gently; skim it well, and clarify it the same as other soups.

LETTUCES (Minced) Soup.*—Pick off all the green leaves of the lettuces, chop the hearts small, and toss them up in a little butter, till they are reduced to a pulp; then add your broth or stock, and boil them for an hour; soak your bread as usual, and then finish your soup. Cos lettuces are done in the same manner.

LETTUCES (Stuffed).—This dish is prepared, dressed, and served in the same manner as *cabbages stuffed*.

LEVERET.—(See HARE.)

LEVERET à l'Anglaise.—Skin a leveret without taking off the paws, which must also be skinned, leave on the nails; then take out the internal parts carefully; scald the ears in the same manner as those of a pig; remove the bitter parts from the liver, pound it with equal quantities of butter and panada; mix these with the yolks of four eggs, salt, pepper, spices; cut a large onion into dice, toss it up in a little butter; when cold, add it, with a small quantity of dry sage rubbed into powder, to your farce, and fill the leveret; sew it up, and truss it; fasten it on the spit, tie slices of bacon and a buttered paper over it; roast it about an hour and a quarter; take off the paper and the bacon before it is quite done; serve it with gravy and currant jelly, and melted butter if you like.

LEVERET en Caisse.—Take two small, or one good-sized leveret, cut in pieces, as for *civet*; put into a stewpan a quarter of a pound of butter, two ounces of grated bacon, a dozen shallots, as many mushrooms, and some parsley, all chopped small; season it with salt, pepper, nutmeg, and other spice, a clove of garlic pounded, and a bay leaf; put to this a bottle of white wine, and reduce till the herbs give out the butter again; then put in the pieces of hare, and stew it with fire over and under for half an hour, then take them out, and lay them on a dish; put two spoonsful of reduced *espagnole* to the herbs, and when pretty thick, pour it over the leveret, and leave it to cool; in the mean while oil six sheets of paper, on one of which lay thin slices of bacon; then put the cold leveret in as square a form as you can, with all the seasoning, cover it with bacon, and the five sheets of paper, so folded, over the edges (still preserving the square shape), that none of the seasoning or sauce may escape, tie it up, and an hour before dinner put it on a gridiron, over a slow fire; be careful that the paper does not burn; when sufficiently done, take off the thread and one sheet of the paper; make a small square opening, into which pour a reduced *espagnole*.

LEVERET in Caul.—Bone a leveret, and fill it with a good forcemeat, wrap it in a caul, fasten it on the spit, haste with butter, and when done, serve it with a *sauce piquante*.

LEVERET au Chevreuil.—Set a good-sized leveret over a charcoal fire, lard and lay it for three or four hours in warm water, vinegar, butter, flour, salt, pepper, parsley, shalots, thyme, bay leaf, basil, sliced onions, lemon peel and cloves; fasten it on the spit, put it to the fire, basting it with the above *marinade*; strain what remains of it, add a little cullis, and serve in a boat, when the leveret is done.

LEVERETS (Pâtés of).—Take the meat from the bones of a cold roast leveret, miuce it as fine as possible, with a slice of lamb or veal blanched; put it into a saucepan, with a piece of butter rolled in flour, and a little veal gravy, give it a few turns: in the mean time, roll out some puff paste very thin; cut it into pieces the size of a crown piece; moisten one half of the number, lay a little of the above preparation on each; and cover them with the remaining half of the pieces; fasten the edges together, and fry them either in lard or butter.

LEVERET (Cutlets of).—Take the fillets from a leveret, cut out as many ribs as you have fillets, and stick a bone in each; lay them on a dish that will bear the fire, with a little broth, sweet herbs, mushrooms, pepper, salt, and a piece of butter; cover, and set the dish on the fire; stir them two or three times, when done, serve them with a rich cullis.

LEVERET Fillets Bigarré.—Take eight leveret fillets, trim and bread the four smallest; have some breasts of fowl cut in semicircles, slit the four larger fillets, and put one of the semicircles in each, so as to form a J; broil the four breaded fillets, and fry the four others lightly in butter; disb them alternately *en couronne*, with a *purée* of mushrooms in the middle; glaze, and serve them.

LEVERETS' Fillets Fried.*—Take six fillets of leveret, cut each into three pieces, and these again in two, by which you will have eighteen picces; make a farce the same as for hare; split each piece in half; beat them with the handle of a knife; season with salt and pepper; spread the farce over, and roll them up, to about the size of a finger; bread them twice, the last time with egg, and fry them; drain, and serve them with a clear aspic sauce.

LEVERETS (Fillets) Tourte of.—Cut the meat off the leveret into small pieces, each of which roll in grated bacon, salt and pepper; prepare your crust, lay a little butter on it; then put the meat with more butter, a slice of ham, a bunch of sweet herbs, and lay slices of bacon over the

whole; cover and bake the *tourte*; when done, open it, take out the bacon, ham, and herbs; make a sauce with the bones and some cullis, pour it in, lay on the top of the *tourte*, and serve it.

LEVERET (Gravy of).*—Cut some bacon into dice, put it into a saucepan with some small onions, mushrooms, parsley, thin slices of veal, a little pepper and salt, a glass of stock, the same of white wine, two tarragon leaves, and a little lemon; lay a leveret cut in pieces on these; cover the saucepan close, and let it stand for three or four hours on a slow fire; then take out the leveret, cut the meat from the bones, press out all the gravy until nothing remains but the dry fibres; take off whatever fat may be on it, and strain the gravy for use.

LIAISON.—*Thickening* it is usually done with the yolks of eggs, and sometimes mixed with cream.

LIQUORICE Paste.—Scrape and bruise a quarter of a pound of liquorice-root, and boil it in a little water, till it is much reduced; let it stand to settle, and pour it clear off, and dissolve in it half an ounce of gum dragon; when thoroughly dissolved, sift it in a linen bag, and mix sugar with it till it is brought to the consistence of a paste; then cut it into what flowers or designs you think proper.

LIVERS in Caul.—Take the lean livers of pullets, capons, geese, turkies, &c., with marrow, and bacon, veal sweetbreads, mushrooms, and truffles, some lean dressed ham, some onion and parsley; when it is well minced, mix it with yolks of eggs to bind it; take the caul of a calf or sheep, and cut it into pieces, according to the size you would have them; lay some of the farce on the piece of caul, and a fat liver upon that, then some more forcemeat, then another liver, then forcemeat, and so on till you have laid all; put the caul on a sheet of paper, and fry it in boiling lard, or bake them in an oven in a pasty pan: when they are done, drain away the fat, lay them in a dish, warm a little gravy, season with salt and pepper, and pour it over the livers; add a squeeze of orange or lemon juice, and serve.

LIVERS (Collops of fat).*—Pound some fat livers with beef and marrow, fine herbs shred small, salt, and spices; mix them together with cream, or yolks of eggs; roll out some puff paste, cut, fill, and finish the collops in the same manner as *pâtés* of leveret.

LIVERS (Fat) Garniture.*—Take six fat

livers, from which take the bitter parts, trim them carefully, so that they do not burst; then lay them in water to get rid of the blood, and scald them the same as cocks' combs; stew the livers between slices of bacon, in a rich *mairepoix*; when done, lay them aside till wanted for *garniture*.

LIVER (Fat) Loaf.*—Weigh a pound of fat livers, ten ounces of panada, and eight of fresh butter, or grated bacon; pound the panada, then add the butter to it, and pound them together; take them out of the mortar, in which pound the livers, after a time put the other ingredients to it, and beat the whole well for a quarter of an hour, mixing with it, by degrees, the yolks of five eggs, an ounce of spiced salt, two spoonsful of fine herbs, done up in butter, and one of *velouté*; rub this *farce* through a *quenelle* sieve into a pan; add to it two ounces of calf's udder, two of tongue, à l'*écarlate*, and two truffles all cut into dice; line a plain circular mould with thin slices of bacon, make them very smooth, and put the *farce* into it.

LIVER (Fat) Toasts.—Make a *farce* with some bread soaked in cream, truffles, one or two fat livers, marrow, shalots, all well pounded, and mixed with shred parsley, pepper, salt, and eggs; cut some slices of crumb of bread, about half an inch thick; spread the *farce* on, of the same thickness as the bread, smooth them with a knife dipped in whites of eggs, strew bread crumbs over, and fry them; serve with any clear sauce under them.

LIVERS (Tourte of fat).—Put the crust upon a pie-dish in the usual manner, and lay pounded bacon at the bottom; season the livers and place them on the bacon; cover them with butter, a bunch of sweet herbs, one slice of ham, and a few of bacon; cover, and bake it. The ham, bacon, and herbs must be taken out when it is done, drain off the fat, and pour a ragout of cocks'-combs in, and serve.

LIVERS (Fish) Toasts.—Mince the livers of any kind of fish, and having mixed them with shred parsley, shalots and capers, pepper and salt, set it on the fire with a bit of butter, and let it simmer for some time; in the mean time take some slices of crumb of bread, cut them into what shape you please, fry them in butter, and when the livers are cold, spread the preparation on the bread with fillets of anchovies laid in cross-bars over it; basto them with melted butter, strew bread crumbs over, place them on a baking plate, and bake

them for half an hour. Serve the toasts with melted butter and lemon juice.

LIVERS with Mushrooms.—Take the livers of any sort of tame fowls, and when they are cleared from the galls, put bards of bacon at the bottom of a baking-pan, and lay the livers upon them; season the livers and cover them with bards of bacon; bake them in a moderately heated oven; wash and pick some mushrooms, dry them over a stove, then lay them in a dish with a little bacon and vinegar; then toss some slices of ham in boiling lard, with a bunch of savory, and a pinch of flour; moisten it with some veal gravy; when the mushrooms and livers are well drained, boil them in the same sauce, skim off the fat, and serve them up hot.

LIVER and Parsley Sauce.—Wash the liver (which should be quite fresh) of a fowl or rabbit, and boil it for ten minutes in five table spoonsful of water; chop it fine, or pound or bruise it in a small quantity of the liquor it was boiled in, and rub it through a sieve; wash about one-third its bulk of parsley leaves, boil them in a little boiling water with a tea spoonful of salt in it; lay it on a hair sieve to drain, and chop it very fine; mix it with the liver, and put it into a quarter of a pint of melted butter, and warm it up; do not let it boil.

LIVERS au Ragoût.—Take the liver of a turkey and the livers of half a dozen fowls, clean them, and take the greatest care not to break the galls, for if the livers are bitter the dish will be spoiled; put them into cold water, and then put the livers of the fowls into a saucepan, with rather more than a quarter of a pint of gravy, a spoonful of ketchup, a spoonful of pickled mushrooms, a piece of butter rolled in flour, and some salt and pepper; stew them gently ten or twelve minutes; nicely broil the turkey's liver, lay it in the middle of the dish, place the stewed liver round it, and pour the sauce over.

LIVER Sauce.—Take the livers of poultry, or game, chop them very small, with parsley, scallions, tarragon leaves, and shalots. Soak them in a little butter over the fire, and then pound them; add cullis stock, pepper and salt; give the whole a boil with two glasses of red wine, coriander, cinnamon, and sugar; reduce and strain it. Thicken with a bit of butter rolled in flour. Serve it in a sauce-boat.

LIVER Sauce for boiled Chickens.—Boil the livers till you can bruise them with the back of a spoon, mix them in a little

of the liquor they were boiled in; melt some butter very smooth and put it to them; add a little grated lemon peel, and boil all up together.

LIVERNOISE.—This sauce is only a *Macédoine*, made with *espagnole* instead of *béchamelle*; reduce a few carrots and turnips to a glaze, and add them to the *espagnole*, taking care that it does not boil.

LOAF à la Duchesse.—Blanch and pound two ounces of pistachio nuts, half a pound of sweet almonds, two ounces of dried lemon chips, and half a pound of sugar: when all these are reduced to a paste, mix it with the yolks of six eggs, add the whites well beaten; form it into the shape of a loaf, place it in a buttered dish, and bake it in a slow oven: when done, glaze, and strew *nonpariels* over it.

LOAF (Spanish).—Scoop out the crumbs from half a dozen crusty rolls, and fill them with any sort of cream you may think proper; soak them in Spanish wine for a short time; sprinkle flour over and fry them; glaze them before they are sent to table.

LOAF en Surprise.—Scoop out the crumb from a crusty French roll, dry the crust a minute in the oven, glaze and replace it to dry; when cold, fill it with *blancmange*; put it on ice, and when the *blancmange* is quite firm, place it on a dish for table. This should be done either with one large French brick, or three or four rolls.

LOBSTERS (to choose).—The heaviest are considered the best, and it is preferable to boil them at home. If they are quite fresh, the claws will have a strong motion when you put your finger on the eyes and press them. When you buy them ready boiled, try whether their tails are stiff and pull up with a spring, otherwise that part will be flabby. The cock lobster may be distinguished from the hen by the narrow back part of the tail, and the two uppermost fins within it are stiff and hard; but those of the hen are soft, and the tail broader. The male, though generally the smallest, has the highest flavour, the flesh is firmer, and the colour when boiled is a deeper red. They come in about April, and remain in season till the oysters return. Hen lobsters are preferred for sauces, on account of their coral.

LOBSTERS (to boil).—Put on a fish-kettle, with water salted in the proportion of a table spoonful of salt to a quart of water, and when it boils put in the lobster, and keep it boiling briskly half an hour, ac-

cording to the size of the lobster; wipe off all the scum from it, and rub the shell with a very little butter or sweet oil; break off the great claws, crack them carefully in each joint, so that they may not be shattered, and yet come to pieces easily; cut the tail down the middle, and send up the body whole.

LOBSTERS (Broiled).—When the lobsters are boiled, split their tails and chins, crack the claws, pepper and salt them; take out their bodies, and what is called the lady; then put them again into the shell, and then on the gridiron over a clear fire, also the tails and claws; baste them with butter, and serve them with melted butter for sauce.

LOBSTERS (Buttered).—Boil them, take out the meat, mince it, put to it a little gravy, the inside of the lobster, and the spawn bruised; add a very little white wine, pepper, salt, nutmeg, lemon peel grated, a piece of butter rolled in flour, and a little lemon juice, and a small piece of glaze; stir this together, let it boil up; quarter the chine, season it with pepper and salt, and broil it; lay it on the dish on the rest. But the most approved way is neatly to trim the shells, and fill them with the above preparation; strew bread crumbs on the top, drop some clarified butter on the crumbs, and brown them with a salamander. Garnish with sliced lemon.

LOBSTER Cake.—Pound the meat of two boiled lobsters with the lean of raw ham, some beef marrow, the yolks of four eggs, a bit of bread soaked in cream, a little mace pounded, cayenne pepper, and salt. Colour the whole with lobster spawn; then line a mould with thin slices of fat bacon, press down the mixture into it, cover with bards of bacon, and put on the cover of the mould; and then put it into the oven, let it bake an hour and a half, and let it stand till cold; turn it out of the mould, take the fat away, and serve the cake up, either modelled or plain, with some savory jelly round it.

LOBSTERS (Currie of).—Take them from their shells, divide into neat portions, and lay them in a pan; make a liquor for them thus: Slice two large onions, lightly fry them; add about four tea spoonfuls of curry powder, some flour and butter for thickening, and a pint of good gravy, together with the bodies of the lobsters pounded; boil for half an hour, skim, and pass it through a tammy cloth or fine sieve, into your lobsters, add lemon and salt; simmer

half an hour, and just before serving add two spoonfuls of cream; then serve hot with plain boiled rice.

LOBSTERS in an Italian Salad.—Take two lobsters, cut them in pieces by taking off the claws and tail, each of which split in two; the spawn rub through a dry sieve to garnish the salad, made in the following manner: Wash two or three cabbage lettuces, take away the stalks, cut them in large shreds, slice a beet-root and a cucumber; wash, pick, and cut into long shreds, four anchovies, chop some tarragon and chervil, two boiled eggs, the yolks and whites chopped separately; if you have any cauliflowers or French beans, boil and put them with the other things to garnish: having every thing prepared, place the lettuces in the centre of the dish in a heap, and place the lobster and other things according to your taste, and just before you serve, garnish it with *Italian salad sauce*.

LOBSTERS (to marinate).—Half-boil them, take out the meat and lard the tails with a salted eel: then cut the tails longways, and fry them in oil; make a sauce with white vinegar, salt, pepper, cloves, mace, sliced ginger, parsley, sage, winter savory, sweet marjoram, the tops of rosemary and thyme, and some bay leaves: dish the lobsters, and pour the sauce over them; lay upon them three lemons cut in slices, and run it all over with butter.

LOBSTER Patties.—Sheet your patty pans with puff paste, and put a small piece of crumb of bread into each; then cover them with more paste, trim round the pan, brush the tops of the paste with egg, and bake them of a light colour. When baked, take out the bread, and when you serve fill them with the following: let the lobsters be half-boiled, chop the meat, add to it a little good *consommé* of veal, a little flour, butter, lemon juice, Cayenne, and salt, a shalot chopped very fine, and an anchovy rubbed through a sieve, then simmer over the fire about five minutes: if preferred add a little good cream to it. When they are to be served, take out the bread and fill them with lobster chopped: add to them a little strong *consommé* of veal, a small quantity of flour, lemon juice, Cayenne pepper, a bit of lemon peel, a shalot chopped fine, an anchovy rubbed through a sieve, and mixed over the fire for five minutes. The lobsters should be half-boiled before they are chopped for the patties.

LOBSTER (*Petits Pâtés of*).—Having made your cases as directed in page 391, mince your lobster and put to it some bechamel, season with lemon, Cayenne and salt, a shalot chopped fine, and a little nutmeg; fill the cases, and send very hot.

LOBSTERS (to pickle).—Boil your lobsters in vinegar, white wine, and salt; then take them up, and put into the liquor all sorts of sweet herbs, cloves, pepper, and mace; then put in the lobsters again, boil them all together; when completely done, take them out and put them into a barrel or vessel just large enough to hold them; pour the liquor over them, and set them by for use.

LOBSTER Pie.—Boil two or three lobsters, take the meat out of the tails, and cut it into pieces. Then take out all the spawn, and the meat from the claws; beat it well in a mortar, and season it with pepper, salt, two spoonfuls of vinegar, and a little anchovy liquor. Melt half a pound of fresh butter with some bread crumbs grated very fine, and the yolks of ten eggs. Put a good puff paste over the dish, lay in the tails, and then add the rest of the meat on them. Put on the lid, and bake it in a slow oven.

LOBSTERS (*Potted*).—Take out the meat as whole as you can, split the tail, and remove the gut; if the inside is not watery, add that. Season with mace, nutmeg, white pepper, salt, and one or two cloves, in the finest powder. Put a little butter at the bottom of the pan, and the lobsters smooth over it, with bay leaves between; cover it with butter, and bake it gently. When done, pour the whole on the bottom of a sieve, and with a fork lay the pieces into potting jars, some of each sort, with the seasoning about it. When cold, pour clarified butter over it, but not hot; it will be good the day after it is done, and if very highly seasoned and thick covered with butter, will keep some time. Potted lobster may be used cold, or as a *fricassée*, with cream sauce.

LOBSTER à la Remoulade.*—Break the shell, open the back, take out all the inside, and put it into a china basin, mix a dessert-spoonful of mustard, parsley, and shalots, shred small, salt, pepper, and the coral: stir these together well, with some oil and vinegar; put your lobster on a dish, and the above mixture or *remoulade* in a sauce-boat.

LOBSTER (Roasted).—More than half boil it, take it out of the water; while hot,

rub it well with butter, put it in a Dutch oven, baste it well till nicely frothed; servo with melted butter.

LOBSTER Sauce.—Put the coral or spawn of a lobster into a mortar, with a bit of butter, and well pound it; then rub it through a fine hair sieve; put some melted butter into a stewpan, and the coral of the lobster: stir it on the fire till it looks perfectly smooth and red, if not smooth pass it through a tammy: then put in the meat of the lobster, cut into small dice; make it very hot, squeeze in a little lemon juice and anchovy essence, and serve it to table.

LOBSTER Sauce.—Having taken the lady out of the lobsters, pound the bodies and boil in water for twenty minutes, strain and make the melted butter with the liquor; pound the coral, pour upon it two spoonsful of gravy; strain it into some melted butter; then put in the meat of the lobster, give it all one boil, and add the squeeze of a lemon. You may, if you choose, add two anchovies pounded.

LOBSTER in a Savory Jelly.—Make a good aspic jelly; being very clear, and the mould ready in ice, half fill it with the jelly, and when it is set, lay some anchovies, shredded fine, in what form you please, on the jelly, then your lobster; cut the same as for salad, over it; fill the mould with the remainder of the jelly, and when set serve it for a second course, *entrée*, or a supper dish.

LOBSTER (*Emincée*) in the Shell.*—Cut the lobster in two, without breaking the shell, take out all the meat, and cut it into dice; take out all the inside of the lobster and clean the shell. Put two spoonsful of *velouté*, a little butter, salt, and Cayenne pepper, into a saucepan, and stir it over the fire: when quite hot, put in the minced meat, and the inside; and pour the whole together into the shell; smooth it over with a knife, strew bread crumbs over, hasto it with clarified butter, make it very hot, and colour it with a salamander.

LOBSTER (*Small Timbales* of).—Take the white meat from a couple of small lobsters, cut it into dice; mix two spoonsful of *bé-chamelle* with a quarter of a pound of fresh butter, a little shred parsley, a tea-spoonful of cavice, and half a spoonful of elder vinegar; make it hot, but not boiling; put in the lobster, season with pepper and salt, fill some small timbale moulds with this, and servo hot.

LOBSTER Soup.—Boil three fine young hen lobsters; when cold, split the tails,

take out the meat, crack the claws, and cut the meat into pieces; take out the coral and soft parts of the body, bruise part of the coral in a mortar, pick out the meat from the chins, bruise part of it with the coral, and with this make force-meat balls, seasoned with mace or nutmeg, grated lemon peel, anchovy, and Cayenne; pound these with the yolk of an egg.

Have three quarts of real stock; bruise the small legs and the chine, and put them into the stock to hoil for twenty minutes; then strain it, and to thicken it, take the fresh coral and bruise it in a mortar with a little butter and flour, rub it through a sieve, and put it to the soup with the meat of the lobsters and the remaining coral; let it simmer very gently for ten minutes; do not let it boil, or its fine red colour will immediately fade; pour it into a tureen, add the juice of a lemon, and a little essence of anchovy.

LOBSTERS (*to stew*).—Put the lobster into a stewpan, with viuegar, claret, butter, suet, and nutmeg; stew it rather dry, and then take it up and lay it in a dish; pour butter over it, and garnish with slices of lemon.

LOBSTER (*Stewed*) a very high relish.—Pick the lobster from the shell, and put the coral into a dish that has a lamp, and rub it down with a bit of butter, two spoonsful of any sort of gravy, one of soy, or walnut ketchup, a small quantity of salt and Cayenne, and a spoonful of port; stew the lobster, cut into bits, in the gravy as above.

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MACARONI.*—Put a piece of butter, half a pound of macaroni, an onion stuck with two cloves, and a little salt, into hot water; boil them till tender, take it out and drain it well. Put it into another saucepan with two ounces of butter, three of grated Parmesan cheese, four of Gruyère, also grated, a little pepper, and nutmeg; toss up the whole together, adding two or three spoonsful of cream; and when dono, put it on a dish, and serve it very hot.

MACARONI dressed sweet.—Boil two ounces of macaroni in a pint of milk, with a bit of lemon peel, and a good bit of cinnamou, till the pipes are swelled to their utmost size without breaking. Lay them on a custard dish, and pour a custard over them hot. Serve cold.

MACARONI au Gratin.*—Lay fried bread pretty closely round a dish, boil your macaroni in the usual way, and pour it into the dish; smooth it all over, and strew bread crumbs on it, then a pretty thick layer of grated Parmesan cheese; drop a little melted butter on it, and colour it with a salamander.

MACARONI à la Napolitaine.*—Boil two pounds of macaroni for half an hour, in salt and water; then put it into a cullender to drain. Take three quarters of a pound of Parmesan cheese grated; put a layer of macaroni in a deep dish or tureen, and on it a layer of macaroni, the cheese, and so on, alternately, till both are used up, making the Parmesan the top; pour over it some gravy, *à l'étouffade*; melt half a pound of fresh butter, and put on the whole. Serve it very hot.

MACARONI aux Parmesan.—Having boiled your macaroni in the usual way and well drained it, make a thick sauce with half a pound of grated Parmesan cheese, a quarter of a pound of fresh butter, two spoonfuls of bechamel, and a little cream; stir till it boils and is well mixed; add a little salt and some mixed mustard; throw your macaroni into it, simmer, and toss the pan so as to well cover and mix the ingredients, and serve very hot.

MACARONI and Parmesan Cheese Soup.—Take a quarter of a pound of macaroni, boil it till tender in a quart of veal stock; then add three ounces of grated Parmesan cheese, a little pounded mace, five pints more of veal stock; boil all together five minutes, and rub it through a tammy; then boil it again for ten minutes, skim it, season it with salt and Cayenne pepper to the palate; and add a *liaison* with the yolks of four eggs, and some cream.

MACARONI (Pottage of).*—Take half a pound of macaroni, break it in small pieces, boil and drain it, dress it in a *consommé*, similar to that for mock turtle soup; pour it into your tureen, and serve grated Parmesan separately.

MACARONI Pudding.—Take an ounce or two of the pipe sort of macaroni, and simmer it in a pint of milk, and a bit of lemon peel and cinnamon, till tender; put it into a dish, with milk, three eggs, but only one white, some sugar, nutmeg, a spoonful of almond water, and half a glass of raisin wine; lay a nice paste round the edge of the dish, and put it in the oven to bake.

If you choose you may put in a layer of orange marmalade or raspberry jam: in

this case you must not put in the almond water, or ratafia, you would otherwise add to flavour it.

MACARONI (to Serve).—Simmer it in a little stock, with pounded mace and salt. When quite tender, take it out of the liquor, lay it in a dish, grate over it a good deal of cheese, then over that put bread grated very fine. Warm some butter without oiling, and pour it from a boat through a little earthen cullender all over the crumbs, then put the dish in a Dutch oven to roast the cheese, and brown the bread of a fine colour. The bread should be in separate crumbs, and look light.

MACARONI (to Serve).—Wash it well, and simmer it in half milk, and half of veal or mutton stock, till the macaroni is tender; then take a spoonful of the liquor, put to it the yolk of an egg, beaten in a spoonful of cream; just ~~make~~ make it hot to thicken, but do not let it boil; pour it over the macaroni, and then grate fine old cheese all over it, and add bits of butter; brown it nicely with the salamander.

MACARONI Soup.—Boil a pound of the best macaroni in a quart of good stock till it is quite tender; then take out half, and put it into another stewpan. To the remainder add some more stock, and boil it till you can pulp all the macaroni through a fine sieve. Then put it to the two liquors, adding a pint or more of boiling hot cream, the macaroni that was first taken out, and half a pound of grated Parmesan cheese; make it hot, but do not let it boil; serve it with the crust of French roll, cut into small pieces.

MACARONI (Stewed).—Boil a quarter of a pound of macaroni in beef stock, till nearly done; then strain it, and add a gill of cream, two ounces of butter, a table spoonful of the essence of ham, three ounces of grated Parmesan cheese, and a little Cayenne pepper and salt; mix them over a fire for five minutes, then put it on a dish, strew grated Parmesan cheese over it, smooth it over with a knife, and colour it with a very hot salamander.

MACARONI (Timbale of).*—Take some puff paste, roll it thin, and cut it into narrow bands; twist each into a kind of cord, which place round the insides of buttered moulds, snail fashion; fill each mould with macaroni, cover the tops with grated bread, and Parmesan cheese (equal quantities of each); put the *timbales* into a warm oven, and bake them three quarters of an hour; then turn them on a dish, and serve.

MACARON (*Timbale of au Chasseur*).^{*}—Prepare the macaroni as for the *timbale*, putting *filets* of larks, dressed in *espagnole travaillé*, and a *fumet* of game, instead of the *blouté* and gravy. The rest of the operation is the same as *timbale of macaroni*.

MACARONI (*Timbale of, à la Marinière*).^{*}—Cut the *filets* of a middling sized sole, and fry them lightly in butter; blanch two carp roes, and take about a dozen very red cray-fish tails; prepare your macaroni as directed (see *Timbale of Macaroni*), with the addition of two spoonfuls of *béchamel maigre*, and four ounces of cray-fish butter, and only half the usual quantity of plain butter. When done, put about a quarter of it in the *timbale*, and on it the two carp roes, half the cray-fish tails, and as many fine white mushrooms; cover these with a third of the macaroni, upon which lay the *filets* of sole, the remainder of the tails, and six white mushrooms. Pour the rest of the macaroni on this, and finish as directed. See the recipe above mentioned.

MACARONI Tourte au Zéphyr.—Scald about half a pound of macaroni; drain, and then boil it in some good stock; when quite tender, add to it a proper quantity of grated Parmesan cheese and veal callos, put it into a *toute au zéphyr* (see the article), and serve.

MACAROONS.—Take a pound of sweet almonds blanched, and nicely pounded, add a little rose-water to prevent their oiling; add a pound of sifted sugar, then whisk the whites of ten eggs to a solid froth, and add to the above; beat all together for some time. Have ready wafer paper on tin plates, drop the mixture over it separately, the size of a shilling, or smaller; sift over them a little sugar, and bake them.

MACAROONS Bitter Ice Cream.^{*}—Take a quarter of a pound of bitter macaroons, pound them, and having prepared the cream, eggs, and sugar, in the usual way (see *Ice Cream*); add the macaroon powder, boil, strain, and finish, as therein directed.

MACAROONS Filled.^{*}—Take some sweet macaroon paste, and lay the cakes on water, quite round; when all are done, have a round stick (about an inch in diameter), and make a hollow in the centre of each; bake them as usual, till yellow, and crisp; then take them out, and put in the hollows preserved cherries, raspberries, or some jelly; and instead of detaching the macaroons from the paper, cut it close round the edges.

MACAROON Filled (Tart of).^{*}—Cement together as many sheets of wafer paper as will be sufficient to cut a piece the size of a dish; spread over its surface sweet macaroon paste, about a quarter of an inch thick; on this place a border of almond shaped macaroons round the edge; then lay them in diagonal lines over the whole; cross these again, so as to form a treillis over the surface, taking care to make the points touch neatly; when the whole is covered, put it on a tin in a moderate oven, and bake it three quarters of an hour; then take it out, and garnish the spaces between the macaroons with various preserved fruits.

MACAROONS à la Portugaise.^{*}—Take six ounces of potatoe flour, a pound of sweet almonds, a pound and a quarter of sugar, and the whites of twelve eggs. Blanch and pound the almonds; beat the eggs to a snow, then mix them with the almonds, add afterwards the sugar and flour; beat the whole up well, and put the preparation into small paper cases, and bake them like other biscuits.

MACAROONS (Sweet).^{*}—Blanch a pound of sweet almonds, throw them into cold water for a few minutes, lay them in a napkin to dry, and leave them for twenty-four hours; at the end of that time, pound them, a handful at a time, adding occasionally some white of egg, till the whole is reduced to a fine paste; then take two pounds of the best lump sugar, pound and sift it, then put it to the almonds, with the grated rinds of two lemons; beat these ingredients together in the mortar, adding, one at a time, as many eggs as you find necessary to moisten the paste, which should be thin, but not too much so, as in that case it would run; your paste being ready, take out a little in a spoon, and lay the macaroons on sheets of white paper, either round or oval, as you please; lay them at least an inch apart, because they spread in baking, and if put nearer would touch. The whole of your paste being used, place the sheets of paper on tins in a moderate oven for three quarters of an hour.

This kind of cake requires great care and attention; it will be well therefore to take notice of the following rules: 1. To mind that the almonds are perfectly dry before you begin to pound them. 2. Take great care that not a particle of the yolk is mixed with the white of egg, which would entirely spoil the colour of the macaroons, and prevent their rising in the oven; to avoid this, open each separately, and if

perfectly fresh, divide the yolk and white with great care. 3. The oven must be no more than moderately heated, nothing being more liable to burn than almonds and sugar; by the least negligence in this respect, the surface would be burned, whilst the inside would remain unbaked. The best method to obviate any mischief of this sort: Put two or three macaroons into the oven to try it; leave them in the usual time; and if, when you take them out, they are of a clear yellow, the oven is properly heated, and the whole of the macaroons may then be put in.

MACAROONS (Spiced).*—Take a pound of sweet almonds, and two pounds of sifted sugar; make your paste as usual, to which add a spoonful of powdered cinnamon, six or eight cloves, also pounded, some preserved lemon and orange peel (of each a spoonful), chopped small, and the grated rind of two lemons; mix them all together in the mortar, and then lay your macaroons as usual, and bake them with equal care.

MACAROONS (Spiced) Tart of.*—Join together as many sheets of wafer paper with water as you may judge necessary, cut it to the size of a dish; lay it on a sheet of white paper, cover it with the spiced macaroon paste, about an inch thick; put it in the oven, and bake it of a clear brown. In the mean while, boil a quarter of a pound or six ounces of sugar with some orange-flower water, until, on dipping the skimmer into, and shaking it in the air, the sugar flies off in small bottle-shaped pieces; as soon as the tart is baked, pour the sugar over it pretty thickly; replace it in the oven to dry the sugar, which should resemble icing; in a few minutes take it out and lay it in a large dish.

MACEDOINE.*—Take as many carrots and turnips as you think necessary, turn them neatly, blanch and boil them in a little *consommé*; reduce them to a jelly. Take the following vegetables: young peas and beans, French beans, cut into lozenges, cauliflowers, artichoke bottoms, cucumbers, asparagus heads, small onions, and white mushrooms; blanch all these separately, and a quarter of an hour before dinner, make them quite hot, and then drain them on a cloth; in the mean time, reduce some *allemande*, add to it the jelly of roots, keep them boiling, put in the roots and vegetables, with a little sugar and fresh butter; stir them together until the sauce adheres to the vegetables. The *macédoine* is generally used to garnish the removes of soups.

MACEDOINE à la Béchamelle.*—Prepare carrots, turnips, small onions, peas, asparagus, bread, and French beans, artichoke bottoms, cauliflowers, &c. &c., in the same manner as the *macédoine*; when they are all done in their appropriate seasoning, drain them very dry, and put them into a saucepan, and pour on them a reduced *béchamel*; shake them all up together, that the sauce may be thoroughly incorporated with the vegetables; keep it hot, but do not let it boil.

MACEDOINE of Fruit.—The *macédoine* is an ornamental dish, composed of transparent jelly, with various fruits enclosed in it; for this purpose it should be done as follows: Have a dome-shaped mould, six inches and a half in diameter, and four in height, the sides fluted; the smaller mould must be of a similar form, but only four inches and a half in diameter, and two and three quarters high; to this latter have four handles, bent at the end, to hang it exactly in the centre of the larger mould. Prepare a strawberry transparent jelly, place the larger mould as straight as possible in pounded ice, hang the small one in it, and pour the jelly into the former; whilst it is congealing, pick about twenty fine white strawberries, the same number of very red ones, the same of white raspberries, a dozen bunches of red, and the same of white currants; wash all these well, but touch them as little as possible, that they may not lose their freshness; when the jelly is perfectly set, pour some hot water into the small mould which will enable you to remove it with ease; raise it with great care, so that the space may be found without the slightest flaw; then place on the jelly (in the centre of this space) two bunches of white currants, surround these with a ring of white strawberries, and the latter with a crown or ring of white raspberries; pour over very carefully two or three spoonfuls of the jelly, and when that is congealed, proceed in the same way with the red currants, strawberries, and raspberries, then the jelly, and so on alternately, until all the fruit is used; fill the mould with jelly; as soon as the whole is congealed, dip your mould into a large saucepan of hot water, and then turn it into a dish instantly. The *macédoine* may be garnished in this manner with any kind of fruit you think proper. It may also be filled with two jellies as follows: White lemon jelly in the large mould, and finished with the same jelly, tinged with either rose colour or yellow; indeed the

moulds may be varied in any way your fancy may dictate.

MACKEREL (to Choose).—Their gills should be of a fine red, their eyes full, and the whole fish stiff and bright; if the gills are of a faint colour, the fish limber and wrinkled, they are not fresh. They are in season in May and June.

MACKEREL (Boiled).—Boil them in salt and water, with a very little vinegar. Serve with fennel sauce and coddled gooseberries.

MACKEREL with Black Butter.*—The mackerel for this dish should be dressed according to the directions for *mackerel grillé*; dish them; then put a piece of butter into a frying pan, and when it is quite hot, fry some parsley in it, and pour them over the fish; heat up some vinegar, and pour that over also.

MACKEREL (Broiled or Fried).—They may be broiled or fried, and are extremely good either way, stuffed with crumbs of bread, parsley chopped, lemon peel grated, pepper, salt, and nutmeg, mixed with yolk of egg; anchovy sauce and fennel sauce,

MACKEREL en Cailles.—Cut two or three mackerel, each into three pieces, give them a few turns over the fire in butter, with parsley, shalots, mushrooms, pepper and salt, then wrap each piece in a vine leaf, with a piece of bacon and some of the seasoning; lay them on a baking dish, pour the remainder of the seasoning over, put them in the oven; when nearly done, take them out, cover them with bread crumbs; replace the dish to finish the baking. Serve with wine sauce.

MACKEREL (Collared).—They may be done in the same manner as eels are done, only the sage should be omitted, and sweet herbs, a little nutmeg, and lemon peel, substituted in its place.

MACKEREL, en Compote.*—Prepare the mackerel, cut off the tails, and put them into a small saucepan well buttered, with any common fish you may have, and anchovy and white wine; braise them in this; when done, serve them with their own liquor.

MACKEREL (to Dry).—They must be very fresh. Gut and wash them very clean, cut off their heads, split them down the back, and lay them quite flat; hang them by their tails to drain; they should be hung in a very cool place. Strew some salt at the bottom of a pan; sprinkle the fish thoroughly with salt, lay them in the pan, belly to belly, and back to back; let them lie in the salt twelve or fourteen hours, then

wash the salt off clean, and hang them up to drain for half an hour, pepper the insides a little, and lay them to dry on stones laid aslant towards the sun; take care never to let them be out when the sun is not upon them, nor till the dews are dispersed, as the stones they are laid upon should be warm and dry. They will be perfectly cured in a week; hang them up by their tails, putting their insides together, in a dry place, but not in any smoke.

They should be either fried in boiling oil, or broiled on or before a very clear fire, and basted with oil on a feather. No sauce will be required, for if they are good, they will be very moist and mellow; if they should be dry, you may serve with a little melted butter and parsley, or crimped parsley.

MACKEREL, (Broiled).—Split your mackerel down the back, season with pepper and salt, and lay a sprig of fennel in them. Broil them gently, and when ready to serve, take out the fennel, and put in its place a mixture, made with fresh butter, chopped parsley, green onions, pepper and salt; add plenty of lemon juice.

MACKEREL (Fillets of) Sauté.—Cut the fillets the whole length of the fish, take off the skin, trim and put them into a stewpan, with salt, pepper, parsley, and scallions shred small; pour a little melted butter over, and set them on the fire, moving the pieces about lest they should adhere to the pan, turn them very carefully, and do the other side. Take a good bit of butter, a ladleful of *velouté*, the yolks of three eggs, the juice of two lemons, salt, whole pepper, a *ravigotte* chopped small: stir it over the fire (but without boiling) till the right consistence, then pour it over the fillets.

MACKEREL (Fillets of) Sauté à l'Italienne.* The fillets being taken off, cut them in two, taking off the skin, and put them into a cutlet pan (previously toss them in egg, and rub over with bread crumbs), with clarified butter, a little water, the juice of half a lemon, and a sprinkle of salt; *sauté* them over a moderate fire, and when done, put them between two plates, to drain the liquor from them; place them on the dish in the form of a star, and pour over them some good *Italienne* sauce.

MACKEREL (Fillets of) to be served cold.—*Sauté* and dish the fillets, the same as the fillets *sauté à l'Italienne*, but let them stand till cold, and before they are wanted, pour over them a *remoulade* sauce, or they may be served in a salad, the same as salmon.

MACKEREL à la Flamande.*—Choose

three good sized and very fresh mackerel, take out the entrails through the gills, tie up the head, cut off the end of the tail, but do not open the back. Work up some shalots, parsley, and scallions (chopped very small), with a piece of butter; add salt, pepper, and lemon juice; stuff the body of the fish, and roll each in a sheet of buttered paper, tie the two ends tight, rub the paper with oil, and broil them for three quarters of an hour over a very clear fire. When done, take them out of the paper, dish, and pour over them the butter contained in the cases and lemon juice.

MACKEREL en Fricandeaux.—Take the skin from one side of the mackerel, lard, and put the fish into a braising pan, with a few slices of veal, ham, equal quantities of broth and white wine (let the veal be nearly done before you put in the mackerel); set the pan on a slow fire, and in a few minutes, add a few mushrooms, and a bunch of sweet herbs; when the fish are sufficiently done take them out, strain and reduce the sauce to a glaze, with which do the larded side; put a little butter to the remainder, and serve it under the fish.

MACKEREL (Fried).—Cut your mackerel, each into eight pieces, which soak for half an hour in lemon juice, pepper, and salt; wipe them perfectly dry, dip each piece in wine batter, and fry them dry; serve with fried parsley.

MACKEREL the German way.—Split them down the back, and season them with pepper and salt; broil them, and serve with the following sauce: Pick and wash some fennel, parsley, mint, thyme, and green onions; but use only a small quantity of each. Boil them tender in a little veal stock; then chop them up, and add to them some fresh butter, the liquor they were boiled in, some grated nutmeg, the juice of half a lemon, a little Cayenne pepper, and salt. Let it boil, thicken it with flour, and serve in a sauce boat.

*MACKEREL (Glazed).**—Clean and dry the fish as usual, lard them with streaked bacon, put them into a stewpan, with two slices of veal, sweet herbs, pour some *court bouillon* on them; stew them; when done, take them out, reduce the liquor, and glaze your fish with it.

*MACKEREL (Grillé).**—Clean, empty, and wipe your fish as usual; split them up the back, rub them with a little butter; mix some bread crumbs and shred parsley, cover the mackerel with this, and broil them; when of a nice colour serve them with the following sauce: Put some shred

parsley, a small quantity of oil, salt, pepper, and lemon juico into melted butter; stir them up together, and make it quite hot.

*MACKEREL à l'Italienne.**—Prepare your mackerel the same as for *la Flamande*; put them into a stewpan with half a hottle of white wine, some slices of onions and carrots, parsley, half a bay leaf, and salt to the taste; stew them in this till done; then drain and serve them with a white *Italienne*.

*MACKEREL à la Maître d'Hôtel.**—Three mackerel are quite sufficient for this dish; take out the entrails, and having wiped the fish with a wet cloth, split it open along the back, from head to tail; lay them in a deep dish with salt, whole pepper, scallions, and parsley; pour a sufficient quantity of oil on them to soak them well. Half an hour before dinner, place them on a gridiron over a gentle fire, and broil them on both sides. Put a piece of butter into a saucepan with a dessert-spoonful of flour, parsley, and scallions, shred small, pepper, and salt; mix them well, and then add a glass of water and the juice of a lemon; set this over the fire, stirring till it boils, when it may be poured over the mackerel.

MACKEREL à la Maître d'Hôtel, another way.—Prepare three mackerel, and cut each one into four fillets, place them on a buttered *sauté* pan, sprinkle them with fine herbs chopped, Cayenne, salt, and lemon juice; when done enough, be careful in dishing them to detach the skin, and mask them with a *maître d'hôtel* sauce, with the addition of chopped fennel in it.

MACKEREL (Pickled).—Clean and divide them; then cut each side into three, or leaving them undivided, cut each side into five or six pieces. To six large mackerel, take near an ounce of pepper, two nutmegs, a little mace, four cloves, and a handful of salt, all in the finest powder; mix all together, and make holes in each bit of fish, and put the seasoning into them; rub each piece of fish with some of the seasoning; then fry them brown in oil; let them stand till cold, then put them into a stone jar, and cover with vinegar; if you intend to keep them for some time, pour oil on the top of the jars. In this manner they may be preserved for months.

MACKEREL (Potted).—They are potted in the same manner as eels.

*MACKEREL (Roasted).**—Soak three mackerel in a marinade of oil, with scallions, parsley, and shalots, all chopped; season it with salt and pepper; when they

have laid in this for half an hour, fasten the mackerel to a spit, roast them before a small fire, basting with melted butter; just before they are done, strew bread crumbs over; finish and serve them with any fish sauce you please.

MACKEREL (*soft Roes of*) *en Caisses*.—Take the soft roes from half a dozen broiled mackerel, put them into paper cases with shred parsley, raspings, butter, salt, and pepper. Bake them, and when done, serve them with lemon juice.

MACKEREL (*soft Roes of*) *Petits-pâtés*.—Take the soft roes from four mackerel; put them into a pan with clarified butter, sufficient to cover them; then put the pan into an oven; when done, take them out, drain, and cut them into dice, which put into *petits-pâtés*; keep them hot, and just before they are sent to table put into each some of the following sauce: Reduce two spoonful of *velouté* and one of *consommé*, then add a little butter and thick cream, season with pepper and salt, and pour it in quite hot.

MACKEREL (*Soused*).—Thoroughly wash and clean them; take out the roes, boil them in salt and water; when they are done, take them out, and lay them in a deep dish; pour away half the liquor they were boiled in, and add to the rest of the liquor as much vinegar as will cover them, with two or three bay leaves. They should lie two or three days before they are eaten.

MADÉLAINES*.—Take nine ounces of powder sugar, eight of flour, the yolks of four and six whole eggs, two spoonful of brandy, and a grain of salt; put these into a saucepan, stirring continually, until the paste thickens; after which, stir only one minute; clarify ten ounces of good fresh butter, with which butter about two and thirty madelaine moulds; pour the remainder of the butter into your preparation; set it on a gentle stove, stir till it begins to become a liquid, take it off before it has time to get too hot, put a little of this into each mould, and bake them in a moderate oven.

MADÉLAINES en Surprise*.—Make your madelaines in the usual way; when cold, cut a thin slice from the bottom, take out nearly all the inside; pound four ounces of blanched filberts, mix them with eight spoonful of apricot marmalade, which mixture put into the madelaines, and place the slice taken from the bottom, and serve them.

MAGNONNAISE à la Ravigotte*.—

Take of chervil, tarragon, pimpernel, each a handful, and a little *chibol*, and having picked and washed, scald them for five or six minutes in boiling water with a little salt in it; then let them cool, drain and squeeze out all the water, and pound them well, moistening with a spoonful of the *magnonnaise* (see *Magnonnaise, White*); strain this through a silk sieve, and mix it with a *magnonnaise* prepared as above; if it be not sufficiently green, add a small quantity of essence of spinach.

MAGNONNAISE (*White*)*.—Put into a pan the yolks of two eggs, a good pinch of salt, and the quarter of a dessert-spoonful of tarragon vinegar; take a wooden spoon, stir them up quickly, and when it begins to thicken, add half a dessert-spoonful of the best olive oil; as the sauce continues to thicken, put in a few drops of vinegar, then oil, and so on, still rapidly stirring and rubbing the spoon against the sides of the pan. In proportion as the sauce gains consistence, increase, by degrees, the quantity of oil and vinegar, and add a little aspic jelly; do not cease stirring until you have thus amalgamated two glasses of oil, half a glass of aspic jelly, and as much vinegar as you find necessary to render the sauce palatable; when done, it should be of the consistence of thick cream, and equally smooth; keep it in a cool place till you want to use it.

MAIDS.—They should hang up for one day at least. You may either broil or fry them. If they are of a tolerable size, you may boil the middle part, and fry the fins. They should be dipped in egg, and covered with bread crumbs.

MAÎTRE D'HÔTEL (*Cold*)*.—Put a quarter of a pound of butter into a saucepan, with some parsley and shallots, minced small, salt, whole pepper, and lemon juice; mix the whole together with a wooden spoon. Pour the *Maître d'Hôtel* either over, under, or into whatever meat or fish you intend to serve,

MAÎTRE D'HÔTEL (*Lié*)*.—Put into a saucepan a quarter of a pound of butter, a tea-spoonful of flour, parsley, and scallions, chopped small, salt, whole pepper, and two ladlesful of stock; set it on the fire only just as it is wanted; stir it like a white sauce; if it be too thick, put in a little lemon juice and water; thicken with yolks of eggs.

This sauce should be of the same consistence as *white sauce*.

MAÎTRE D'HÔTEL Sauce.—Take three spoonful of bechamel sauce, add to it two

tea-spoonsful of finely shredded parsley, washed and dried in a towel, a little shalot, pepper, and salt; reduce this on the fire about seven minutes, add a little good cream, and two ounces of butter, work it well in, squeeze in the juice of half a lemon, and serve immediately.

MALLOWS (*Syrup of*).^{*}—Take half a pound of mallows root, and having scraped and washed it well, cut it into small pieces, which set on the fire with three pints of water; when sufficiently boiled, the water will be glutinous, strain off the decoction, and pour it into four pounds of sugar; clarify it in the same manner as capillaire; boil it to *lissé*, run it through a jelly-bag, and when cold, bottle it.

MALT Vinegar.^{*}—In Germany, this vinegar is made with barley and wheat malt, of both of which there are two sorts, one dried in an oven or kiln, the other dried in the open air; of the latter the largest quantity is generally used.

Put ten gallons of boiling water into a large tub, stir it till it cools a little; then add your malt (two thirds barley, and one third wheat) a little at a time, stirring it with a stick until thoroughly mixed with the water; cover the tub. Boil some more water, take the mash from the bottom of the large tub, put it into a smaller one, and place this within a larger one, so that there may be two inches space between the bottoms of each tub; set another small tub on the top; this latter should have holes pierced in it, through which pour the boiling water on the mash, beneath lay straw over, and leave it for an hour and a half; after that time, draw off the water by means of a cock placed between the two tubs; then pour fresh boiling water over the malt, let it stand again, and repeat this operation as many times as you think necessary; the precise number must be regulated according to the intended strength of the vinegar. Pour the liquor into casks, and when cold and settled, put it into a large barrel with a head to it; add some beer lees, cover and leave it for ten hours to ferment; as soon as it is clear, pour it into a cask, previously washed with strong vinegar, put to it some yeast; skim it well, and you will then have vinegar of the best quality.

MARASCHINO.^{*} — Take sixteen pounds of fine sharp cherries, stone and take off the stalks; put them into five quarts of brandy to infuse, covered close for three days, then distil the infusion; distil also a pound of cherry leaves in six

quarts of filtered river water, from which you will obtain about a gallon; dissolve in this four pounds and a half of fine sugar; add it to the liqueur, with two pints and a half of kirschenwasser, an ounce and four drachms of spirits of rose, the same of orange flowers, and three drachms of spirits of jessamine; mix them altogether, run it through a jelly-bag, and bottle it; cork them well.

MARASCHINO (*Conserve of*).^{*} — Pound and sift some of the best lump sugar, mix it in a china basin with spirit of maraschino, until it is of the consistence of pastil paste; then put it into a skillet over the fire, and beat it gently, stirring it constantly (but without letting it boil), till very liquid, when it may be poured into funnel-shaped tin moulds; put these moulds on iron plates, and dry the conserve in a stove.

MARASCHINO (*Fromage Bavaois*).^{*}—Boil a pint of double cream, to which add half a pound of sugar and six drachms of clarified isinglass; run it through a sieve, and place it on ice; the moment it begins to congeal, pour in, by degrees, half a glass of maraschino; then stir in the whipped cream, and finish as usual.

MARASCHINO Ice Cream.^{*}—Take two quarts of cream, twelve eggs, a pound of double-refined sugar, and three glasses of true maraschino; put the cream on to boil, and in the mean time whisk the whites of the eggs to a firm snow, then pour in eight yolks, and the sugar pounded and sifted, stir them together lightly, and then add by degrees the boiling cream, whipping continually; set it on the fire, and do not cease whipping until it has boiled up three or four times; pour it through a sieve into a basin, stirring a little to enable it to run more freely; when cold put it into the *sorbetière* with the maraschino; cover it instantly, and ice it as usual.

MARASCHINO (*Souffles Français of*).^{*}—Your preparation being made as usual (see *Souffles Français*), when the whites of eggs are put in, add half a glass of maraschino.

MARCIIPANE.^{*}—Take four pounds of sweet almonds, throw them into boiling water, let them lay till the skin loosens, then put them into cold water, after a few minutes blanch and throw them again into cold water to wash them thoroughly. When dry, pound them (a handful at a time) to a very fine paste, moistening each handful with two spoonsful of water; the whole quantity of almonds being pounded, put

the paste into a large preserving pan, with four pounds of the best lump sugar finely pounded and sifted; set the pan on a coal fire, stir and work them up together with a large wooden spatula, rather sharp at the bottom; be very careful that none of the paste adheres to the pan; the consequence of such neglect would be, that the marchpane would be spotted with yellow, and would smell unpleasantly. Whilst working it up, the paste, which when put in was tolerably firm, will become rather liquid, and a great deal of vapour may be observed; the first is caused by the sugar dissolved by the heat and moisture, the second by the evaporation of the water. Continue to stir and work it up in this manner without ceasing for two hours, and if at the end of that time, you can touch the paste without its adhering to your fingers, it is sufficiently dried; in which case remove it all to one side of the pan, clean the bottom and side of the other, sprinkle it well with flour, then put the paste to that part, clean and sprinkle that side also; then take the pan by both ears and move it round and round, so that the paste may all unite together: as soon as it has done so, put it into a sheet of paper, or, if you want to use it immediately, on a well floured table. This paste, if the almonds be well pounded and then thoroughly dried, will keep good for six months; if these two precautions are not properly attended to, it will become sour in ten days.

MARCHPANE Royal.*—Take a pound of sweet almonds, blanch and throw them into cold water, drain and pound them, moistening with orange flower and plain water, but take care not to put too much at once. The almonds being reduced to a paste, put them into a preserving pan with half a pound of powder sugar, set the pan on a moderate fire to dry the paste, which will be sufficiently so if, when you touch it, it no longer sticks to your finger, then take it out and place it on a plate or wafer paper, previously sprinkled with sugar: as soon as it is cold cut it in pieces, which roll in your hand to the size of your little finger; form them into rings, and lay them on iron gratings; glaze and put them into a brisk oven to colour. The above paste may also be employed as follows: roll it out and cut it in half, spread over one piece apricot marmalade, or any other preserve you please; cover it with the other piece, cut it into lozenges, crescents, &c., accord-

ing to your fancy, lay them on the grating as above, glaze and colour them in a quick oven.

MARIGOLDS (Conserve of).—Take four ounces of marigold flowers, conserve of hyacinth and hermes, of each four drachms; the powder of pearl, two ounces; and as much syrup of citron as will make them into a conserve, mixing and bruising them together with refined sugar.

MARINADE Cuite.*—Cut three carrots and four onions in slices, put them into a stewpan with some butter, two bay leaves, a little thyme, two cloves; set these on the fire; when the carrots and onions are done, add some parsley and scallions, a dessert spoonful of flour, a glass of vinegar, two of stock, salt, and pepper. Simmer the marinade for three quarters of an hour, then strain it through a horse hair sieve, and set it by for use.

MARJORAM Conserve.—Take the tops and tenderest part of sweet marjoram, bruise it well in a wooden mortar or bowl; take double its weight of fine sugar, boil it with marjoram water till it is as thick as syrup, then put in your beaten marjoram

MARJORAM (Essence of).—Take some marjoram, pick off the leaves and lay them to dry in a warm place for about a couple of hours, then take a large-mouthed bottle, and put the leaves into it, let the bottle be filled with them, and pour upon them wine, brandy, proof spirit, or vinegar, and let them steep for fourteen days.

MARJORAM Sweet (to preserve).—Beat up very well the white of an egg, then beat very fine and sift some double-refined sugar; take some marjoram and rub it on a glass that is quite clean, and lay it in the form of the glass; so do it with the egg, then sear it with the sugar on it, and lay it on paper to dry.

MARMALADE.*—Marmalade may be composed of almost any fruits; the best, however, for this purpose are apricots, peaches, oranges, quinces, egg-plums, apples, &c. They are usually made by boiling the fruit and sugar together to a kind of pulp, stirring them constantly whilst on the fire: it is kept in pots, which must not be covered till the marmalade is quite cold.

MARMALADE (Transparent).—Take some very pale Seville oranges, and cut them into quarters, take out the pulp, put it into a bason, and take out all the skin and seeds; put the peels into a little salt and water, and leave them to soak in it all

night, then boil them in a good quantity of spring water till they are tender; cut them in extremely thin slices and add them to the pulps. To every pound of the marmalade, put a pound and a half of double-refined sugar finely sifted, and boil them together gently for twenty minutes. If it is not sufficiently clear, boil or simmer it for five or six minutes longer, keep stirring it gently all the time, and take great care you do not break the slices. When cold, put it into jelly or sweetmeat glasses, and tie them down closely with brandy paper.

MARROW Bones.—Chop the bones at each end so as to stand steady, then wash them clean, saw them in halves, cover the top with a floured cloth: boil them, and serve with dry toast.

MARROW Cream.*—Pound an ounce of sweet almonds with a little milk, press out the milk from the almonds, which use whilst pounding two ounces of beef-marrow and some lemon peel; beat up the yolks of six eggs in warm milk, and add them to the marrow; mix the whole with a quart of good milk, strain it into a saucepan, set it on the fire, stirring constantly till it thickens, then pour it into small cups or moulds, and put them in a cool place, and turn them out when to be sent to table.

MARROW with Eggs.—Take some beef-marrow, pound it well with eggs boiled hard, season them with pepper, salt, nutmeg, and sweet herbs; when well mixed roll it up into little balls, wrap each in thin paste, dip them in batter, and fry them.

MARROW Fritters.*—Boil some beef-marrow with a glass of stock till reduced to a thin paste, which pour into flat saucers to about the thickness of a crown piece; when cool turn them out, dip each into a batter made of cream-cheese, pounded with a little milk, two handfuls of flour and an egg; fry these fritters, either in oil, lard, or butter; whichever you use, however, should be boiling.

MARROW Pasties.—Take the marrow from three marrow-bones, a little thyme, winter savory, and sweet marjoram, the yolks of three eggs, a quarter of a pound of sugar, a quarter of a pound of currants, a little rose water and some nutmeg; work all these together, and put them into a pasty of puff paste, and fry them in lard.

MARROW Pasties.—Shred some apples with some marrow, add a little sugar to them, make them up in puff paste, and

fry them in clarified butter; when fried strew some sugar over them, and serve.

MARROW (Patties of).*—Blanch and pound four ounces of sweet almonds, moistening them with orange-flour water; when reduced to a paste, mix it with a handful of flour, a drop of warm water, and the yolks of three eggs; with this line a number of shallow moulds, dorez and bake them in a slow oven. When done, take them out and put in each a little cream made with beef marrow, lemon peel, and cream, not laid on thicker than a crown piece; cover it with a spoonful of white of egg whipped to a snow; strew sifted sugar over, and serve them very hot.

MARROW Pudding.—Grate the crumb of a French roll, put to it a pint of cream, a pound of marrow sliced, four eggs, sugar and nutmeg, according to taste, two ounces of citron sliced; three quarters of an hour will be sufficient to bake it; you may add currants, if you think proper.

MARROW Pudding.—Boil with a quart of new milk, cinnamon and lemon peel, and strain it to half a pound of beef marrow finely chopped, a few currants washed and picked, some slices of citron and orange peel candied, a little grated nutmeg, brandy, syrup of cloves, a table-spoonful of each, and half a pound of Naples biscuits. When the mixture is cold, add eight eggs beat up, omitting five of the whites, and bake it in a dish with puff paste round it.

MARROW Pudding.*—Soak beef marrow in cold water for twelve hours, then clear away all the pellicles, and beat it with a wooden spoon in a little orange-flower water till of the consistence of thick cream. Take some double cream, mix the marrow with it, add a little mace, nutmeg, and cinnamon, and boil it. Blanch and pound eight ounces of sweet almonds, moistening them with cream, press the milk from them, and mix with it the whites of three eggs, well whipped, the yolks of ten; beat the whole well, and then put to it the marrow cream, half a pound of powder sugar, a little salt, and a sufficient quantity of sifted flour to make it of the proper consistence; tie it in a buttered cloth, and put it into boiling water. When done, serve it with melted butter, orange-flour water, and white wine.

MARROW Sausages.*—Mince equal quantities of beef marrow, fresh pork, and veal; season the mixture well; add

sweet herbs, if you like; tie them up in sheeps caul, and make your sausages either flat, oval, or round, according to your taste.

MARROW Toasts.*—Make a *farce* with some breast of fowl poundod with herbs, and mixed with yolks of eggs and veal gravy; boil some beef marrow in stock, let it cool, and then cut it in pieces; spread layers of *farce* on some slices of fried bread, place the pieces of marrow on it (but not near enough to touch each other), cover them with another layer of *farce*; strew bread crumbs over, and colour them in the Dutch oven.

MARROW Pudding a la Française.—Take a quarter of a pound of beef marrow, clear away all bones and fibres, blanch it in a little water: bruise and mix it with some *Frangipane*, and finish in the same manner as *Tourte of Frangipane*, except making the border higher for the pudding.

MARROW Tumblers.—Set on the fire a pint of cream, three eggs and some powder sugar; let them boil for half an hour, stirring constantly, then add some beef marrow shred very small, a few pounded macaroons, a little grated lemon peel, the yolks of two eggs, and the whites of four whisked to a froth, and a few drops of orange-flower water, still stirring till all is well mixed; then have ready some small plain moulds about an inch and a half deep, butter them well, put a spoonful of cream in each, and bake them: serve either plain or with nonpareils. The same preparation may also be served as a *tourte*, but it must not be covered; when baked, stew powder sugar over, and glaze with the *salamander*.

MARSEILLES, or Ginger.*—Take a pound and a half of double-refined sugar, and boil it to *fort soufflé*, add to it an ounce of ginger in powder, remove the pan from the fire, and with a round stick (like a plain round rule) stir the sugar, inclining the stick towards the sides of the pan, then with a spoon take the sugar that sticks to the edges and put it amongst the liquid, then work it up again with the stick, remove the solid sugar as before, and repeat this operation four times, when it will have become tolerably thick and firm; pour it into paper cases, about half an inch thick, and with a fork trace on its surface, whilst warm, lozenges of what size you please; afterwards, with the point of a knife, mark some of these deeper than the others; when quite cold, take them out of the papers, and separate them, where the lines are

deepest. The *Marseilles*, if preserved in a warm or dry place, will keep good for a long time.

MARSEILLES (Spiced).*—Take a pound and a half of fine sugar, boil it to *cassé*; take a quarter of preserved orange peel, the same of candied lemon peel (or, if you like it better, two ounces of blanchéd pistachio nuts), cut them into dice, and put them with half an ounce of cloves, the same of cinnamon (both pounded), into the sugar, stir them in gently, continue to boil your syrup to *forte plume*; then beat it up, pour it into cases, and finish as the *Marseilles*.

MATELOTE au Bouillon.*—Take the wings of turkey-poults, pheasants, or partridges, with some pieces of wild rabbits, lamb, and slices of bacon; put them into a stewpan with equal quantities of stock and Champagne, half a glass of olive oil, salt, pepper, and garlic; cover the pan close, and stew till reduced to *court bouillon*; then lay the pieces on a dish, and pour the sauce over them. If it should be too thick, add a glass of *consommé*.

MATELOTE of Butcher's Meat.*—Take beef, veal, mutton, and pork, a large slice of each, and a small one of leg of lamb; cut them in small pieces, which put into a saucepan with equal quantities of stock and Champagne, salt and spices, cover them very close, and set them on hot ashes for six hours, then serve it.

MATELOTE à la Colonne.*—Take six fowl pinions, a dozen crayfish, some veal sweet-breads, pieces of rabbit, and a large eel, stuck with anchovies and cut in pieces, three inches long, small onions, morels, streaked bacon, pepper, salt, and a glass of stock; set these, except the eel and onions, on a slow fire for half an hour; then add a pint of Champagne, some more stock, and two spoonsful of oil, and keep them on the fire; put the eel and pinions into a separate saucepan, and when three parts done, add them to the rest, and finish stewing; as soon as the *matelote* is sufficiently thick, take the pieces out with a fork, arrange them on a dish according to your taste; lay fried bread round, and in the centre the sauce and *court bouillon*.

MATELOTE Hollandaise.*—Take a neck of veal, two young pigeons, a small fowl or capon, and some turkey's pinions; put them into a saucepan with some good stock; set them on the fire till about half done, then add a quarter of a pound of rice; cover the whole very close, and let it stew over a small fire for two hours, then

take it off, pour the whole into a dish and serve it.

MATELOTE Provençale.*—Take a leveret and a brace of partridges, half roast and them in pieces; take also some small soles, smelts, or any other kind of fish; put them all into a saucepan together with a glass of Champagne, two of stock, salt, pepper, oil, and six cloves of garlic bruised; boil them to a *court bouillon*, as other *matelotes*; dish them, garnished with veal sweetbreads in *consommé*.

MEAD.—To one hundred and twenty gallons of pure water (the softer the better), put fifteen gallons of clarified honey; well mix the honey with the water, then fill your copper, (it should hold about sixty gallons), and boil it till it is reduced about a fourth part; then drain it off, and boil the remainder of the liquor in the same manner. When the last is about a fourth part wasted, fill up the copper with some of that which was boiled first; and continue boiling and filling it up till the copper contains the whole of the liquor, by which time it will, of course, be half evaporated. The scum must not be taken off, but must well mix with the liquor whilst boiling, by means of a jet; when this is done, draw it off into under backs, by a cock at the bottom of the copper, and let it remain till it is only as warm as new milk. Then turn it up, and suffer it to ferment in the vessel, where it will form a thick head. As soon as it has done working, stop it down very close, to keep the air from it as much as possible. When it is half a year old, put it into bottles, have it well worked, and keep it in the same vault it stood whilst in the cask. Those who like mead to have an aromatic flavour, may mix with it elder, rosemary, and marjoram flowers, and use cinnamon, cloves, ginger, pepper, and cardamums, in various proportions, according to taste. Others put in a mixture of thyme, eglantine, marjoram, and rosemary, with various spices.

MEAD (to make).*—To every gallon of water put four pounds of honey, boil it an hour. Then put it into a tub with some yeast on a toast; cover it over. If it ferments well after three or four days, draw it off clear, and put it into a cask, with one lemon sliced to every gallon; add a hottle of brandy to every ten gallons. The rind of Seville oranges cut very thin, suspended in the barrel, is a great improvement to the flavour.

It is best to wash the cask round with part of the brandy before the liquor is put in.

MEAD Frontinac.—Take fifty pounds of honey, fifty pounds of fine raisins, and fifty gallons of water; boil these about fifteen minutes, keeping it well skimmed; put it in a tub to work, and put to it a pint of ale yeast, letting it work until the yeast begins to fall; when taken clear off, turn it with the raisins, and throw into the cask a quart of white elder flowers: take care to attend to it in change of weather; let it continue in the cask for twelve months, and then fine it down with wine fining, and put it into bottles.

MEAD Sack.—To every gallon of water put four pounds of honey, and boil it three quarters of an hour, carefully skimming it. To every gallon add one ounce of hops; then boil it half an hour, and let it stand till the following day; then put it into a cask, and to thirteen gallons of the liquor add a quart of brandy. Stop it lightly till the fermentation is over, and then stop it very close. If you make a large cask, keep it in the cask for twelve months.

MEAD (to make small.)—To a gallon of water put two pounds of honey, and one pound of sugar; boil it for an hour, put in the whites of four eggs to raise the scum; skim it quite clean whilst boiling, then put it into a clean tub, and let it stand for a week, putting in a toast with honey, to make it work; then turn it, and put in the peels of three or four lemons, and let it stand a month; and then if it is not sufficiently fine, put in more honey, and let it stand longer.

MEAT Cakes.—Take whatever meat, game, or poultry, you may chance to have, (it is the better for being under done); mince it fine, adding a little fat bacon or ham, or anchovy; season with a little pepper and salt; mix the whole well together, and make it into small cakes, about three inches in length, an inch and a half in width, and half an inch thick; fry them of a light brown, and serve them with good gravy: or put it into a mould, and boil or bake it.

MEAT (to keep it hot).—If your meat is done before you are ready to serve, take it up, set the dish over a pan of boiling water, put a deep cover over it, so as not to touch the meat, and then put a cloth over that. This way will not dry up the gravy.

MEAT Patties.—The tins should be about the size of a small tocup, but not

so deep ; lay puff pasto at the bottom, put in forcemeat, and cover it with puff paste ; bake them a light brown, turn them out ; five or seven make a side dish, add relishing sauce to them.

MELON Fritters.—Cut a melon into small pieces (remove the seeds and rind), soak them in brandy and sugar for half an hour ; then drain them well, dip each piece in good batter, and fry them. Serve them with sugar sifted over.

MELON Fromage Bavaois.*—Cut a moderate sized melon into slices, from which take the rind and seeds ; cut the fruit small, and reduce it to a marmalade with half a pound of clarified sugar ; rub it through a fine sieve, add to it six drachms of clarified isinglass, stir it well, and place it on ice ; as soon as it begins to thicken, mix a plate of whipped cream with it, and finish as usual.

MELON Mangoes.—There is a particular sort for this purpose, which the gardeners know. Cut a square small piece out of one side, and through that take out all the seeds, mix them with mustard seeds and shred garlic, stuff the melon with them, as full as the space will allow, and replace the square piece. Bind it up with small pack thread. Boil a sufficient quantity of vinegar to allow for wasting, with pepper, salt, and ginger, and pour it boiling hot over the mangoes, for four successive days ; the last day you pour it over, add flour of mustard, and scraped horse radish, into the vinegar, just as it boils up. Stop close. Be careful there is plenty of vinegar. All pickles are spoiled if not kept well covered with vinegar, and the greater number of times the boiling vinegar is poured over the mangoes, the sooner it will be ready for use. Large cucumbers called green Turley, prepared in the same manner as above, are very good, and come sooner into eating.

MELONS (to Preserve for Cookery).—Boil two parts of water, and one of vinegar, with salt, cloves (and other spice if you like), in proportion ; in the meanwhile take some small melons, wipe them with a cloth, and put them into a saucepan ; pour the above mixture, whilst boiling, over them, and set them on ashes till the next day ; then renew the fire, and keep them for several days, until the melons become quite green ; then put them into pots, and when cold, cover them close ; they should be kept in a cool place.

MELONS (to Preserve like Ginger).*—Half a pound of ginger to one pound of

melon ; scrape the ginger, and save the scrapings ; pour a quart of boiling water on the ginger, let it stand two days : scald the melon (with the scrapings of the ginger in the water), taking care not to make it too soft : cut it into small pieces resembling ginger ; then prepare a syrup, half a pound of sugar to a pint of water ; boil the ginger in it ; when cold, put in the melon, and set it over the fire for a short time, but not to boil ; let the syrup, with the ginger, be boiled every day for a fortnight, but not poured upon the melon till nearly cold ; then boil a rich syrup to keep it in.

N.B. — Carrot is equally good with melon.

MERINGUES.—Whisk the whites of nine eggs to a solid froth ; then add the rind of six lemons, grated extremely fine, and a spoonful of sifted sugar ; after which, lay a sheet of wet paper on a tin, and with a spoon drop the mixture in little lumps separately upon it, sift sugar over, and put them to bake in a moderately heated oven, taking care that they are done of a nice colour. Then put raspberry, apricot, or any other kind of jam between two of these bottoms, add them together, and lay them in a warm place, or before the fire to dry.

MERINGUES.*—Take the whites of twelve eggs, six ounces of the best lump sugar, pounded and sifted, and half a pound of pistachios ; blanch and beat the latter in a mortar, with a little white of egg, to a very fine paste. Whisk the whites of eggs to a snow, then add the sugar, and pistachio paste, mix them well, but very lightly, and when they are thoroughly incorporated put some sheets of paper on tin plates, lay your preparation on the paper, with a spoon, lay the meringues at least an inch apart ; sprinkle sifted sugar over them, and put them into a moderate oven or stove ; when done, detach them gently from the paper with a knife, and place them on a sieve in a dry place. Just before they are sent to table, fill each with a little whipped cream, to which add a small quantity of either orange flower, rose, or vanilla water.

MERINGUES. — Beat up the whites of four very fresh eggs till quite a firm froth, then mix in gently four large spoonfuls of fine sifted sugar ; be as quick as possible to prevent the sugar melting. Have ready some slips of paper large enough to hold a meringue on thick boards ; then with a spoon form as many half eggs lengthways as you can, sift sugar over them, blow off

what falls on the paper and bake them in a slack oven ; when quite crisp take them out, turn them over with the paper, and take out some of the middle very gently with a spoon, and put them in the oven to dry, and bake that side. Keep in a dry place till wanted, then fill them with whipt cream well flavoured, or something acid ; stick two together to form the egg, and send to table in a caramel basket, or any how you please ; occasionally they may be coloured red for a change.

MIGNONETTE.—A mignonette consists of the long pepper, ginger, cinnamon, cloves, coriander, and mace, tied together, in a bit of linen cloth.

MILK PORRIDGE.—Make a fine gruel of half grits, boiled a long time ; strain off ; either add cold milk, or warm it with milk : serve with toast.

MILK Porridge (French).—Stir some oatmeal and water together, leave it to stand till it is clear, then pour off the latter ; pour fresh water upon it, stir it well, let it stand till the following day ; strain through a fine sieve, and boil the water, adding milk while doing ; the proportion of water should be small.

MILK (Potage of).*—Put on the fire some milk, with a little sugar, and a hay leaf ; add, as soon as it boils, the yolks of three eggs, then take it off, and set it aside. Whip the whites of eggs to a snow, poach them in a little of the milk ; soak your bread in the remainder, put it into the tureen, with the poached whites on the top, sprinkle them with sugar, and colour them with the salamander.

MILK Punch.*—Beat up two eggs well, mix them in a quart of milk, sugar, nutmeg, and lemon peel to your taste ; boil it gently, stirring it all the time till thick enough ; take it off the fire a very few minutes, then add to it a full quarter of a pint of rum. It must be stirred all the time the rum is pouring in, or it will not be good.

MILK Punch.—Pare six oranges, and six lemons, as thin as you possibly can, grate them after with sugar to obtain the flavour. Steep the peels in a bottle of rum or brandy, stopped close for four and twenty hours. Squeeze the fruit on two pounds of sugar, add four quarts of water to it, and one quart of new milk, boiling hot ; stir the rum into the above, and run it through a jelly-bag until it is quite clear : bottle and cork it close immediately.

MILK Punch for present Drinking.—To

two quarts of water, put two quarts of French brandy, a dozen and half of lemons, three quarters of a pound of double refined sugar, and three pints of new milk ; strain it frequently through a jelly-bag, till it is clear and fine ; it must be made two or three days before you use it, and may be bottled off.

MILK Soup.—Take two quarts of new milk, with two sticks of cinnamon, a couple of bay leaves, a very little basket salt, and a little sugar ; put all into a stewpan to warm ; while heating, blanch half a pound of sweet almonds, beat them to a paste in a mortar ; mix them by degrees with some milk, and while heating, add to them the peel of a lemon, grated, and a little of the juice ; then strain it through a coarse sieve, and mix it with the milk that is heating in the stewpan, and let it boil up.

Cut some slices of French bread, and dry them before the fire ; let them soak a little in the milk ; lay them at the bottom of the tureen, and pour in the soup.

MILK Soup Lié.*—Put a quart of milk on the fire, and when it boils add to it sugar to your taste, a pinch of salt, and four eggs, keep it on the fire, stirring till you find it thicken and adhere to the spoon (the milk must not boil) ; cut some very light bread into pieces, soak them in the usual way, substituting milk for broth, pour the soup over and serve.

MILK Soup au Safran.*—Scald and drain some rice, put it into a quart of boiling milk, adding six grains of saffron in powder ; let it boil over a slow fire for an hour and a half, and then serve it quite hot.

MILK Vinegar.*—Put six spoonsful of good brandy into a large bottle full of milk ; cork it well, and expose it in a warm place for a month, opening it occasionally on account of the fermentation ; at the end of that time the milk will have become very good vinegar ; strain it through a cloth, and keep it in bottles.

MILK Water.—Take two handfuls of wormwood, the same of carduus, ditto of rue, ditto of angelica ; mint and halm, of each four handfuls ; cut them a little, put them into a cold still, and add to them three quarts of milk ; let your fire be quick till the still drops, then slacken it : you may draw off two quarts ; the first quart will keep all the year.

MILLET Pudding.—Wash three spoonsful of the seed ; put it into a dish with a crust round the edges ; pour over

it as much new milk as will nearly fill the dish, add two ounces of butter warmed, sugar, shred lemon, and a very little ginger and nutmeg, grated: as you put it in the oven, stir in two eggs, beaten, and a spoonful of shred suet.

MILLET Pudding.—Take a quarter of a pound of butter, and spread it at the bottom of a dish, then put in six ounces of millet, with a quarter of a pound of sugar; pour over it three pints of milk, and bake it.

MINCE Pie.—Weigh two pounds of scraped beef, free from skin and strings; of suet, picked and chopped, four pounds; then add six pounds of currants, nicely cleaned, and perfectly dried; three pounds of chopped apples, the peel and juice of two lemons, a pint of sweet wine, a nutmeg, a quarter of an ounce of cloves, the same quantity of mace, the same of pimentos, in the finest powder; mix the whole well together, and put it into a pan, and keep it covered in a dry cool place.

Have some citron, orange, and lemon peel, ready; and put some of each in the pies when made.

MINCE Pies without Meat.*—Take a pound of currants, a pound of apples, chopped fine, a pound of moist sugar, a pound of suet, well chopped, a quarter of a pound of raisins, stoned and chopped small; the juice of four Seville oranges, the juice of two lemons, the rind of one shred fine, nutmeg, and mace, according to taste, and a glass of brandy; mix all well together, put it in a pan, and keep it closely tied up.

MINT (Crème of).*—Put into the *bain-marie* alembic, a gallon of brandy, twelve ounces of fresh gathered mint, and the rinds of three lemons; distil from this two quarts of *liqueur*, in which dissolve one drachm of essence of mint; put a pound and half of sugar into two quarts of water, and when entirely dissolved, add the syrup to your *liqueur*, strain and bottle it.

MINT (Distilled Liqueur of).*—Take two handfuls of fresh gathered garden mint, and infuse it for some days in a gallon and a half of brandy, and a quart of water; then distil it as usual. Dissolve three pounds and a half of sugar in seven pints of water, mix the syrup with the *liqueur*, and run the whole through a jelly bag.

MINT (Essence of Jelly).*—Put three quarters of a pound of fine sugar into a preserving pan, and when nearly boiling, throw into it twelve drachms of fresh gathered mint, and the rinds of two lemons; cover it and leave it to get luke-

warm; dissolve half a drachm of essence of mint in a glass of tepid water, add half a glass of kirschenwasser, mix these with the lukewarm sugar, and an ounce of clarified isinglass, also lukewarm; strain the whole through a silk sieve, and finish as usual.

MINT (Green Vinegar).—Take half an ounce of mint, dry and pound it, pour over it a quart of the best vinegar, and let it steep for ten days, shaking it up every day.

MINT (Orange Water).—Take a still full of orange mint, distil it in a cold still, and put fresh orange mint into the water distil it again, and put your bottles into the still unstopped; a spoonful of this water put into a glass of spring water will perfume it as well as orange flower water.

MINT Sauce.—Take nice fresh mint, chop it small, and mix it with vinegar and sugar.

MINT (Soufflés Français).*—Take some fresh gathered mint leaves, put them, with the rinds of two lemons, into the milk, when nearly boiling; strain and finish as usual. See *Soufflés Français*.

MINT Water.—Take four pounds of dried mint, two gallons and a half of proof spirits, and three gallons of water distil them, and sweeten the water with a pound and a half of sugar.

MIRLITONS.*—Put into a pan] two yolks, and two whole eggs, four ounces of powder sugar, three ounces of sweet macaroons crushed, half an ounce of crisped orange flowers in powder, and a grain of salt; stir these together a minute, then add two ounces of melted butter; whip the two whites very firm, and put them also to the preparation. Line thirty tartlet moulds with puff-paste, into each of which pour an equal quantity of the above; cover them with sifted sugar, and when that is dissolved, strew over a little sugar, *à la grêle*; and put them into a moderate oven: serve either hot or cold.

Moor Game, see *Moor Fowl*.

MORELS.*—The morel is a kind of mushroom, and is usually dressed in the same manner. For a *ragoût* or garnish, they are prepared as follows: Having taken off their stalks, split the largest morels into two or three pieces; wash and put them into a basin of warm water to free them from the sand and earth; then blanch, drain, and put them into a stewpan, with a piece of butter and lemon juice, give them a few turns, and moisten with either brown or white sauce.

MORELS with Bacon.—Cut about a quarter of a pound of bacon into slices, put it into a stewpan and set it on the fire; when done, take some large morels, wash them well, cut each in half, and put them into the same pan (having removed the bacon); add a little butter, and give them a few turns; then take them out, soak them in melted butter or oil, with chopped parsley, shalots, whole pepper, and salt; in about half an hour, drain and roll them in bread crumbs, put on small skewers, lay them on a gridiron, broil slowly, basting with the butter, bacon, fat, and the *marinade*; lay the slices of bacon on a dish, and the morels on them.

MORELS with Cream.*—The morels being well washed, cut them in halves or quarters, according to their size; stew them with butter, salt, and a little water; when they are nearly done, add some good cream, mix it in well, finish them, and serve the morels quite hot.

MORELS with Croute.*—Pick and cut the morels in halves, wash them in several waters; boil, drain, and put them into a stewpan with a bit of butter, a bunch of parsley and scallions; fry them lightly, add a little flour and *consommé*, reduce them; take out the parsley and scallions, thicken with the yolk of an egg beaten up with cream, add a small quantity of powder sugar; serve them with a crust prepared as for mushrooms.

MORELS in Gravy.*—Having cut, well washed, and drained your morels, put them into a saucepan with oil, salt, and pepper; let them boil for half an hour; add some veal gravy and a little wine; then simmer them till sufficiently done; serve with the sauce; if the latter be too thick squeeze lemon juice into it.

MORELS (to keep).—They should be dried slowly, put into paper bags, and kept in a dry place.

MORELS (Stuffed).*—Choose the largest and most round-shaped morels, and having washed and drained, dry them in a cloth; fill each with a little fine *farce*, and stew them with slices of bacon and veal; when nearly done, pour on them a little veal gravy. Serve very hot.

MORELS and Truffles.—Morels and truffles are used for flavouring soups and sauces. Wash half an ounce of each, then let them simmer a few minutes in water, and add them, with the liquor, to boil in the sauce, &c. till tender.

MOUNTAIN Wine.—Take some very fine Malaga raisins, pick out the stalks,

and chop them very fine, and to every ten pounds of the raisins put two gallons of water. Let them steep three weeks, stirring them frequently during that time; then squeeze out the liquor, and put it into a vessel that will just hold it, but be careful not to stop till it has done hissing; then hung it up close, and it will be fit for use in about six months.

MUFFINS.—Mix two pounds of flour with a couple of eggs, two ounces of butter melted in a pint of milk, and four or five spoonsful of yeast; beat it thoroughly, and set it to rise two or three hours. Bake it on a hot hearth in flat cakes, and turn them, when done on one side.

MUFFIN Pudding with dried Cherries.—Take a pint and a half of milk, add to it a few coriander seeds, a bit of lemon peel, sugar according to taste, and boil them together for ten minutes; then put four muffins into a pan, strain the milk over them, and when they are cold, mash them with a wooden spoon; add half a gill of brandy, half a pound of dried cherries, a little grated nutmeg, two ounces of sweet almonds, blanched and pounded extremely fine, and six eggs well beaten. Mix all together and boil in a basin, or bake it in a dish with paste all round; or steam it in a mould that has been previously buttered and stuck fancifully with dried cherries, and serve when turned out with wine sauce over it.

MULBERRIES (Preserved).—Boil three quarters of a pound of sugar to *grand perlé*; put to it a pound of mulberries, stir them in carefully, without letting them boil; take the pan by the handle and roll the fruit about in the sugar for a few minutes; pour them into a basin, and let them stand; the next day drain off the sugar, boil it to the abovementioned degree; add the fruit, and proceed as above. Pour it into pots; do not cover them till quite cold.

MULBERRIES (to preserve dry).—Your mulberries must not be too dry, but must look rather a reddish green, and taste tart; prepare the same quantity of sugar *au soufflé* as of fruit; put in the mulberries and let them boil; the sugar must be first clarified with mulberry juice instead of water; when they have boiled, take the pan from the fire, skim it, and set it in a stove till next day; then take them out, drain them from the syrup, and put them up in boxes for use.

MULBERRIES (Ratafia of).*—Take two

gallons of brandy, a quart of water, three pounds and a half of sugar, three pounds of mulberries, half a pound of red currants, the same of raspberries, and half a drachm of mace. Take the seeds from the currants, mix, and crush all the fruits, the juice from which, with the mace, infuse in the brandy fifteen or eighteen days. Dissolve the sugar in the water, mix the syrup with the brandy, filter and bottle it.

MULBERRY Syrup.—Put some mulberries into a jug, tie a paper over it, and then put it up to the neck in a kettle of water; let it boil; as the liquor rises from the mulberries pour it off, strain it, and to one pint of the liquor put one pound of loaf sugar; set it over a slow fire, boil it gently till it becomes about the consistence of treacle; then take it off and bottle it.

MULBERRIES (Syrup of).*—Take as many mulberries as will yield three pints of juice, which put into a preserving-pan with three pints of water; boil until this quantity is reduced to one pint; then lay the fruit on a sieve to drain. Clarify three pounds of sugar, boil it to *bouillé*; then add the mulberry juice; give them one boil, and skim them. Pour the syrup into a pan, and let it stand; when cold, bottle it.

MULBERRY Wine.—Take mulberries when they are just changed from their redness to shining black, gather them on a dry day, when the sun has taken off the dew, spread them thinly on a fine cloth on a floor or table for twenty-four hours, and boil up a gallon of water to each gallon of juice; skim the water well, and add a little cinnamon slightly bruised; put to every gallon six ounces of white sugar-candy, finely beaten; skim and strain the water when it is taken off and settled, and put to it the juice of the mulberries, and to every gallon of the mixture put a pint of white or Rhenish wine; let them stand five or six days in a cask to settle; then draw off the wine, and keep it cool. This is a very rich cordial.

MULLET (to choose).—The sea mullets are better than the river mullets, and the red are considered better than the gray; to be good they should be very firm.

MULLET (Boiled).—Boil mullets in salt and water (a small quantity); when they are done, pour away part of the water, and put to the rest a pint of red wine, some salt and vinegar, two onions sliced, a bunch of sweet herbs, nutmeg, beaten mace, and the juice of a lemon; boil these well together,

with two or three anchovies; then put in the fish; and when they have simmered in it some time, put them into a dish and strain the sauce over them. Shrimps or oysters may be added.

MULLET (Broiled).—Scale and clean them, and cut gashes in their sides, dip them in melted butter, and broil them at a great distance from the fire; serve with anchovy sauce with capers, and a squeeze of Seville orange or lemon.

MULLEIS (Fried).—Scale and clean them, pour some melted butter into a deep dish, score the mullets across the back, and dip them into the butter; then put some butter in a stewpan, clarify it, fry the mullets in it; when they are done, lay them on a warm dish, and serve with anchovy sauce.

MULLET (Red).—Red mullet is called the sea woodcock. Clean it, but do not take out the inside; fold in oiled paper, and gently bake in a small dish. Make a sauce of the liquor which comes from the fish, adding a bit of butter, a little flour, a little essence of anchovy, and a glass of sherry. Give it a boil, and serve it in a sauce-boat, and serve the fish in the paper cases.

MULLIGATAWNEY SOUP.—Slice six large onions and two heads of celery, fry them with a little butter in a stewpan till coloured, add a little basil and marjoram, three spoonsful of curry powder and three or four quarts of good strong *consommé*, or stock; thicken it moderately with *roux*, and let it boil an hour gently, skim it well, and rub it through a tammy cloth, or tammy sieve; cut up a good-sized fowl or two chickens, and lightly fry them, throw them into the soup, simmer for an hour, skim, and season it with lemon juice and salt, and serve with plain boiled rice in a separate dish.

MUSCADINE Ices.—Put an ounce of elder flower into a *sabotière*, pour upon it about half a pint of boiling water, then put on the lid of the *sabotière*, and let it draw for about half an hour, make a composition precisely as if it were a lemon ice; to this composition add the infusion of elder flower, pass the whole through a sieve, and put it into the *sabotière* to congeal.

MUSCLES Fritters.*—Take them out of their shells, and after many washings, steep them for two hours in a quart of vinegar, some water, and a little butter rolled in flour, with salt, pepper, parsley, green onions, tarragon, garlic, a little acarrot and parsnip, thyme, by leaf, and

basil, the whole made lukewarm; then take out the muscles, dry and dip them in a batter made of flour, white wine, a spoonful of oil and salt, and fry them.

MUSCLE Ketchup.—Take fine fresh muscles, wash them in their own liquor, pound them in a marble mortar, to a pint of muscles and a pint of sherry; then give them a boil up, add one ounce of salt, two drachms of mace well pounded, and one ounce of Cayenne; give the whole one boil, skim it, and rub it through a sieve; let it stand to cool, and when cold put it into bottles; cork it carefully, and seal it down.

*MUSCLES à la Minute.**—Clean and take away the shells as directed for *la Poulette*, draw off all the water except what is necessary to cook them in, add a little butter and shred parsley, shake them up a minute or two, and then serve with a squeeze of lemon.

*MUSCLES à la Poulette.**—The muscles being thoroughly washed, put them into a pan without any water, and steam them lightly over a brisk fire; as they open, remove the shells, strain the liquor from them through a silk sieve. Put a piece of butter in the saucepan, and some shred scallions, give them a few turns on the fire, then add a little parsley, and afterwards a dessert spoonful of flour; mix this well with the butter, and pour in the liquor from the muscles, season with pepper and nutmeg; give the whole a few boils, thicken it with two or three yolks of eggs, put in the muscles, make them quite hot, but do not let them boil. Dish them, and squeeze lemon juice over them.

MUSCLES (Ragout of).—Open them, melt a little butter in a stewpan, fry the muscles a minute with a little chopped parsley, shake a little flour over them, put in a little cream, pepper, salt, nutmeg, and lemon juice; boil them up. If you wish them to be brown, instead of cream you should put good gravy.

*MUSCLES in Soup.**—Take the liquor that flows from the muscles when they open over the fire, and strain it through a fine napkin, put it into some good stock, and beat up the yolks of six eggs, and add to it; thicken over the fire, and mix the whole with some *consommé* soup when ready to serve, arranging the muscles round the dish.

MUSCLES (Tourte of).—Line a dish with puff-paste, put at the bottom a layer of good farce, then (having washed the muscles well) put them into a saucepan,

take away the shells as they open, leave in the fish, and let them stew in their own liquor with butter, shalots, parsley, nutmeg, pepper, and salt; lay them on the farce, cover and bake the tourte, and serve with *béchamel*.

MUSHROOMS (to choose.)—The mushrooms proper to be used in cookery grow in the open pasture land, for those that grow near or under trees are poisonous. The eatable mushrooms first appear very small, and of a round form, on a little stalk. They grow very rapidly, and the upper part and stalk are white. As they increase in size, the under part gradually opens, and shows a fringed fur of a very fine salmon-colour, which continues more or less till the mushroom has gained some size, and then turns to a dark brown. These marks should be attended to, and likewise whether the skin can be easily parted from the edge and middle, and whether they have a pleasant smell. Those which are poisonous have a yellow skin, and the under part has not the clear flesh colour of the real mushroom; besides which, they smell rank and disagreeable, and the fur is white or yellow.

*MUSHROOMS à la Bourgeois.**—Pick, trim, and cut the mushrooms in halves; put some slices of streaky bacon into a stewpan, and set it on a slow fire for a quarter of an hour, then add the mushrooms, parsley, scallions, shalots (chopped), pepper, a pinch of flour, a little stock and white wine; stew the whole gently, and when reduced to a thick sauce, pour it on fried bread, and serve with vinegar or lemon juice.

MUSHROOMS (Broiled).—Choose the largest sort; pepper and salt them well, put butter on, lay them on a small grid-iron with the stalk upwards, broil them rather quick, and serve them with good gravy.

MUSHROOMS en Cannellon.—Chop some mushrooms into dice, put them into a stewpan, with sliced parsley, scallions, shalots, and some butter; when a little browned, add stock, pepper, and salt; let it simmer till the mushrooms are done, and the sauce pretty thick, then put in the yolks of three eggs, and a little lemon juice; set it by to cool; in the mean time roll some paste very thin, cut it in pieces, in each of which put some of the above, moisten the edges, and roll them up into the form of short sausages, flour and fry them.

MUSHROOMS à la Crème.—Choose those

which are small, and boil them a few minutes in some good cream sauce; toast the crust of a rasped French roll, fill it with the mushrooms, turn it over on the dish, and pour the remainder over it.

Mushrooms with crust.—Take some mushrooms, wash, but do not peel them; then put them with a few spoonfuls of good oil into a fryingpan, and heat them for seven or eight minutes over a quick fire. Whilst they are cooking, add pepper, salt, grated nutmeg, and shred parsley and shalots; then pour the whole over a fried crust, and serve immediately.

Mushrooms (to dry).—Wipe them quite clean, and take out the brown, and pare off the skin of the large ones; lay them on paper, and put them in a cool oven to dry, keep them in paper bags in a very dry place. When wanted for use, simmer them in gravy, and they will swell to nearly their former size; or you may simmer them in their own liquor till it dries up into them, shaking the pan, then dry them on tin plates, with spice or not, as you think proper. Tie down with a bladder, and keep them in a dry place, or in paper.

Mushrooms and Eggs.*—Mince some morels or mushrooms very small, put them into a stewpan with some rich gravy, and do them till properly flavoured and the gravy pretty thick, then pour on them the yolks of twelve eggs, and the whites of eight, season moderately, and beat them constantly whilst on the fire; serve them very hot.

Mushrooms (Fricassee'd).—Peel some mushrooms; if they are large, cut them in pieces, wash them in cold water, with some vinegar, and blanch them; afterwards dip them again into cold water, and wipe them dry. Then heat them over the fire, with a bit of butter rolled in flour, some salt, pepper, and a bunch of parsley; moisten with hot water or stock, and just before serving, thicken with the yolk of an egg, and half a tea spoonful of vinegar.

Mushrooms (to keep).*—The mushrooms for keeping should be of a moderate size; lay them on hurdles, or string and hang them up in a dry place, where there is a free circulation of air, but no sun: if you wish to dry them by a quicker process, lay them in an oven; should you have any large ones, take off the tops and stems, and cut them in slices; when perfectly dry, put them into bags, which keep in a dry open place, shaking them often.

Another method of preserving mush-

rooms is, by putting them either in oil, salt water, or vinegar, with garlic, pepper, and salt, and when they are wanted, soak them in warm water or milk.

Mushrooms (to keep).*—Choose your mushrooms very white, firm, and fresh gathered, pick and wash them; then put them into a stewpan with some good fresh butter, or the best olive oil; set the pan on the fire, and leave them until they have given out all their water, and then until that water is half evaporated, they may then be taken from the fire and put into a pan; when cold, put them into hottles, which set in a *bain-marie*.

Mushrooms (to keep) in Salt and Water.*—Thoroughly clean them; boil them tender in water and a little salt; dry them with a cloth; make a strong brine; when cold, put in the mushrooms; at the end of a fortnight change the brine; put them into small bottles, and pour oil on the top.

When you want to use them for ragoût, &c., lay them first in warm water.

*** Mushroom Ketchup.**—Choose the largest broad mushrooms, break them into an earthen pan, sprinkle salt over them, and stir them now and then for three successive days. Then let them stand for twelve days, until there is a thick scum over them; strain, and boil the liquor with Jamaica and black peppers, mace, ginger, a few cloves, and some mustard-seed. When cold, put it into bottles, and tie a bladder over the cork; at the end of three months it should be boiled again, with fresh spices, and it may then be kept for twelve months.

Mushrooms in a Marinade (Fried).*—Choose some good button mushrooms, peel them, and put them for one day into a pickle of half vinegar and half water, salt, one clove of garlic, peppercorns, parsley, carrots, and onions; have some good fresh lard on the fire, take the mushrooms out of the pickle, chop them in flour, and fry them in the hot lard, laying them on paper as you do them; serve them with a sharp sauce, made with three table-spoonfuls of butter sauce, mixed with a little glaze, and the juice of nearly half a lemon.

Mushrooms Pickled.—Button mushrooms should be rubbed with a bit of flannel and salt, and from the larger ones take out the red insides; when they are black they will not do, being too old. Sprinkle a little salt over them, and put them into a stewpan, with some mace and pepper; as the liquor comes out, shake them well, and keep them over a gentle fire till all of it be dried into them again, then put

* See *Kitchener's "Cook's Oracle"*.

as much white vinegar into the pan as will be sufficient to cover them; give it one warm, and turn the whole into a glass or stone jar. They will keep for two years.

MUSHROOMS (Pickled).*—Boil them in milk, then wipe them dry with a flannel. Boil some white vinegar with mace, nutmeg, and ginger, and let it stand till cold, then put it to the mushrooms, and bottle it; when bottled, pour in a little sweet oil before tying on the bladders.

MUSHROOMS (to Pickle) White.—Cut off the stalks of some small button mushrooms, rub the skins off with flannel dipped in salt, and then throw them into milk and water. Drain them out, and put them into a stewpan, strewing over them a handful of salt; cover them close, and put them over a gentle stove for five minutes, to draw out all the water. Then put them on a coarse cloth to drain till they are cold; put them into bottles, cork them, make quite hot through in the *bain marie*, then put them by for use.

MUSHROOM Powder.*—Take half a peck of large mushrooms, wash them clean from grit, cut off the stalks, put them into a saucepan without any water, a quarter of an ounce of mace, two spoonsful of pepper powdered, two onions stuck with cloves, a handful of salt, some allspice and nutmeg if you like, and a quarter of a pound of butter. Let it stew till the liquor is dried up, then lay them on sieves to dry, till they will beat to a powder. Bottle, and cork it down close for use; a tea-spoonful added to gravy or soup, a minute or two before it is taken off the fire, gives a fine flavour.

MUSHROOM Powder.—After the mushrooms or champignons are dried whole, they may be set before the fire till crisp; then grind and sift them through a fine sieve, and preserve in small bottles closely corked.

MUSHROOMS (Quintessence of.)—This delicate relish is obtained, by sprinkling some button or flap mushrooms over with a little salt, and three hours after, mash them; the following day, strain off the liquor that will flow from them, and boil it in a stewpan till reduced to half. It will not keep long, but many prefer it on account of the flavour of the mushrooms not being overpowered by the spices, which it is necessary to put into ketchup to preserve them.

MUSHROOM Loaves.—Wash some small button mushrooms, the same as for pickling, and boil them a few minutes in a little

water; add to them a little cream, a bit of butter rolled in flour, and some salt and pepper. Boil these up, take the crumbs out of some French rolls, and fill them with the mushrooms.

MUSHROOMS (Ragoût of).—Take some large mushrooms, scrape the insides of them, and broil them till they are brown; then put them into some gravy, thickened with a little *roux*, a very little Madeira, salt, Cayenne, and a little lemon juice. Give the whole a boil, and then serve.

MUSHROOMS (Ragoût of) Brown.*—Prepare your mushrooms as for white *ragoût*; when minced, and the moisture pressed out, make a little brown *roux*, moisten it with stock; put to it a little ham, trimmings of veal, a seasoned bunch of sweet herbs, carrot, and onions; when done, strain it through a sieve, and then finish it by adding the mushrooms.

MUSHROOMS (Ragoût of) White.—Pick and cut off the stalks of the mushrooms near to the head, wash them in several waters, and then put them into a saucepan, with some water and lemon juice. Drain, mince them very small, and press them closely in a cloth. As soon as all their moisture is extracted, replace them in a saucepan, with butter and lemon juice, and when the former begins to oil, add equal quantities of *velouté* and *consommé*; reduce, and season it with pepper. Thicken it with yolks of eggs, cream, and butter; skim off the fat and serve.

MUSHROOM Salad.—Cut your mushrooms into dice, which put into a saucepan; with oil, and a slice or two of peeled lemon; simmer a short time, then drain, and let them cool; when quite cool, put them into a salad dish, with chopped parsley, shalots, pepper, and salt; prepare them like other salads, with oil and vinegar.

MUSHROOM Sauce.*—Cut some mushrooms into pieces, press them in a cloth, and then mince them; do them up in a little melted butter, then add some good stock, parsley, scallions, and two cloves of garlic; skim, and cook them over a moderate fire for half an hour; strain, take off the fat, and serve it very hot.

MUSHROOM Sauce à l'Espagnole.—Put two ladlesful of brown *consommé* into a stewpan, with two ladlesful of *sauce tournée*, and some mushrooms; reduce it over the fire to the thickness of the sauce you put in, then stir in a piece of butter, the juice of half a lemon, and a very small quantity of Cayenne pepper.

MUSHROOMS, Stewed.*—Peel some large

mushrooms, take out the inside, broil them, and when the outside is brown, put them in a stewpan with water enough to cover them, a spoonful of white wine, the same of browning, add a little vinegar; thicken it with flour and butter; boil it up; and serve with sippets round the dish.

Mushrooms (Stewed).—Having washed, peeled, and trimmed your mushrooms, which should be of a middling size, put some butter at the bottom of the stewpan; on that the mushrooms well seasoned with pepper and salt, cover them close, and set over a moderate fire for about fifteen minutes, then thicken them with flour and butter, or ready made *roux*, add a spoonful of rich gravy to them, boil for a few minutes to take off the rawness of the flour, and serve very hot.

Mushrooms à la Bordelaise.*—Choose the thickest and firmest mushrooms, wash and drain them, cut the under side in lozenges, put them in a dish with oil, pepper, and salt, let them lay two hours in this, then broil them; make a sauce as follows: Put some oil, shred parsley, and scallions, and a small piece of garlic, into a saucepan; shake them over the fire till quite hot; then pour it over the mushrooms with the juice of a lemon.

Mushrooms (White) aux Croute.*—Trim and blanch your mushrooms, put them into a saucepan with a bit of butter, a bunch of parsley and scallions; set the pan on a stove and fry the mushrooms lightly; then add a spoonful of *roux* and some good steak; let these boil pretty quick at first, and afterwards set them aside to simmer; season them with salt, pepper, and a little grated nutmeg; take the upper crust of a very light brick, rasp and take out all the crumb, butter the crust inside and out, place it on a gridiron over a clear fire, dry and broil of a nice colour; take the parsley and scallions from the mushrooms, thicken the sauce with yolks of eggs beaten up with cream, pour a little of this on the crust, lay it on a dish the hollow part downwards; pour the *ragoût* over, and serve it.

Mushrooms (White) for Galantine.*—Trim and put the mushrooms into cold water, in which is a little lemon-juice; then drain and set them on the fire with a good bit of butter and lemon-juice, for about five minutes; when done, put them in a China basin for use.

Mushrooms (White) with Herbs.*—Prepare and soak your mushrooms as for *la Bordelaise*, mince the stalks and trimmings,

press out all the water they may contain, put them into a saucepan, with oil, salt, pepper, parsley, and scallions, and a piece of garlic; give these a few turns, and having laid the mushrooms on a dish, put a little of the sauce into each, sprinkle them with raspings: pour a little oil over, and bake them; when done, dish and serve them with their own sauce and lemon-juice.

Mushrooms (White) à la Provençale.*—Take four small baskets of very firm mushrooms, pick, wash, and drain them; cut each in half, and lay them in oil, seasoned with pepper, salt, and garlic; just before dinner time, put them into a frying-pan with some olive oil, fry them over a large fire; when of a good colour, add two spoonsful of chopped parsley, and about a dozen pieces of bread, all the same size and shape; squeeze a little lemon-juice over, and serve.

Mushrooms (Purée of) White.*—Choose your mushrooms very white: cut off the earthy end of the stalk, and wash them. Put a little water into a stewpan with the juice of a lemon, fry the mushrooms lightly in this; then drain and mince them very small; put them into a cloth, press them very tight. Take a piece of butter, and put it in a saucepan with a squeeze of lemon and the chopped mushrooms; set them on the fire, and when the butter is oiled, add six ladlesful of *relouté*, and as much *consommé*; reduce this till your *purée* is pretty thick; season with whole pepper.

Mushroom (White) Sauce.—Have ready some cream sauce, rather thinner than usual; to this put a few small white mushrooms; reduce it to the proper consistency; it is then ready for use.

Mushroom (White) Sauce.—Take the best white button-mushrooms, cut the stalks off, throw them into water, wash them well two or three times, drain and very neatly turn them, and put them directly into lemon-juice and water: drain and put them into a stewpan with a slice of butter and the squeeze of a lemon, salt, and cayenne; cover them close, and stew for ten minutes; add three spoonsful of of *veluti* or *bechamel* sauce; give one boil up, and serve.

MUSK (to prepare) for Liqueurs.*—Take two grains of musk and a quarter of a pound of sugar, pound them in a mortar and mix them well; keep it in a closely-stopped bottle. The quantity required of this is one pinch to four or five quarts of liqueur.

Ambergis is prepared in a similar manner; but being less powerful than the musk, four grains is the proportion to a quarter of a pound of sugar.

MUSTARD (*to make*).—Take some of the best Durham flour of mustard and mix it, by degrees, to a proper thickness with boiling water, rubbing it extremely smooth; add a little salt, and keep it in a small jar closely covered, and only put as much into the mustard-pot as will be used in a few days; the mustard-pot should be daily wiped round the edges.

MUSTARD (*to make*) *for immediate Use*.—Take some mustard, and, by degrees, mix it quite smooth with new milk, adding a little cream; it is very soft, and not in the least bitter, thus made.

MUSTARD Sauce.—Put two glasses of stock, shalots shred small, salt and pepper, into a saucepan; let them boil for half an hour, then add a spoonful of mustard; stir it in well, and use it when required.

MUTTON (*Observations on*).—The pipe that runs along the bone of the inside of a chine of mutton, ought to be taken away; and if it is to be kept any length of time, the part close round the tail should be rubbed with salt, previously cutting out the kernel.

It is best for the butcher to take out the kernel in the fat on the thick part of the leg, as that is the part most likely to become tainted. The chine and rib-bones should be wiped every day; and the bloody part of the neck be cut off, in order to preserve it. The brisket changes first in the breast; therefore, if it is to be kept, it is best, should the weather be hot, to rub it with a little salt.

When intended for roasting, it should hang as long as it will keep, the hind quarters particularly; but not so long as to become tainted.

Mutton for boiling ought not to hang long, as it will prevent its looking of a good colour.

The greatest care should be taken to preserve, by paper, the fat of what is roasted.

MUTTON (*a Basque of*).—Put the caul of a leg of veal into a copper dish the size of a small punch-bowl. Chop the leau part of a leg of mutton extremely small; take half its weight of beef marrow, the crumb of a penny loaf, the rind of half a lemon, grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix all together with the mutton, and fasten it in the caul in the middle of the dish; bake

it in a quick oven, and when done turn the dish upside down, and turn the whole out. Pour over it a brown gravy garnish with pickles, and serve with sweet sauce.

MUTTON (*Boiled*) *Turkish Fashion*.—Cut the meat in slices, wash it in vinegar, put it in a saucepan with whole pepper, rice, and two or three onions; stew these very slowly, and skim very often; when it is tender, take out the onions, and put sippets in the dish under the meat.

MUTTON (*Boulettes of*) *fried*.—Mince some cold roasted mutton very small; take a fourth of its weight in sausage-meat, some crumb of bread soaked in milk, boiled potatoes, sweet herbs shred small, salt and pepper; mix these together with the yolks of two or three eggs. Roll this farce into as many balls as you think proper, cover them with bread-crumbs, and fry them. Serve with sauco piquante.

MUTTON (*Breast of*) *broiled*.—Boil the mutton, and afterwards broil it, having first strewed it over with shred parsley and young onions, some salt, pepper, and grated bread-crumbs.

MUTTON (*Breast of*) *en Carbonade*.—Take out the brisket-bones, and cut a breast of mutton into oval-shaped pieces, braise them (adding some slices of ham to the usual braising materials) for three hours. When wanted for the table, drain and glaze them. Serve with spiuach, endive, sorrel, or anything else.

MUTTON (*Breast of*) *collared*.—Take a breast of mutton, take off the skin, bone it, and roll it up in a collar, like a breast of veal. Put a quart of milk and a quarter of a pound of butter in the dripping-pan, and baste the meat with it well whilst it is roasting. Put some good gravy into the dish and into a boat, with some currant-jelly in another boat, and serve.

MUTTON (*Breast of*) *à la Ste. Meneshould*.—Braise a breast of mutton in the usual way; when done, take it out, rub salt and pepper over it, dip it in melted butter, bread it thoroughly, and broil it over a slow fire, pass a salamander over it, and serve with a clear gravy.

MUTTON.—(*Breast of*) *aux Petites Racines*.—Prepare and braise a breast of mutton, as directed for Carbonade, and when done, drain the pieces, dish them, *en couronnes*, in the centre of which pour the *ragout* of carrots. (See *Petites Racines*.)

MUTTON (*Breast of*) *roasted with Wine*.—Skin and bone a breast of mutton, then roll it up in a collar, like a breast of veal.

Roast it, and baste it with half a pint of red wine; when you have used up all the wine, finish basting with butter. Have a little good gravy in readiness, and when the mutton is done, set it upright in a dish, pour in the gravy, prepare sweet sauce, the same as for venison, and send it up to table without any garnish.

MUTTON Broth.—Take two pounds of scrag of mutton, take out the blood by putting it into a stewpan, and cover it with cold water; and when the water is lukewarm, pour it off, skim it well; then put it in again with four or five pints of water, a teaspoonful of salt, a tablespoonful of grits, and an onion; set it on a slow fire, and when you have taken all the scum off, put in a few turnips, let it simmer *very slowly* for two hours, and strain it through a clean sieve.

MUTTON Broth.—Cut a neck of mutton into pieces, preserving a handsome piece to be served up in the tureen; cleanse it as directed above; put all into a stewpan with three quarts of cold beef-stock, or water, with a little oatmeal mixed in it; some turnips, onions, leeks, celery cut in pieces, and a small bunch of thyme and parsley. When it boils, skim it clean, and when nearly done, take out the piece you intend to serve in the tureen, and let the other pieces stew till tender; then have ready turnips cut into dice, some leeks, celery, half a cabbage, some parsley, all cut small, and some marigolds; wash them, strain the liquor off the meat, skim it free from the fat, add it to the ingredients with the piece of mutton intended for the tureen, adding a little pearl barley, ready boiled. Season with salt, simmer all together till done, and serve with toasted bread on a plate.

MUTTON (Currie) Cabob.—Cut the lean of a loin of mutton in neat square pieces, free from skin and fat, and put them on silver attlet-skewers; slice a dozen large onions, blanch them in boiling water, strain them off, put them into a stewpan, with some chopped mushrooms, three large tablespoonsful of curry-powder, and a quarter of an ounce of pounded mace, a little salt, and a spoonful of stock; simmer this for two hours, and then rub it through a hair sieve; lay the skewers of mutton in a stewpan and pour the *purée* of onions on them, cover them close, and simmer slowly for three hours, taking care it does not burn; put the skewers of mutton on the dish, and pour the sauce over them. This, if well made, is an excellent dish for those

fond of Indian cookery. A little garlic may be added sometimes.

MUTTON Cabob (Winchester).—Bone a loin of mutton that has the whole flap on, cut off nearly all the fat, and brush it over with eggs; take four handfuls of bread-crumbs, and mix with them the grated rind of two lemons, a nutmeg grated, pepper, salt, pounded mace, parsley, thyme, and shalot chopped fine; strew this thickly over the mutton, roll it up, crumb it likewise outside, skewer it, and tie on the spit; roast it gently an hour and a half. If it gets too brown, put paper over it. For sauce, reduce half a pint of port wine, with some chopped shalot, to half the quantity, add three spoonsful of *espagnole*, or cullis, a knob of sugar, Cayenne, and salt, and serve under the cabob.

MUTTON (Capitolade of.)*—Cut the remains of a quarter of mutton into pieces, put them into a pan with salt, pepper, nutmeg, white wine, stock, and a dessert-spoonful of olive oil; when about half done, add to it two ounces of raspings, cover the saucepan close, and let it boil slowly for three or four hours; then pour it on a dish with its liquor and the juice of a Seville orange.

MUTTON Chops in disguise.—Take as many chops as you choose, and rub them with pepper, salt, and a little parsley; roll each chop in half a sheet of white paper, well buttered on the inside, and rolled on each end close; have some hog's lard or beef-dripping boiling in a frying-pan; put in the steaks, fry them of a nice brown, lay them in your dish, and garnish with fried parsley, throw some all over them, and have a little good gravy in a sauceboat; but take great care that you do not break the paper, nor have any fat in the dish, but let them be well drained.

MUTTON (to collar a Breast of.)*—Take off the skin, bone, and gristle, from a breast of mutton; then grate white bread, cloves, mace (a small quantity), pepper, and salt, the yolks of three eggs bruised small, and a little lemon-peel shred fine; make the meat flat, strew the seasoning over it with four or five anchovies, washed and boned; roll the meat up as a collar, bind it with a coarse tape, and broil or roast it, cut it in three or four pieces, and serve it up with a good thick gravy; fried oysters, or forcemeat balls, are an improvement. It is very good cold, cut in slices, like collared beef.

MUTTON Collaps.—Take all the lean from a leg of mutton that has hung some time;

cut it into slices, about the size of half an egg; heat them quite flat, and fry them lightly in lard, with some chopped parsley, shalots, mushrooms, pepper, and salt; then put them into a stewpan, adding to the above seasoning, a few slices of veal, and ham, cover them with hacon, and let them simmer for about half an hour; put in half a glass of white wine, and some stock; when quite done, take out the mutton, drain and dish it, add a little cullis to the sauce, reduce it; skim, and strain it over the collops.

MUTTON Collops.—Take a leg of mutton, which has hung for some time, and cut it into thin collops; take out all the sinews, season the collops with salt, pepper, beaten mace, some shred parsley, thyme, and two shalots: put a large piece of butter into a stewpan, and when it is quite hot, put in all the collops, and keep stirring them with a wooden spoon, till they are three parts done; put in half a pint of good mutton gravy, some lemon-juice, thickened with butter and flour; let them simmer four or five minutes, not longer, or they will be hard; lay them in a dish, and pour the sauce over them.

MUTTON Collops à la Périgord.—Cut your mutton in thinner slices than usual, put them into a marinade of oil, with sweet herbs; having laid in this for some time, braise them with the same materials as mutton collops, adding marinade, and chopped truffles. Serve them with a *ragout* of the latter.

MUTTON à la Coquette.—Cut a neck of mutton into pieces, about the size of a finger, lard them quite through with ham and bacon; simmer them in some stock, with sweet herbs; when done, take the meat out, reduce and strain the sauce over them. Then take some good fowl farce, cover each piece of mutton with this, wrap the whole in a slice of bacon; wash them over with egg, cover with bread crumbs, and bake them.

MUTTON Cutlets en Haricot vierge.—Prepare the cutlets as for *soubise*; but serve them with a haricot *vierge*, instead of a *soubise* sauce.

MUTTON Cutlets à l'Italienne.—Prepare them as for cutlets and cucumbers; dip them into oiled butter, and then into bread crumbs; broil them and serve with brown *Italienne* sauce.

MUTTON Cutlets Epigram.—Prepare them as for broiling, and serve in the middle a *blanquette* of mutton cut from the leg or other part.

MUTTON Cutlets aux pois d'asperges.—

Sauté, or lightly fry your cutlets in clarified butter; glaze them, squeeze a little lemon over them, Cayenne and salt; dish them, and serve in the middle a sauce of asparagus, peas, and button onions.

MUTTON Cutlets (Broiled)*—Trim and season your cutlets with pepper and salt, put them into some melted butter and when they have imbibed a sufficient quantity of it, take them out, and cove, them completely with bread crumbs; give the cutlets a good shape, and broil them over a clear fire; take care not to do the cutlets too much, to burn the bread; serve with a *sauce piquante*.

MUTTON Cutlets in Caul.*—Lard and braise a dozen mutton cutlets, as for *la soubise*; place a weight on them whilst they are cooling; when cold, trim and wrap them in onions prepared as follows: cut twelve onions into dice, blanch and cool them; then do them up in a little butter, with pepper, salt, garlic, bayleaf, and nutmeg; add to these two ladlesful of *velouté*, stir in the yolks of four eggs, and reduce the onions to a paste; as soon as it is cold, use it as above-mentioned; besides this, put on each cutlet a pig's caul, lay them in a deep dish, and bake them to a nice colour; serve them very hot, with a *demi-glaze*.

MUTTON Cutlets with Cucumbers, white.*—Choose your cutlets rather thicker than usual, beat and lard them with bacon, rolled in salt, pepper, and spices; put them into a pan with a little melted butter, brown, and then trim them. Line a stewpan with slices of hacon and veal, two carrots, cut in pieces, three onions, two cloves, a hayleaf, a little thyme; lay your cutlets on this, cover them with bacon, pour in a ladleful of stock, and simmer the cutlets in this. In about two hours take them out, drain and glaze them; dish them *en couronnes* with cucumbers *au veloute* in the centre.

MUTTON Cutlets and Cucumbers.—Cut your cutlets neatly from the neck of mutton, have some parsley, shallot, and mushrooms finely chopped; simmer them a short time in a little butter, with pepper, salt, and the squeeze of a lemon; stir in quickly the yolks of two eggs; dip your cutlets into this preparation, then into bread crumbs; form them neatly with your knife, and place on the cutlet pan with oiled butter, fry of a nice light brown colour on both sides, take them up on a clean cloth to press out the fat, dish them *en couronne*, and serve with a brown cucumber sauce: tomato sauce may be served instead of cucumber.

MUTTON Cutlets and Lettuces.*—Having prepared and dressed the cutlets in the same manner as with cucumbers; when done, glaze and dish them *en couronne*, alternately, with lettuces, glazed. Serve with a reduced *espagnole*.

MUTTON Cutlets à la Soubise.*—Prepare and dress your cutlets, as directed, with cucumbers done white; dish them *en couronnes*, with a *purée* of white onions in the centre.

MUTTON (Curry of).*—Take a fine loin of mutton, take off all the fat, cut the meat into dice, cut some onions also into dice, and fry them; when nearly done, add the meat and curry powder (in the proportion of a table-spoonful to each pound of meat); fry them all lightly, add salt when almost brown, pour in two cupsful of water or stock, put the whole into a stewpan, cover and let it simmer for an hour or more, according to the quantity. Have some rice, boiled very dry, in a separate dish. Some persons add a little pickle.

MUTTON (Filets of) à la Gelée.—Take the *filets* from two loins of mutton, lard them with bacon, rolled in sweet herbs; put them into a stewpan, lined with slices of bacon; add the trimmings of the meat, two carrots cut in pieces, two onions, each with a clove in it, a good bunch of parsley, seasoned, a little salt and whole pepper, a glass of Madeira, and two ladlesful of *consommé*, cover the whole with bacon, and a piece of buttered paper the size of the pan. Set it on the fire; as soon as it boils, put it aside, with fire under and over, to simmer slowly for two hours; then take it from the fire, and let the *filets* cool in their sauce. When nearly cold, drain and press them lightly between two dishes, and when quite cold, cut each *fillet* in half, glaze them all over, dish them, and garnish over and round with jelly, disposed according to your fancy.

MUTTON Cutlets à la Gelée are done in the same manner, except that they are larded both with bacon and ham.

MUTTON Cutlets à la Soubise may be dressed without larding them, only braise and glaze them, and serve with the *purée* of onions in the middle, to which may be added a liaison of two yolks of eggs, as a great improvement.

MUTTON Hams.—Cut a hind-quarter of mutton like a ham, and take one ounce of saltpetre, a pound of coarse sugar, and the same quantity of common salt, mix them together, and rub them well into the mutton then lay it in a hollow tray, with the

skin downwards, and baste it every day with the pickle for a fortnight. Roll it in sawdust, and hang it in wood-smoke for a fortnight. Then boil it, hang it in a dry place, and cut rashers off as you want them; they eat much better broiled than any other way.

MUTTON (Harico of).—Cut some mutton chops rather thicker than for broiling; trim them nicely, then fry the chops in a little butter, of a nice brown colour; drain off the butter, and make a *roux*, by putting together in a stewpan, a small piece of fresh butter, and a spoonful of fine flour, placing them over a moderate fire, and stirring them with a wooden spoon till the flour becomes of a good brown colour; moisten with veal gravy of a good colour, and well seasoned. When your sauce boils, put in the chops and the trimmings of your turnips, and let them stew gently on the corner of the stove. Skim frequently: when the chops are nearly done, drain them into a clean stewpan; have ready some turnips, cut in neat shapes, but rather large pieces, add them to the chops; drain the sauce through a sieve, over the turnips and chops, then stew them in this sauce with a little sugar, and continue to skim frequently. Add a little oat soup, mustard, and tarragon vinegar, pepper and salt. When the turnips are done, keep them hot by the *bain-marie* till you serve.

MUTTON (Harico).*—Take a scrag of mutton, make some good gravy with parsley, thyme, and winter savory, sliced carrots, onions, and shalots and celery, some turnips, well boiled and mashed, and a crust of white bread, stew altogether; then put in some steaks of a neck or loin (broiled first), and stew them in some thyme; season to your taste; strain it off, and put in some carrots, broiled separately for that purpose.

MUTTON (Hashed) à la Bourgeoise.—Take what meat remains from a roast leg of mutton, which has been served the day before; cut off the skin, take away the coarse fibres, and cut the meat into small and thin pieces, put them into a saucepan; then reduce a few spoonsful of cullis, and put it to the hash, with two ounces of butter; warm up the whole, taking care that it does not boil, and serve with soft poached eggs round; season to taste.

MUTTON (Hashed) with Cucumbers.—Pare some cucumbers, and take out the seeds, then cut them into very thin slices; and let them steep for two hours in vinegar and salt; drain them well put them into

a stewpan, and keep turning them over the fire, with a small piece of butter and a slice of ham, till they begin to take colour, adding a little flour, and moistening with equal quantities of stock and gravy. If you do not happen to have any gravy, let the cucumbers be more coloured before they are taken from the fire; they should then be stewed gently, occasionally skimming off the fat; when they are done, add a little cullis to thicken them. Having thus prepared your *ragout* of cucumbers, take any joint of cold roast mutton (the leg is the best), cut it into thin slices, and put it into the *ragout* to heat, but taking care not to let it boil; season to palate.

MUTTON (Hashed) with fine Herbs.*—Cut your meat as directed for hashed mutton and poached eggs; dress it also in the same manner, leave it in the saucepan; put two ounces of butter into another saucepan, with a dessert spoonful of shalots, shred small; set them on the fire, but do not colour them; then take four spoonsful of mushrooms, all shred small, give them a few turns with the shalots, after which add a dessert spoonful of shred parsley; stir them all together, reduce, and pour them on the hash; give the whole a simmer, and then serve with sippets round.

MUTTON (Hashed) and Poached Eggs.*—Cut the meat from a cold roasted leg of mutton, take out all the sinews, and skin, mince it very small, and put it in a saucepan; reduce four spoonsful of *espagnole* to one; pour it over the meat; mix it in well, set it on the fire, but do not let it boil; when done, pour it into a dish with fried bread, cut like corks, round, and poached eggs on it.

MUTTON (Haunch of).—It should be kept as long as you can possibly keep it sweet by the different modes; and if necessary, wash it with warm milk and water, or vinegar, and when going to be dressed, be careful to wash it well, to prevent the outside from having a bad flavour from keeping; before you put the haunch to the fire, fold it in a paste of coarse flour, and strong paper; then set it a good distance from the fire, and allow proportionable time for the paste; do not take it off till about five minutes before serving the mutton, and then baste continually; bring the haunch nearer before taking off the paste, and froth it up in the same manner as venison. For gravy, take a pound and a half of loin of mutton, and simmer it in a pint of water till reduced to half, use no seasoning but salt; brown it with a little burnt

sugar, and serve it up in the dish; but there should be a good deal of gravy in the meat, for though long at the fire, the covering and distance will prevent its roasting out. Serve with currant-jelly.

MUTTON (Leg of).—If your leg of mutton is roasted, serve with onion or currant-jelly sauce; if it is boiled, serve with caper-sauce and vegetables. In roasting or boiling, a quarter of an hour is usually allowed for each pound of meat.

MUTTON (Leg of) à l'Anglaise.*—Lard the fleshy part of a leg of mutton with fat bacon, tie it with packthread, and put it into a pot just large enough to hold it, with some stock, a bunch of parsley, and green onions, a clove of garlic, three cloves, a bay leaf, thyme, basil, some salt and pepper; when it is done, let it drain, wipe off the fat with a cloth, and serve with a sauce made in the following manner: put a tumblerful of stock, and nearly the same quantity of cullis, into a stewpan, with some capers and anchovies, a little parsley, a shalot, and the yolk of an egg boiled hard; let the sauce boil a few minutes, and serve it with the mutton.

MUTTON (Leg of) à la Bourgeoise.*—Take a nice round leg of mutton, bone it, and lard the inside of it with *lardons* rolled in salt, pepper, and spices; tie it up into its original form, and put it into a braising-pan, with a dozen carrots, a dozen onions, as many potatoes, two bay-leaves, two cloves, parsley, and a ladleful of stock or water; add to these a pound of bacon cut into six pieces, a little salt; simmer it for three hours and a half, stirring it occasionally; at the end of that time take out the mutton, untie, and dish it with the vegetables round it.

MUTTON (Leg of) with Cauliflowers and Parmesan Cheese.*—Boil a leg of mutton à l'Anglaise, then blanch some cauliflowers, and boil them in another water, with a bit of butter and a little salt; then take the dish you intend to serve in, and put into it a little sauce made with cullis, a slice of butter, salt, coarse pepper, and thickened over the fire; put into the dish with this sauce some grated Parmesan cheese; put the mutton in the dish, and pour the remainder of the sauce over it, add more cheese, and set the dish upon a stove over a slow fire, under a cover that will admit fire at the top, until it be of a fine high brown, and the sauce thick; before you serve it to table, drain off all the fat.

MUTTON (Leg of) with Endive.*—Cut the meat of a cold roasted leg of mutton

into small thin pieces, and put them into a saucepan: blanch the hearts of some endive, then press out all the water, cut them in pieces, and give them a few turns in some butter; add to it afterwards three ladlesful of *espagnole*, the same of *consommé*, a little salt, and whole pepper; reduce, and pour it on the mutton, stir them together over the fire, but do not let it boil; dish it *en buisson*, garnish with fried bread, and pour a very little *espagnole* over it.

MUTTON (*Leg of*) *a l'Espagnole*.—Bone a leg of mutton to the knuckle, lard it quite through with large pieces of bacon, seasoned with salt and spices, then put it into a braising-pan with about a dozen onions, and a pint of white wine, cover it with paper, and put it into the oven; when half done, turn it, add half a dozen short sausages, cover it again, and finish the baking; garnish the meat, when served, with onion, skim and strain the liquor, squeeze over it the juice of two oranges, and pour it on the mutton.

MUTTON (*Leg of*) *à la Gasconne*.*—Bone a leg of mutton (excepting the knuckle); lard it with ten or a dozen cloves of garlic, and as many anchovies cut in pieces; spit and roast it; when done serve with a *ragoût* of garlic as follows: Put about a pound of garlic into a saucepan with some water; let it boil up frequently till nearly done; then drain, and put it into another saucepan, with five spoonsful of reduced *espagnole*, a piece of butter, and a little gravy; pour this *ragoût* round the mutton.

MUTTON (*Leg of*) *au Haut goût*.—Let it hang a fortnight in some airy place, stuff it with garlic, and rub it over with pepper and salt, and then roast it. Sauce: good gravy, with a spoonful of wine boiled in it.

MUTTON (*Leg of*) *marinated*.—Lard the upper part of a leg of mutton, and let it soak for about twelve hours in a warm pickle of water, vinegar, garlic, cloves, onions, thyme, bay leaves, parsley, salt and pepper; after it has been this time in soak, roast it, basting it with the pickle; serve it with a high-flavoured sauce, or, if you like it better, pass the *marinade* through a sieve, reduce it over the fire to the consistence of a sauce, add a little *roux* to thicken it, and serve. If you intend to use your *marinade* for a sauce, you must put in a very small quantity of salt.

MUTTON (*Leg of*) *marinated Venison Fashion*.*—Take a leg of mutton that has

hung some days, lard the upper side with bacon, and lay it in the following *marinade*; vinegar and water, a lemon cut in slices, garlic, nutmeg, gloves, slices of onions, coriander bruised, thyme, bay leaf, parsley, scallions, salt and pepper; leave the mutton in this for twenty-four hours (or five or six days, if you like); then take it out, and roast it, basting it with the *marinade* strained; serve with its own gravy.

MUTTON (*Leg of*) *stuffed*.*—Make a stuffing with a little beef suet chopped, some parsley, thyme, marjoram, a little grated lemon, nutmeg grated, pepper, salt, and a few bread crumbs; mix all together with the yolk of an egg, put this under the skin in the thickest part of a leg of mutton under the flap; then roast it and serve it to table with some good gravy in the dish.

MUTTON (*Leg of*) *stuffed with Oysters*.—Make a forcemeat of beef suet, chopped small, the yolks of hard boiled eggs, with three anchovies, a little onion, thyme, savoury, and some oysters, a dozen or fourteen, all cut fine; some salt, pepper, grated nutmeg, and crumbs of bread, mixed up with raw eggs: put this forcemeat under the skin in the thickest part of the leg of mutton, under the flap and at the knuckle. For sauce, some oyster liquor, a little red wine, an anchovy, and some more oysters stewed, and served under the mutton.

MUTTON (*Loin of*).—Roast it; some people think it eats much better if cut length-ways, like a saddle. It may also be used for steaks, pies, or broth, only taking care to cut off as much fat as possible.

MUTTON (*Loin of*) *en Fricandeau*.*—Trim and lard a loin of mutton; take the trimmings of this, some beef and veal, lay them in a stewpan, the mutton on them, with carrots, onions, and a *bouquet garni*; add *consommé*, and cover it with a buttered paper, set it first on a brisk, and afterwards on a slow fire; let it stand till quite done; then take it out and drain it, take off the skin, glaze, and serve it with a *ragoût* of endive, or a *purée* of sorrel.

MUTTON (*Loin of*) *larded with Parsley*.*—Take three loins of mutton, cut your fillets from them, leaving out the chine; lard them with very green parsley, and soak them in oil, to which add salt and pepper. Pass a skewer through, fasten them to the spit, and roast them, basting with oil. Half an hour is sufficient to do them. Serve with the parsley upwards, and a clear aspic.

MUTTON (Loin of) forced.—Bone a loin of mutton that has the whole flap on, flatten it, and cut nearly all the fat off, brush it over with beaten egg, sprinkle it over with pounded spices and chopped herbs; put a layer of forcemeat on it, roll it up, and secure it with string, and braise it the same as you would larded things; glaze it, and serve under it a reduced *espagnole* sauce, added to a few shallots chopped fine, and boiled in a gill of port wine, and seasoned.

MUTTON (Neck of).—This joint is particularly useful, as so many dishes may be made of it. The bone ought to be cut short.

The best end of the neck may be boiled, and served with turnips; or if you think proper, it may be roasted, or dressed in steaks, or made into pies, or used for harriço.

You may stew the scrags in broth; or in a little water, with small onions, some peppercorns, and a small quantity of rice, all served together.

When you wish that a neck which is to be boiled should look particularly well, saw down the chine bone, strip the ribs half way down, and chop off the ends of the bones about four inches.

To make the fat look particularly white, the skin should not be taken off till it is boiled.

MUTTON (Neck of) larded with Ham and Anchovies.—Take the fillet of a neck of mutton, and lard it quite through with ham and anchovies, first rolled in chopped parsley, shalots, sweet herbs, pepper and salt. Then let it braise or stew in a little stock, with a glass of white wine. When done, skim and strain the sauce, add a little cullis to give it the proper consistence. Squeeze in the juice of half a lemon, and pour this sauce over the meat, and serve.

MUTTON (Neck of) à la Ste. Menchould.*—Take two necks of mutton, cut off the scrags; tie them up, and braise them in bacon, with three carrots four onions, a bunch of parsley and two bay leaves, a little thyme, two cloves, and some mutton or veal trimmings; moisten them either with stock or water, add salt, and set them on the fire to simmer for four hours; then take them out, season with salt and pepper. Dip them in melted butter, cover them completely with bread crumbs, and about an hour before dinner, broil three sides of them, and colour the fourth with the salamander. Serve them with a clear gravy.

MUTTON (Neck of) with Parsley.*—Take either a neck, loin, or saddle of mutton, trim it, and lift up the skin underneath, larding the whole with sprigs of fresh parsley; put it on the spit to roast, and when the parsley is thoroughly well dried, baste it very frequently with hogs' lard, until the meat is done; then toss up a little gravy, with some shalots cut small, salt and pepper, and serve it with the meat.

MUTTON (Neck of) with Roots.*—Having prepared your mutton by cutting off the scrag end, and tying it up, put some slices of bacon, any meat trimmings, four carrots, five onions (one of them stuck with three cloves), two bay leaves, a little thyme, a bunch of parsley, and scallions, into a stewpan; put in the mutton, cover it with bacon, moisten them with stock or water, add salt to your taste, and set the stewpan on a brisk fire; as soon as it boils, lessen the fire, and let the meat stew four hours. When quite done, drain the mutton, dish, and pour the carrots, dressed *en petits racines*, over it.

MUTTON (Neck or Scrag of).*—Stew a neck or scrag of mutton in a braising-pan, with some stock, a bunch of herbs, pepper and salt: you may serve it with a *ragout* of turnips, cucumbers, or celery, or with any sauce you think proper, or you may broil it like the breast of mutton.

MUTTON Pasty, to eat as nice as Venison.—Take a fat loin of mutton, and let it hang for several days, then bone it. Beat it well with a rolling pin; then rub ten pounds of meat with a quarter of a pound of sugar, and pour over it one glass of port and one glass of vinegar. Let it lie for five days, after which, wash and wipe the meat very dry, and season it highly with Jamaica pepper, nutmeg, and salt. Lay it in your dish, and to ten pounds put one pound of butter, spreading it over the meat. Put a crust round the edge of the dish, and cover with a thick crust, otherwise it will be overdone before the meat is soaked; it must be baked in a slow oven.

Put the bones in a pan in the oven, with just sufficient water to cover them, and one glass of port, a small quantity of pepper and salt; by this means you will have a little rich gravy to add to the pasty when drawn.

Sugar gives a greater shortness to meat, and a better flavour than salt, too great a quantity of which hardens the meat. Sugar is a great preservative.

MUTTON Patties.—Sheet some patty-

pans with good puff paste; have ready an *emincée* made as follows: Take the lean of part of a loin of mutton and a little of the fat, mince it fine, put it into a stewpan with a small piece of butter, pepper, salt, chopped parsley, and shalot, stir it about two minutes over the fire, when cold, put some into each patty-pan and cover them over with puff paste, brush them over with egg, bake them, but not too much, take the top crust off, pour in a little hot *espagnole* sauce seasoned with a little lemon juice, mix it well with the meat, put on the cover and serve them hot in a napkin.

MUTTON Pies.—Raise some small pies with paste for raised pies, decorate them, cut the lean part of a loin of mutton in thin slices, and kidneys also; season them well with pepper, salt, and chopped parsley, and a very little onion, all tossed up in some clarified butter; place the meat neatly in the pie-cases, put on a puff paste cover, brush them all over with egg, bake for an hour, pour in some good hot gravy and serve them hot.

MUTTON Pie.—Take off the meat from part of a loin of mutton, cut it into chops, and season with pepper and salt. Put a layer of chops in a deep dish, and upon them some slices of peeled potatoes, and some thin slices of onion; put the remaining chops over, cover with puff paste, bake it, and add some cullis. The chops may be passed with sweet herbs, &c., and when cold, put into small or large raised crusts, with potatoes, and cullis added when baked.

MUTTON (Raised) Pie Mêlé.—Take the best part of a leg of mutton, and mince with any sort of poultry, meat, or game, you may find convenient; also mince half a pound of beef suet, some ham, fat bacon, truffles, pistachio nuts, four or five yolks of hard eggs; mix with these all sorts of spices, sweet herbs, and two glasses of brandy; make a good raised crust, into which put the above; cover, and bake the pie in a moderate oven five or six hours. Serve it cold.

MUTTON (Polpettes of).*—Take the lean of any joint of cold roasted mutton, pare off the skin, and mince the meat with a little grated bacon and calf's udder; season with salt, pepper, nutmeg, a few mushrooms and parsley, shred small; unite them together with the yolks of three eggs, and make twelve or fifteen balls of it, dip them in beaten egg, and bread them twice. Flatten these balls a

little, and fry them in clarified butter; when done, drain and place them on the dish. Scavo them with tomato sauce or *demi glaze*.

MUTTON Pudding.—Cut some slices from a leg of mutton that has been under done, and put them into a basin lined with a nice suet crust. Season them with pepper, salt, and finely-shred onion or shalot.

MUTTON Pudding.—Put a layer of steaks at the bottom of a dish, and season with salt, pepper, and a bit of onion; then pour a batter of potatoes, boiled and press it through a cullender, and mixed with milk and an egg, over them; then put another layer of steaks and more batter, and bake it.

MUTTON Rolls en Gratin.—Cut a neck or leg of mutton into slices about the thickness of a crown piece, lay them separately on a dish, covered with chopped parsley, shalots, scallions, and mushrooms; season them with salt, pepper, and nutmeg, and pour a sufficient quantity of oil over to cover them. When they have laid in this an hour, have some good fowl or veal farce; put a piece about the size of a walnut between each two slices of mutton, tie them together and braise the whole; when about half done, add a glass of white wine.

Take the crumb from as many small rolls as you have parcels of mutton, which untie and put into the crusts; take some farce made of poultry, livers, grated bacon, pepper, salt, and yolks of eggs; put a layer of it on a dish for table (one that will bear the fire), place the rolls on it, and set it on the fire to make the *gratin*. When ready for table, pour some cullis over the rolls, and serve them with a clear sauce and lemon juice.

MUTTON Rumps à la Braise.—Take six mutton rumps, and boil them for a quarter of an hour; then take them out and cut them in two, and put them into a stewpan with half a pint of good gravy, a glass of white wine, an onion stuck with cloves, a little Cayenne pepper, and salt; cover them close, and stew till they are tender; then take out the onion, thicken the gravy with a little butter rolled in flour, and the juice of half a lemon; boil it up till it is smooth, taking care that it is not too thick; put in the rumps, give them a toss or two, and dish them up hot. Garnish with horseradish and beet root.

MUTTON Rumps (Entrée of).—Clean the rumps, and braise them till nearly done; then fry slips of bread the same breadth

and length; put a rump on each piece of bread, and over it grated Parmesan cheese; and upon the whole a little mustard, butter, and cullis, mixed together; strew at the top some fine bread crumbs. Bake the rumps till tender, and serve them in a little *consommé* thickened with the yolks of two eggs and a gill of cream.

MUTTON Rumps and Kidneys.—Boil half a dozen rumps, then stew them in some mutton gravy, more than will cover them; let them stew gently for half an hour, then take them up and let them stand to cool; put into the gravy a quarter of a pound of boiled rice, an onion stuck with cloves, and a blade of mace; let it boil till the rice is very thick; take the rumps, and rub them over with the yolk of an egg well beat up, and then roll them in bread crumbs, a little pepper, salt, some grated nutmeg, lemon peel grated, and a very little thyme; fry them in butter till they are of a nice brown. Whilst the rumps are stewing, lard some kidneys, and put them in a Dutch oven to roast.

When the rumps are fried, drain them; pour the fat out of the fryingpan, and put in the rice; stir it all together round the pan, and then lay the rice in a dish; lay the rumps round upon the rice, the narrow ends to meet in the middle; boil four eggs hard, cut them in quarters, and lay the kidneys and hard eggs upon the rice between the rumps.

MUTTON Rumps (Marinated).—Clean and cut the rumps into equal lengths, and lay them in a pan in the *marinade* liquor for one night, then pass them in butter till nearly done; lay them on a dish to cool, wash them over with the yolk of egg, and strew them over with bread crumbs. Fry them gently in boiling lard till done, and of a nice colour. Drain them dry, and serve them up with a very good seasoned cullis sauce, with ketchup in it.

MUTTON (Saddle of) baked.*—Prepare and dress a saddle of mutton, in every respect as for a remove (see that article); when cold, take off the skin, trim and season it with pepper and salt; brush it all over with melted butter, bread it, and then let it cool; put a quarter of a pound of butter into a basin, break four eggs on it, add pepper and salt; beat them together well, and wash the saddle over with it completely, and cover it well with the bread; put the saddle on a baking-tin, and put it in the oven, which must not be too hot, or it will spoil the colour of the mutton.

MUTTON (Loin of) Braised.*—Take the half of a saddle of mutton, and bone it, season the inner part with salt and pepper, roll it up to the form of a long square, tie it up and *braise* it for two hours and a half; when ready for table, raise the skin and glaze it; put in the dish any *purée* or sauce you please.

MUTTON (Saddle of) Breaded à l'Anglaise.*—Take a saddle of mutton and *braise* it, and when done, season with pepper and salt, dip it in melted butter and bread it, then let it cool. Put an ounce of butter into a saucepan, as soon as it is melted, mix with it three eggs and a little salt; rub the saddle completely with this, roll it well in bread crumbs, give it a good form, and about three quarters of an hour before dinner broil it slowly, colour the top with a salamander. Serve the saddle with a clear gravy.

MUTTON (Saddle of) as a Remove.*—Take a whole saddle of mutton, let it be fat and well covered with skin; bone the ribs to the spine, season the upper part with pepper, salt, and pounded spice; fill each side with the meat from a leg of mutton, roll it in, taking care to make both the same size; tie it up, and *braise* it, adding the ribs and leg-bone, for five hours; then drain and untie it, strip all the skin from the top, and either glaze or cover it with shred parsley: serve it with a clear gravy, and garnish your dish with glazed turnips, onions, or carrots.

MUTTON Sausages.—Take a pound of the rarest part of a leg of mutton which has been either roasted or boiled; chop it very fine, and season it with pepper, salt, mace, and nutmeg; add to it six ounces of beef suet, some sweet herbs, two anchovies, and a pint of oysters, all chopped very small; a quarter of a pound of grated bread, some of the anchovy liquor, and the yolks and whites of two eggs well beaten. When thoroughly mixed, put all into a little pot, and use it by rolling it into little balls, or of a sausage shape, and fry them. A little shallot, or garlic, is a great improvement.

MUTTON (Shoulder of) roasted.—Serve with onion sauce. You may, if you choose, broil the blade bone.

MUTTON (Shoulder of) baked.*—Lard a shoulder of mutton with streaked bacon, put it into an earthen pan proportioned to the size of the joint of meat, with two or three sliced onions, a parsnip and carrot sliced, one clove of garlic, two cloves, half a bay leaf and some basil, add

about a quarter of a pint of water or stock (stock is the best), some salt and pepper; put the meat into the sauce, and set it in an oven. When the meat is done, strain the sauce through a sieve, and skim it, squeezing the vegetables so as to make a *purée* to thicken your sauce: serve the sauce with the meat.

MUTTON (*Shoulder of*) *broiled*.—Take a shoulder of mutton that has hung some days, lard and braise it with the usual seasoning; when nearly done, take it out, mix some sweet herbs shred small, with grated bread; cover your mutton with this, lay it on the gridiron, and broil it slowly, moistening it occasionally, with a little of the braise liquor. When quite done, dish it, serve with a cullis and vinegar, or verjuice.

MUTTON (*Shoulder of*) *à la Ménéhoule*.*—Stew a shoulder of mutton with a little stock, a bunch of parsley, and young onions, a clove of garlic, a bay leaf, some thyme, basil, onions, carrots, pepper and salt; as soon as the mutton is done, take it out of the stewpan, drain and put it in the dish you intend to serve in; pour over it a thick sauce, made with two spoonfuls of cullis, a little flour and butter, and the yolks of three eggs thickened over the fire; then strew grated bread over the mutton, and baste it carefully with the fat of the stew, browning the surface with a hot salamander. Serve with a clear shalot sauce, or simply with a little gravy, pepper and salt.

MUTTON (*Shoulder of*) *with Onions Glacées*.*—Bone a plump shoulder of mutton to the shank bone; lard the interior with seasoned bacon, add salt and pepper; roll it up in the shape of a balloon, tie it, and braise it (bones also) for three hours and a half; then untie and place it in a dish; glaze and serve it with glazed onions, and a reduced *éspagnole*.

MUTTON (*Shoulder of*) *with Parmesan*.—Braise a shoulder of mutton; then take some rice, boiled quite soft in broth, lay it pretty thickly on a dish, place the mutton on it; mix dry currants with the remainder of the rice, cover your meat with it; strew grated Parmesan cheese over the whole, and set it in a moderate oven; when of a nice colour, take it out, and serve with a clear sauce.

MUTTON (*Shoulder of*) *with Rice*.—Take a shoulder of mutton, and half boil it; then put it in a stewpan, with two quarts of mutton gravy, a quarter of a pound of rice, a tea-spoonful of mushroom

powder, with a little beaten mace, and let it stew till the rice is tender; then take up the mutton, and keep it hot; put to the rice half a pint of cream, and a bit of butter rolled in flour; stir it well round the pan, and let it boil a few minutes; lay the mutton in the dish, and serve it over the rice.

MUTTON (*Shoulder of*) *en Saucisse*.*—Bone a shoulder of mutton; spread it upon a board, and put over it, about the thickness of a crown piece, some veal forcemeat, and over that some pickled gherkins, and ham cut in thin slices; spread another layer of forcemeat over the ham and gherkins, merely to prevent their falling off; then roll up the meat; wrap it very tight in a linen cloth, and stew it with a little stock, a bunch of parsley, and green onions, a clove of garlic, three cloves, some onions, carrots, parsnips, pepper and salt. When the meat is done, skim and strain the sauce. Add a spoonful of cullis, if the sauce is too thin, and serve it over the mutton.

MUTTON (*Shoulder of*) *stewed with Oysters*.—Let it hang for some days, then salt it well for two days; bone it, and sprinkle it with pepper and a bit of mace pounded; lay some oysters over, and roll the meat up tight, and tie it. Stew it in a little water, with an onion, and a few pepper corns, until it is quite tender. Have ready a little good gravy, and some oysters stewed in it; thicken it with some flour and butter, and when the tape is taken off the mutton, pour this sauce over it. Be careful to keep the stewpan closely covered.

MUTTON (*Slices of*) *en Chevreuil*.—Cut twelve thin slices of mutton neatly, and lard them with bacon; let them soak in vinegar mixed with spices, a bunch of parsley, and an onion cut in slices, for three days; when you wish to use the meat, cook it in a thick sauce till tender, and serve it with a sauce *à la poivrade*.

MUTTON (*Slices of*) *with Cream*.*—Cut a roasted loin of mutton into slices, which put into a stewpan; chop up some small onions, do them with a quarter of a pound of fresh butter and a little stock; and when nearly dissolved, add half a pint of good cream, salt and pepper; let it boil five minutes, then put in the mutton, make them quite hot, but they must not boil. Serve them quickly.

MUTTON (*Slices of*) *à la Dauphine*.*—Cut a loin of mutton into slices, about four inches long, lard them with streaked

bacon, rolled in salt, pepper, and ginger, and cook them in a tightly closed saucepan. Make a farce, with veal sweetbreads, fat livers, bacon, and sweet herbs, all chopped small; mix spices with the farce, and cover each of the slices with it (about half an inch in thickness); tie a slice of bacon round each carefully, and bake them.

MUTTON Steaks (Broiled).—Cut some mutton steaks from the loin, about half an inch thick, take off the skin, and part of the fat. As soon as the gridiron is hot, rub it with a little suet, lay on the steaks (place the gridiron over the fire aslant), turn the steaks frequently; when they are done, put them into a hot dish, rub them with a little butter; slice a shalot very thin into the dish: add a little ketchup; garnish with scraped horseradish and pickles, and send them up hot to table.

MUTTON Steaks à la Maintenon.—Half fry the steaks with herbs, crumbs, and seasoning; put them in paper immediately, and finish on the gridiron. Take care that the paper does not catch; to prevent which rub a bit of butter on first; to be served with a sharp sauce in a boat.

MUTTON (Tourte of).—Cut the meat of a neck of mutton into thin slices; also slice some onions; line a dish with puff paste, at the bottom of which, put a layer of *godiveau*; place some of the mutton on this, then a part of the onions, season with pepper and salt; on these, put another layer of *godiveau*, then the mutton, onions, and so on, alternately, till all is used; then cover them with butter, and thin slices of bacon; lay a crust over, and bake it about an hour and a half, or more, according to its size. When done, remove the top, take out the bacon, skim it well, and pour in some cullis, in which a little mustard is mixed; take care the sauce runs into all parts; replace the top, and serve it.

MYRTLE (Oil of).*—Put two ounces of peach leaves, and the half of a nutmeg, bruised, into six quarts of brandy; distil from this in a *bain-marie* alembic your liqueur, in which infuse half a pound of myrtle flowers for four days. Dissolve five pounds of sugar in three quarts of pure river water; the moment it begins to boil, take it from the fire, and let it cool; take the myrtle flowers from the liqueur, and put in the sugar; mix them well, colour it with tincture of saffron, strain and bottle it.

N.

NASTURTIUMS (Pickled).—As soon as the blossoms are off, gather the little knobs; put them into cold water with some salt; shift them once a day for three successive days; make a cold pickle of white wine vinegar, a little white wine, shalot, pepper, cloves, mace, nutmeg, cut in quarters, and horseradish, and put your nasturtium buds into this pickle.

NEAT'S Feet (Fried).—Boil your neat's feet, and split them; then fry them in clarified butter, or take out the bone, and fry them in butter with a little salt, and some good stock; when you have fried them a little, put in some mint, thyme, and parsley, shred small, and some beaten pepper; beat the yolks of eggs, mutton stock, vinegar, the juice of lemon, or orange and nutmeg, pour the sauce upon them, and serve.

NEAT'S Foot Pudding.—Boil a couple of neat's feet till they are tender, mince the meat small, with an equal quantity of beef suet; season them with salt, cinnamon, and sugar, mince a quarter of a pound of orange peel very fine, put in two handfuls of grated bread, six or eight eggs, and currants at pleasure; mix all these well together: butter a pudding-bag, put in your pudding, tie it up close, and let it boil for two hours; serve with sweet sauce.

NEAT'S Tongue en Bresalles.*—Par-boil a neat's tongue in water, then take off the skin, and cut the tongue into small thin slices, about the size of half a crown; put them into a stewpan, with parsley, young onions, and mushrooms, the whole cut small, add whole pepper, and sweet oil; put it over a very slow fire, adding a glass of white wine as soon as it begins to boil; when quite done, add a little cullis; if it should not be sufficiently highly flavoured, you may add in serving the juice of a lemon.

NEAT'S Tongue in Caul.—Boil a tongue sufficiently to peel, then lard it, and split it, without separating it in two; fry some sliced onions in fresh hog's lard, put to them two or three spoonfuls of hog's blood, about a quarter of a pound of lard chopped, a few feno spices, and salt; simmer this, stirring continually, until the blood is well mixed; lay a caul in the bottom of your dish, and spread upon it part of this preparation; then place in the tongue, and cover it with the remainder; roll it up in the

caul, and garnish the dish with bread crumbs; lustly, put it into the oven to bake, and take a good colour; clean the dish free from fat, and serve it under a sauce, made with a little cullis, jelly broth, and lemon.

NEAT's Tongue à l'Ecarlate.—Thoroughly rub a neat's tongue with two ounces of saltpetre in powder; put it into an earthen pan, with salt, pepper, a bay leaf, and thyme, and soak it in this brine for five or six days; when you wish to use the tongue, put it in water for three hours, then blanch it in boiling water, and taking it out, boil it in another vessel by a slow fire, for two or three hours, adding at the same time a third of its brine, with carrots, onions, cloves, salt, pepper, and a sufficient quantity of water. When done, take it off the fire, leaving it to cool in its sauce; serve.

NEAT's Tongue (Fresh) in a plain way.—Lard a tongue with tolerable-sized lardons, and boil it in broth, or in water, with a few onions and roots; when it is done, peel it, and serve it with broth, sprinkling it over with a little pepper and salt; it is also used without larding, and being boiled fresh in this manner is considered very good for mince pie meat.

NEAT's Tongue (Fried).—Boil it, then cut it into thin slices, season it with nutmeg, cinnamon, and sugar; dip the slices of tongue into yolks of eggs, adding a little lemon juice; make some butter very hot in a frying pan, fry your tongue, and pour the eggs in by spoonful; and when they are done, serve them up with white wine, butter and sugar, well beaten together.

*NEAT's Tongue en Gratin.**—Blanch a neat's tongue, and put it into a stewpan, and let it boil with any other meat till the skin will come off easily; then cut it into pieces, and shred small some parsley, green onions, some tarragon leaves, a few shalots, a few capers, and one anchovy; then mix a handful of grated bread crumbs, with a piece of butter half the size of an egg, and a part of the herbs that have been shredded, and arrange them in a dish that will bear the fire; upon these crumbs and herbs, &c., place half the slices of tongue, seasoning with salt and coarse pepper; moisten the whole with three or four spoonful of stock and half a glass of wine; let the whole stew over a stove till it forms a *gratin* at the bottom of the dish; when you serve, add a little more stock to serve us a sauce.

*NEAT's Tongue and Parmesan Cheese.**—

Boil a tongue in plain water, and finish it in a braise, with a little salt; take off the skin, let it cool, then cut it in slices; put a little cullis and Parmesan into the dish in which you intend to serve, with some of the tongue slices; then put in a little more cullis and Parmesan, and so on, taking care that the cheese is put on the last; bake it of a good colour, either in a Dutch or common oven.

*NEAT's Tongue with Parsley.**—Let a neat's tongue blanch a quarter of an hour in water, lard it with fat bacou, and let it boil with any piece of meat you may have cooking; when done, and the skin taken off, cut it rather more than half way through the middle lengthwise, so that it may open in two parts without the pieces separating, and serve it with some stock, white pepper, and parsley finely shired, adding, if you think proper, a sprinkling of vinegar.

NEAT's Tongue (Pickled).—Take neat's tongues that look red out of the pickles, cut off the roots, and let them boil till the skin will come off easily; season them with salt, pepper, cloves, and nutmeg, rubbing it well into them while they are hot; then put them into a pan, cover them with melted butter, bake them; when they are done, pour off all the butter, keep back the gravy, put them into a fresh pan, and cover them with more butter an inch thick.

NEAT's Tongue Pie, with Raised or Puff Paste.—Scald a tongue, and boil it in plain water; when almost done, peel it, and cut it in slices; make what paste you please; put the slices of tongue upon it, with pepper and salt, two good slices of ham, a bunch of parsley, a clove of garlic, three heads of cloves, thyme, and a bay leaf; cover it with slices of bacon and butter, and put in the oven to bake; when done, take out the bacon and parsley, skim the fat off very clean, and add a Spanish sauce, or any other that you may think better.

NEAT's Tongue Ragout.—Lard a tongue with large lardons, and braise it in a light braise, with broth, a bunch of parsley, thyme, a bay leaf, two heads of cloves, one of garlic, onions, and roots; peel it, and split it in two; serve upon it what *ragout* you think proper, such as sweetbreads, truffles, mushrooms, small onions, &c.

NEAT's Tongue (Roasted).—Scald a tongue parboil it in broth or water, with salt and pepper, two onions, carrots, parsnips, a faggot, two cloves, garlic, a bay leaf, and thyme; when boiled enough to peel, take

it out, lard it as a *fricandeau*, and finish it in roasting. Serve under a relishing sauce, or send it up plain.

NEAT'S Tongue Roasted à la Française.—Boil a neat's tongue, and blanch it; set it by till it is cold, then cut a hole in the under part, and take out the meat, mince it with two or three hard eggs, an apple, beef suet, and bacou; season with salt, beaten ginger, and sweet herbs, shred very fine; stuff the tongue with this forcemeat; then cover the end with a veal caul, lard it with bacon, and roast it; serve with a sauce made of gravy, butter, and the juice of oranges, garnish the dish with sliced lemon peel and barberries.

NEAT'S Tongue, with Truffles.—Boil a pickled neat's tongue two hours; take off the skin, let it remain cool; then cut a large incision in the under part, and fill it with light forcemeat, with some green truffles pounded in it, sew it up, trim it neatly, rub it over with yolk of egg, and cover it with paste made with beef marrow, instead of butter; afterwards wash the paste over with white of egg, ornament it in the same manner as a raised pie, with the remaining part of the paste, then bake it till tender in a moderately heated oven, and serve it up with truffle sauce under, or it may be served with stewed spinach or turnips.

It may be eaten with chickens, turkey, or roast veal.

NECTARINES (Conserve of).—Peel ripe nectarines, slice, and boil them to a marmalade, with a drop of water; reduce it pretty thick on the fire, mix a quarter of a pound of the marmalade to a pound of sugar, *à la grande plume* (ninth degree), and work it well together when it begins to cool, and finish as all others.

NECTARINE Ice.—Use either marmalade or jelly (which is made the same as peach or apricot jelly), or, if when nectarines are in season, cut seven or eight of them when quite ripe, bruise them, boil them in a pint of water; then sift them; put a sufficient quantity of sugar to the sifted juice; and finish the same as all others.

NECTARINES (to keep).*—This fruit is bottled in a similar manner to apricots; the nectarines should be gathered perfectly ripe, and the skin taken off with great care.

NECTARINES (to preserve).—Split the nectarines, and take out the stones, then put them into clarified sugar; boil them till they have thoroughly taken the sugar, take off all the scum, cover them with a paper, and set them by; the following day

boil a little more sugar to a strong *soufflé*, put it to the nectarines, and give them a good boil; take off the scum, cover them, and put them into the stove; the next day drain them, and lay them out to dry, having previously dusted them a little with sugar, then put them into the stove again.

NECTARINES (Liquid Sweetmeat of).—The nectarines should be almost ripe; peel and cut them in halves, simmer them in boiling water till they rise on the surface, and then drain them; boil them in clarified sugar till there is no longer any scum rises, and leave them therein till the next day; then drain them, and boil the sugar to the seventh degree, add the fruit to it to boil a moment, and repeat the same again the following day; let the fruit and sugar incorporate together for a couple of days, before you put them into pots, and keep the pan in a warm place; the proportion of fruit and sugar in equal quantities.

NIVERNOISE.*—Take thirty small carrots, and cut them into pieces like olives, scald them for about five minutes; drain, cool, and then put them into a stewpan, with sufficient plain or root *consommé* to cover them; let the whole boil until the carrots are done, and well incorporated with the liquor; then use it with the articles requiring it.

NONPAREIL.*—Poppy seeds sugared in the manner directed under the article *Sugared Seeds*, are called *Nonpareils*; they are tinged of different colours, by the introduction of the various colouring materials into the sugar with which they are covered.

NOUGAT.*—Blanch and wash a pound of sweet almonds, and having drained them well, cut each into five slips, which place in a gentle oven to dry white; or let them be all equally coloured of a clear yellow; in the mean time, put three quarters of a pound of fine sugar into a preserving pan, set it on a stove, stirring with a wooden spoon until completely dissolved; then take the almonds out of the oven, and whilst hot throw them into the liquid sugar; mix them together well. Have ready a mould well oiled, of any shape you think proper, in the interior of which place the almonds, by means of a lemon; when the whole is covered, remove the mould carefully, and serve the *nougat*.

NOUGATS à la Française.*—Having blanched three quarters of a pound of filberts, separate each nut in half, lay them on a tin-plate, and place them in a slow

oven: move them occasionally, that they may all be equally coloured; and when they are tinged sufficiently, remove them to the mouth of the oven. Put six ounces of sugar and a glass of water into a preserving pan, boil them to *caramel*, pour the filberts into this, stirring them very lightly lest they should break. As soon as the *nougat* assumes a clear reddish tinge, pour it on a buttered tin, over which spread it as quickly as possible, and strew on its surface sugar *à la grêle*, and pistachios, (cut in slips, and dried in the oven), lay it about eight inches long, six wide, and of an equal thickness all over; take care not to press it too much with your hands. When cold enough to resist the knife, and yet sufficiently warm not to break, cut it into about thirty pieces, all of the same size, arrange them tastefully on a dish, and serve.

NOUILLES (*Potage of*).—Take three quarters of a pound of flour, the yolks of four eggs, a pinch of salt, and a little water; mix these together, and knead it well until the paste is fit to roll; lay it out quite thin, and then cut it into slips; flour them well to prevent their sticking together: have boiling some good stock, into which throw the *nouilles*, having previously blanched them in water, half an hour is sufficient to do them; skim the soup well, and add, just before it is put into the tureen, some whole pepper; serve it as usual.

Nouilles may also be made with the whites instead of the yolks of eggs; nutmeg and pepper may be added to the paste, if agreeable.

NOYAU (*English*).—Two gallons of gin, two pounds of bitter almonds, one pound of sweet almonds, both beaten to a fine paste; six pounds of lump sugar, pounded (some of it with the almonds). Let these stand ten days in the gin, then filter it through blotting paper, and bottle it.

NUT Bomboons.—Boil a pound of Spanish nuts; when they are well boiled, rub off their skin with a napkin, if some stick too hard, pare it off with a knife; grate your nuts very fine on a sheet of paper; then take a pound of powdered sugar to a pound of nuts, put it in a pan over a slow fire; when your sugar is all melted (you must stir it constantly with a wooden spoon) put your nuts in, and work them well till all is well mixed, and pour it upon a tin plate; then spread it with a rolling pin, this must be done very quickly,

as it cools very fast; when it is cold, cut it into what form you please; you must take care the sugar is not too much melted, for it is very apt to soften when the nuts are added to it.

NUTS Pralined.—Take a pound of Spanish nuts, take them out of their shells, and put them into a pan, with a pound of loaf sugar, and a little water; let them boil till they begin to sparkle; then take them off the fire, and stir them well with a wooden spoon, till you perceive the sugar turns gravelly; then set them again over a slow fire, to dissolve the sugar; keep stirring, that the sugar may stick to the nuts, and when you see them turn reddish, and are well covered with sugar, take them off, pour them into a sieve, cover them with a clean cloth, and put them into a stove; this will preserve their gloss.

NUTMEGS (*to Candy*).—Take a pound and a half of double-refined sugar, half a quarter of a pint of damask rose-water, and a very little gum arabic; boil these to a candy height; let your nutmegs be first soaked in water; then put them into an earthen pan, pour your candy to them, keep them very close covered, set them in a warm place for about three weeks, and they will be of a rock candy.

NUTMEG Syrup.—Take a quarter of a pound of nutmegs, pound them, and put them into a stewpan, with a pint and a half of hot water, and let them boil for half an hour; then strain, and to a pint of liquor, put two pounds of sifted sugar, and one egg, beaten up with a little cold water; set it over a fire, and when it boils, skim it till it is perfectly free from all scum, and reduced to a good syrup, and, when cold, mix it with half a pint of brandy.

NUTMEG (*Tincture of*).—Take three ounces of nutmegs, bruise them, and put them into a quart of brandy, and let them steep in it for a fortnight, occasionally giving it a shake up; then pour the liquor clean off.

NUTMEG Water.—Bruise half a pound of nutmegs; then take an ounce of orange peel, three gallons of rectified spirits of wine, and a sufficient quantity of water; distil them, and sweeten them with two pounds of loaf sugar.

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OAT Cakes—are made in the same manner as muffins, using sifted oatmeal

instead of flour, and three gallons of water instead of two : pull the dough into pieces, roll and finish the cakes as directed for muffins. When wanted, pull the edges apart, toast them nicely on both sides, and then open them completely; lay in small pieces of butter, until you have as much as you may want; close them again, set them before the fire, and cut each in halves or quarters.

OATMEAL Pudding.—Pour a quart of boiling milk over a pint of the very best fine oatmeal; let it soak all night; the next day beat two eggs, and mix a little salt: put it in a basin just large enough to hold it; cover it tight with a floured cloth, and boil it an hour and a half. Eat it with cold butter and salt. When cold, slice and toast it, and eat it as oak cake buttered.

OATMEAL Pudding (New England Fashion).—Steep a pint of whole oatmeal in a quart of boiling milk the over night; in the morning shred half a pound of beef suet very fine, and mix with the oatmeal and milk some grated nutmeg and a little salt, with the yolks and whites of three eggs, a quarter of a pound of currants, a quarter of a pound of raisins, and a sufficient quantity of sugar to sweeten it; stir the whole well together, tie it pretty close, and boil it for two hours. Serve with melted butter for sauce.

OIL of Jupiter.*—Take three quarts of spirits of wine, flavoured with essential oil of lemon, the same quantity flavoured with spirit of cedrat; make a syrup with seven pounds of sugar, a gallon of water, and two bottles of Scubac; mix the whole together, and by stirring it will become thick; to clarify it, take the whites of two eggs in about a pint of the liqueur, and afterwards put it to the whole; stir it; then put it into a still in the *bain-marie* moderately heated: let it remain for twelve hours; filter the produce of your distillation, and bottle it.

OIL of Venus.*—Reduce the following articles to an impalpable powder: an ounce of skirret seeds, an ounce of carraway seeds, an ounce of anise seeds, a drachm and a half of mace, and the rind of an orange; infuse these for five days in a gallon of brandy, then distil from it in a *bain-marie*, two quarts of *liqueur*; dissolve over the fire four pounds of sugar in two quarts of pure water; when cold, mix it with the distilled *liqueur*, and colour it of a clear yellow, with a little

tincture of saffron; filter and bottle it; seal the corks.

OIL Toast.—Toast some slices of bread, and whilst hot, baste them with oil and lemon juice; pepper and salt them, and serve very hot.

OLIO (a French one).—Take five pounds of steak, cut very thick, from the leg of mutton piece of beef; put them into a deep stewpan, add five pounds of any part of veal, and a leg of mutton of about six or seven pounds, which must be skinned and have the fat taken off; cover it very closely, and set it over the stove with a very moderate fire; let it stand till the gravy begins to run; quicken the fire, and let it stand till the meat begins to stick to the pan, but not longer, as it should not be too brown; pour a little beef gravy into it, and stir it about; when thoroughly mixed, put it into a pot, set it upon the fire very closely covered, with a sufficient quantity of gravy to fill the pot; then take twelve carrots, nine parsnips, eight onions, and six turnips; put these into the pot, with a bunch of leeks, a bundle of celery, and a handful of suet; let these boil well together, and then put in a fowl, a turkey, and a couple of pigeons; add a couple of pounds of ham, cut in thick slices; keep it boiling, and as the scum rises, skim it off very clean; while these are doing, take four French rolls rasped, pare off the crusts, and put them into a stewpan with a little of the olio liquor; when they are soft, put them into a tureen or into a very deep soup dish; pour in the liquor; let there be some celery, and some of the other roots put in, with some of the best pieces of the meat, and the pigeons put in whole. This is the way to make the plain French olio; but they often put in partridges to stew in the gravy, sometimes half roasting them before they put them in.

OLIO (Maigre).—Scald all sorts of roots, such as onions, carrots, parsnips, parsley roots, turnips, celery, and leeks; then boil them in some pease broth, with a *mignonette*, and some carp trimmings; when the above vegetables are sufficiently done, put in a little root gravy, strain and set it by for any purpose which you may require.

OLIO (Spanish).*—Take ten pounds of rump of beef, a brisket of veal, a breast of mutton, a knuckle of ham, a chicken, two pigeons, two quails, two old partridges, larded and trussed like chickens, a duck, a pound of streaked bacon, a raw

German sausage, eight small sausages, seasoned high; tie all these up that they may not fall to pieces, put them in a braising-pan, with some dry peas (put in warm water the night before). Moisten the whole with good stock, season it with six pimiento, four cloves, a little mace, and some nutmeg, all tied in a piece of muslin; let this boil for some hours. Take four cabbages, ten lettuces, thirty carrots, as many turnips, blanch and put them into a stewpan covered with slices of bacon, moisten them with the skimmings of the braise; then take a dozen artichoke-bottoms (trimmed properly and cooked in a *blanc*), twenty-four glazed onions, a few small carrots and turnips cut into olives, blanched and dressed in a little *consommé* and sugar, some French beans cut in lozenges, young beans, peas, and cucumbers, all blanched separately. Drain the meat and vegetables, strain the liquor, skim and clarify and keep it boiling. Press the cabbages and lettuces, and dish them as follows: A piece of cabbage, a carrot, a lettuce, a turnip, and cabbage again, and so on, till you have made a complete circle round your dish; in the centre put the peas and meat, arrange the artichoke bottoms on the vegetables at equal distances, a glazed onion between each, and having tossed up the small vegetables in a little butter and glaze, place a few in every one of the artichoke bottoms. Glaze the whole and serve it.

OLIO (*Spanish*).—Take some gristles from a breast of veal, also from a brisket of beef, and from a breast of mutton, some sheep's rumps cut in pieces; they must all be about the size of a finger; take also five pounds of beef steaks, and put them into a stewing pan, with a quantity of beef stock, a bunch of leeks, a large bunch of celery, they must be stewed till the rumps and gristles are tender; then put in a couple of pigeons, a brace of partridges, two pair of hog's feet and ears, the knuckle end of a ham, half of a fine white cabbage, some pepper, salt, a bunch of sweet basil, two onions, and some cloves; cover these over with some thick beef steaks, and over them some veal steaks, pour a little fresh stock upon them, and leave them to stew over a gentle fire; let the whole stew till the liquor is evaporated and the ingredients begin to stick at the bottom; then put in more stock; while these are stewing, set on some large peas that have been previously soaked in water for four and twenty hours; set these on to boil in some gravy. The

Spaniards make use of a kind of peas, called Caravances; they are large, and not unlike our grey peas; but if these are not to be had, any large peas will do; these must be boiled very tender, and be ready at the same time as the olio. As the stock boils away, put in more; season the olio according to taste, with pepper and salt; have ready a large soup dish, take out the ingredients, one by one, lay them in the dish; the gristles and the roots must be dispersed about among the other things; then pour over them the peas and their gravy, and then put in a proper quantity of gravy. It must not be eaten as a soup but as an olio, the ingredients in preference to the liquor. Those who prefer the soup may have it in a basin with toasted bread.

OLIVES.—There are three sorts, the Italian, Spanish, and French; they may be had of various sizes and flavours, some prefer one sort, and some another.

The fine salad oil is made from this fruit, for which purpose they are gathered ripe; for pickling they are gathered when only half ripe, at the latter end of June; they are put into fresh water to soak for a couple of days; after this they are thrown into lime water, in which some pearl ashes have been dissolved; in this liquor they lie for six and thirty hours; they are then put into water which has had bay salt dissolved in it; this is the last preparation, and they are sent over to us in this liquor; they are naturally, as they grow on the tree, extremely bitter, and therefore all these preparations are necessary to bring them to their fine flavour. To some olives they add a small quantity of essence of spices, which is an oil drawn from cloves, nutmeg, cinnamon, coriander, and sweet fennel-seed, distilled together for that purpose; twelve drops are sufficient for a bushel of olives; some prefer them flavoured with this essence.

OLIVES (*Ragoût of*).—Take some very green olives, cut out the stones, so that the fruit may close to its original form; put them, one by one, into water, blanch, and then put them into a good cullis, well seasoned.

OLIVES (*Ragoût of*).—Take a small quantity of parsley and scallions, shred and give them a few turns in butter, with a little flower; add to this two spoonful of gravy, a glass of Champagne, capers cut small, an anchovy, some olives, without their stones, a drop of olive oil, and some good cullis; season it well, clear away the

fat, and serve it with roast meat of various kinds.

OMELET.—Take eight eggs, break them into a basin, add salt, pepper, a little nutmeg, two spoonfuls of cream, two ounces of butter, broke into small pieces, parsley and shallot finely chopped and washed in a cloth; heat these ingredients well together, then have your omelet pan ready, which should be kept expressly for that purpose, if in the habit of frequently wanting it; put about an ounce of butter in it, heat it over a brisk fire, and before your butter burns to a bad colour, put in the eggs; as they set, continue to stir it about with a spoon, drawing it away from the sides, to allow the whole to be fried; shake it now and then; put it compactly together, and when you think it a nice clear brown, turn it over into your dish; serve very hot with little *Italienne* sauce round it.

OMELET à la Celestine.*—Make four omelets, of three eggs each, and as thin as possible; slide them carefully on the table, lay frangipane on, and roll them up into the form of a muff, trim the ends and place them on a dish, sprinkle them with powder-sugar, glaze, and serve them.

OMELET à la Crème.—Boil a pint of cream, and put into it the crumb of a French roll, parsley, shallots (both shred small), a little pepper and salt; stir it over the fire till quite thick; then add half a dozen eggs; fry your omelet, observe that it will require rather more time than usual.

OMELETS à la Dauphine.—Having made one or two thin omelets (without any seasoning), lay them on a dish, and spread over them some pistachio cream, cherry and apricot marmalade; roll them up, cut them into small pieces, each of which enclose in almond paste; strew powder sugar over, and glaze them with a salamander.

OMELETS of Eggs for garnishing or cutting in Slips.—Break your eggs, and put the yolks and whites into separate pans; beat them up with a little salt, and then put them again into separate earthen vessels rubbed with sweet oil. Have ready a pot of boiling water over a fire; put them in closely covered, and let the omelets steam till thoroughly done.

OMELET à la Fermière.—Break the number of eggs you think necessary for the size of the omelet, beat them up with chopped parsley, shallots, sorrel, pepper, and salt; fry it as usual; when done, put a piece of

fried bread on it; roll the omelet round, and serve it.

OMELET Fritters.—Make two or three thin omelets, adding a little sweet basil to the usual ingredients; cut them into small pieces and roll them into the form of olives; when cold, dip them into batter, or enclose them in puff paste; fry, and serve them with fried parsley.

OMELET à la Gend'arme.—Make a *ragoût* with sorrel, Parmesan cheese grated, and bread crumbs; fry two omelets in the usual manner, between which put the above *ragoût*; place them on a dish; cut some pieces of bread, fry them, dip the edge of each in some white of egg to make them stick, set them round the omelet, over which pour a little melted butter, strew bread crumbs and Parmesan cheese on it, and colour it in the oven or with a salamander.

OMELET Glacée.*—Whip up some fresh eggs with a small quantity of salt, a little candied lemon peel, and pounded macaroons; beat them together well, and then fry them as usual, sprinkle the omelet with sugar, glaze with the salamander, and serve.

OMELETS en Hatereaux.—Make your omelets thin, with sweet herbs, oil instead of butter, pepper, and salt; cut them into pieces, between two of which place fried bread and anchovies cut in filets or slips; serve them hot.

OMELET à l'Italienne.*—Break your eggs as usual, add salt, pepper, shred parsley, cream, and olive-oil; beat these ingredients well, and make three or four omelets of them, thin, but not too dry; cut some anchovies into thin slips, which lay on each of the omelets, placing the latter one on the other; cement them together, and when cold, having beaten up two eggs, dip in the omelets, bread and fry them to a nice colour.

OMELET à la Jardinière.*—Make a rich *ragoût* of all sorts of vegetables which may be in season, half of which put to a dozen eggs, heat them together, and fry your omelet as usual; when done, pour the remainder of the *ragoût* over, and serve.

OMELET au Naturel.*—Break eight or ten eggs into a pan, add pepper, salt, and a spoonful of cold water, beat them up with a whisk; in the mean time put some fresh butter into a frying pan, when it is quite melted and nearly boiling, put in the eggs, &c. with a skimmer; as it is frying, take up the edges, that they may

be properly dono; when cooked, double it; serve very hot.

OMELET au Sang.—This is made precisely the same as the common omelet; the only difference consists in the addition of poultry or lamb's blood to the usual ingredients.

OMELET Soufflée.*—Break six eggs, separate the white from the yolks, to the latter put four dessert spoonsful of powder sugar, and the rind of a lemon chopped exceedingly small; mix them well, whip the whites as if for biscuits, and add them to the rest: put a quarter of a pound of butter into a frying pan, over a brisk fire; as soon as it is completely melted, pour in the above, stir it up that the butter may be thoroughly incorporated with the omelet, and when that is the case, put it into a buttered dish, which place on hot ashes, strew powder sugar over, and colour the top carefully with a salamander. Some only use a very small quantity of butter in frying or setting it, before baking.

OMELET Soufflée, in a Mould.*—Break six fine eggs, separate the whites and yolks: put to the latter three spoonsful of powder sugar, four crushed macaroons, a spoonful of potatoe flour, a little crisped orange flower in powder; stir them together well, whip the whites to a froth, mix them with the yolks, and pour the whole into a buttered mould, but do not fill it; set it in a moderate oven, the same as for biscuits; when done, turn it out on a dish, and serve it. This omelet should be of a clear colour, and shake like a jelly.

OMELET (Stuffed).*—Make your omelet as *au naturel*, but before you turn the ends over, lay on it a *farce* of sorrel; double the omelet before you take it from the pan, so that none of the *farce* may be perceived, and cement the edges with white of eggs; servo it very hot. Any other sort of *farce* may be applied in the same way.

OMELET with Sweetmeats.*—Make an omelet with nine eggs; when quite done, spread over with any kind of sweetmeat you may think proper; roll it up to the form of a muff, strew powdered sugar over; make a skewer quite hot, and mark the top.

ONIONS with Carp Roos—Make a *roux* with butter and flour, to which add a little onion gravy, some large onions (previously scalded), a few mushrooms, a bunch of parsley, scallions, thyme, basil, bay leaf, and a few cloves; when nearly done, put in some carp roos, and leave them a little

longer; then take out the parsley, reduce the sauce ready for table, put in a few capers chopped, and one or two anchovies; garnish your dish with fried bread.

ONION Cullis (Maigre of').—Put some sliced onions into a pan with a little butter, set it on a brisk fire; when brown, add two spoonsful of flour, keep it stirring, put to it some broth, a glass of white wine, two cloves, a bay leaf, thyme, and basil; let it boil for an hour, skim, and rub it through a sieve, with seasoning according to your taste.

ONIONS (Garbure of').—Take about forty onions, cut them into quarters, which divide into two or three slices (having taken off the skins, heads, and stalks); put about half a pound of butter into a pan, and when it is melted, fry the onions in it, of a nice clear colour. Then have some bread cut in thin slices; place a layer of this on a dish, then a layer of onions, and so on alternately, until the dish is quite full, strewing pepper and salt between each. Pour some stock over the whole, and set it on the fire to simmer till the *gratin* is formed, taking great care not to let it burn, as that will make it bitter, but all the moisture must be completely dried up. Have some broth in a separate dish, and serve it.

ONIONS (Glazed).*—Choose your onions as near of a size as you can, peel them with care: butter the bottom of your stewpan, lay the onions on it head downwards, a piece of sugar the size of a walnut, and a sufficient quantity of stock or water, to reach the tails of the onions; set them on a brisk fire; when the liquor is reduced to about three-fourths, lessen your fire, and let it stand till it becomes quite a jelly.

Large or small onions may be glazed thus, being careful, however (as above mentioned), to select them as nearly of a size as possible.

ONIONS (Matelote of').—Take seven or eight pieces of ox tails, and having scalded, braise them in some stock, with parsley, two cloves, thyme, bay leaf, pepper, and salt; when about half done, put in eight large onions (previously scalded); as soon as they are quite done, take them out, strain the sauce, to which add a glass of port wine and some cullis. Serve your *matelote* as usual. (See *MATELOTE*.)

ONION Omelet.*—Cut some very white onions into slices, give them a few turns over the fire; when nearly done, moisten them with cream, and season with salt,

pepper, and nutmeg; mix this with half a dozen eggs; beat the whole up well, and fry the omelet either in oil or butter.

ONION Omelet.—Take two or three good sized onions, cut them into slices, and fry them in butter; when they are done, add the yolks of two eggs, and a little chopped parsley; fry two small omelets, on which lay the onions, with two or three anchovies, cut in slips; roll them up lengthwise; fry some pieces of crumb, cut the omelets to the shape and size of these, and place them thereon; pour melted butter, and strew bread crumbs and grated Parmesan over them, and colour it in the oven.

ONIONS with Parmesan Cheese.—Pare six large mild onions, and cut them into round slices, half an inch in thickness. Then make a batter with flour, half a gill of cream, a little pepper, salt, and three eggs, beat up for ten minutes; after which add a quarter of a pound of Parmesan cheese grated fine, and mixed well together, to which add the onions. Have ready some boiling lard; then take the slices of onions out of the batter with a fork, singly, and fry them gently till done of a nice brown. Drain them dry, and serve them up placed round each other. For sauce, melted butter with a little mustard in it.

ONIONS (to Pickle).*—Peel the onions till they look white; boil some strong salt and water, and pour it over them; let them stand in this twenty-four hours, keep the vessel closely covered to retain the steam: after that time wipe the onions quite dry, and when they are cold, pour boiling vinegar, with ginger and white pepper, over them. Take care the vinegar always covers the onions.

ONIONS (to Pickle).*—Shift the onions with their peels on every morning, in fresh water, for nine days, then peel them; make a brine sufficiently strong to bear an egg, boil it, and pour it on the onions, let them stand for four-and-twenty hours; then boil vinegar, with pepper, horse-radish, ginger, and mustard seed, and put it boiling hot to the onions, and let them stand for three days, then boil it again, and let them stand for another three days; after this, boil them all up together, and stop them close down; they will be fit for use as soon as they are cold.

ONIONS (Potage of).*—Set some milk on the fire, season it with salt and pepper; whilst it is boiling, melt some butter

in a stewpan, add to this some sliced onions, stir them up, and when they are lightly browned, put them to the boiling milk, and simmer altogether for half an hour. Put the bread into a basin, pour a sufficient quantity of the soup over to soak it, and when it has imbibed as much as you wish, put it into a soup tureen, fill it with your soup, lay the onions on the bread, and serve,

ONIONS (Purée of, Brown).*—Take from thirty to forty onions, according to their size; peel and cut them down in half, taking off the tops and stalks, and then slice them; put six ounces of butter into a saucepan, with the onions, which fry lightly till of a nice colour; then add two ladlesful of *espagnole*, one of stock, and reduce your *purée*; when sufficiently thick, rub it through a coarse sieve. Great care should be taken not to let the *purée* boil.

ONIONS (Purée of, White).*—Prepare the onions in the same manner as for the brown *purée*, except that they must not be allowed to take colour; when done, add to them some *velouté*, or cream, reduce this over a large fire, stirring constantly with a wooden spoon; when the *purée* is sufficiently thick, rub it through a sieve.

ONIONS (Ragoût of).*—Blanch and stew your onions in equal quantities of *consommé* and champagne; add a spoonful of olive oil, salt, pepper, and a bunch of sweet herbs: let these all simmer together till the onions are sufficiently done.

ONIONS (Ragoût of).—Peel a pint of small onions, and take four large ones and cut them very small; then melt a quarter of a pound of butter in a stewpan; when it has done hissing, put in the onions, and fry them a light brown; then shake in a little flour, and shake them round till they are thick; add a little salt, a little beaten pepper, a quarter of a pint of good gravy, and a tea-spoonful of mustard, stir all well together; when well flavoured, and of a good thickness, pour it into a dish, and garnish with fried bread crumbs.

ONION Salad with Beet Root.—Boil some large onions till well done; then put them on a dish to cool; have some beet root well baked, cut it into thin slices, and cut the onions into slices also; then lay a slice of onion between two of beet, arranging them in whatever form you think proper on the dish; serve over them an *Italienne* sauce, the same as for *Italienne* salad.

ONION Sauce.—Peel some onions, boil

them in milk and water, put a turnip with them into the pot (it draws out the strength); change the water twice; pulp them through a cullender, or chop them; then put them into a saucepan with some cream, a piece of butter, a little flour, some pepper and salt. they must be served very smooth.

ONION Sauce. — The onions must be peeled, and then boiled till they are tender; then squeeze the water from them; chop them, and add to them butter that has been melted rich and smooth, with a little good milk instead of water; give it one boil, and serve it for boiled rabbits, partridges, scrag, or knuckle of veal, or roast mutton. A turnip boiled with the onions draws out their strength.

ONION Sauce (Brown).—Peel and slice the onions (some put in an equal quantity of cucumber or celery) into a quart stewpan, with an ounce of butter; set it over a slow fire, and turn the onion about till it is very lightly browned; then gradually stir in half an ounce of flour; add a little broth, and a little pepper and salt, boil up for a few minutes; add a table-spoonful of elaret, or port wine, and some mushroom ketchup (you may add, if you think proper, a little lemon juice or vinegar), and rub it through a tammy, or fine sieve.

ONION Soup.—Put into the water in which a leg or neck of mutton has been boiled, some carrots, turnips, and a shank bone, and let it simmer for a couple of hours. Strain it on half a dozen onions, first sliced and fried of a light brown; simmer the whole for three hours, skim it carefully, and serve. Put in a little roll, or fried bread.

ONIONS (Stewed).—Peel half a dozen onions, fry them gently of a nice brown, taking care not to blacken them; then put them into a small stewpan, with a little weak gravy, pepper, and salt; cover them, and let them gently stew for two hours. Lightly flour them at first.

ONIONS (Stuffed).* — Peel four-and-twenty large onions, very carefully blanch, cool, and then having drained them, scoop out the inner part of the onions, and fill them with a *quenelle farce*, put them into a stewpan, let them all lay flat, cover them with slices of bacon, add some water, a little salt, and a small quantity of sugar, set them on a large fire at first, but lessen the fire afterwards; let them stand till done, then reduce the liquor, and make use of the onions as garnish for large dishes.

ORANGE Biscuits.*—Take the grated rind of an orange, six fresh eggs, a quarter of a pound of flour, and three quarters of a pound of powder sugar; put these into a mortar, beat them to a paste, which put into cases, and bake like other biscuits.

ORANGE Biscuits, or Little Cakes.—Boil some Seville oranges whole in several waters, till all the bitterness is taken from them; cut them, and take out the pulp and juice; then put the outsides into a mortar, and beat them very fine; add to it an equal weight of double refined sugar, beaten and sifted. When thoroughly well mixed to a paste, spread it thin on china dishes, and set them in the sun, or before the fire; when they are about half dry, cut them into whatever form you please, turn the other side up, and dry that. Keep them in a box with layers of paper.

ORANGES in Brandy.* — Choose the oranges very round and smooth, pare, prick them in the middle, and put them into cold water; then blanch them in boiling water; when they are tender, throw them again into cold water; in a short time give them seven or eight boils in sugar, *à la petite nappe*, skim, and let them stand till next day, when the same process must be gone through; skim them again, then put them into bottles, pour over them equal quantities of syrup and water; take care to cork them well.

ORANGES in Brandy. — Choose your oranges as near of a size as you can, and boil them till a pin will penetrate the skins with ease; do not take out the pulp, but make a small hole through the stalk end; give them a boil in some clarified sugar, and set them aside; the next day, drain off the syrup, boil and pour it on the fruit whilst hot; on the third day repeat this operation, put the oranges into it, and boil them together; take out the fruit, add as much brandy as syrup, make it hot, but it must not boil; when cold, pour it over the oranges, which ought to float in the liquid.

ORANGE Butter.—Take half a dozen eggs, and boil them hard, heat them in a mortar, with two ounces of fine sugar, three ounces of butter, and two ounces of almonds, bleached and beaten to a fine paste. Moisten with orange-flower water, and when all is mixed, rub it through a cullender on a dish, and serve with sweet biscuits between.

ORANGES Buttered Hot.—Take four Seville oranges, grate off a little of the outside rind, and cut a round hole at the blunt

end of the orange opposite the stalk, sufficiently large to take out the pulp, seeds, and juice; then pick the seeds and skin from the pulp; rub the oranges over with a little salt, and lay them in water for a short time. Be careful to save the bits you cut out of the oranges. Boil the oranges in fresh water until they are tender, changing the water to take out the bitterness. In the mean time, make a thin syrup with fine sugar, and put the oranges into it, and boil them up, turning them round that each part may partake of the syrup, as there need not be enough to cover them, and let them remain in it till they are to be served. About half an hour before you want them put some sugar to the pulp, and set it over the fire; mix it well, and let it boil; then add a spoonful of white wine for every orange, give it a boil, and then put in a bit of butter, and stir over the fire to thicken; fill the oranges with it, and serve them with some of the syrup in the dish. Put the pieces which were cut out of the oranges at the top.

ORANGE Cheesecakes.—Blanch eight ounces of almonds, beat them very fine, with orange-flower water, and beat and sift half a pound of sugar, and melt a pound of butter very carefully without oiling (the butter must be nearly cold before you use it for your cheesecakes), then heat the yolks of ten and the whites of four eggs; pound two candied oranges, and a fresh one (having previously boiled out the bitterness) in a mortar, till as tender as marmalade, without any lumps; then mix the whole together, and put into patty-pans.

ORANGES (*Compôte* of.)*—Cut them in small pieces, and boil them in water until they are tender, then change them into cold water; next make a syrup with one glass of water and four ounces of sugar, and put in the fruit; let it simmer gently over a slow fire for half an hour; serve cold.

ORANGES (*Compôte* of.)*—Take as many oranges as you may require, pare them neatly, cut them into quarters, which (as you take out the pips) throw into cold water; then scald them, and when they appear soft, throw them again into cold water; in the mean time boil some sugar to *petit lissé*, put the oranges in, and having given them several boils together, set them to cool. When quite cold, take the fruit out of the syrup, and put them into *compotiers*; boil the syrup a few times, and as soon as it cools, pour it over the fruit.

‡ **ORANGES (*Raw*) *Compôte* of.***—Cut the

upper part of six good oranges, so that you can put them together again so as to appear whole; pierce the pulp in several places with a small knife, and fill the incisions with fine powder sugar and a little brandy; then replace the pieces you have cut off, and serve the oranges in a dessert dish.

ORANGE Cream.*—Pare the rind of a Seville orange very thin, squeeze the juice of four oranges, put it with the peel into a pan with a pint of water and eight ounces of sugar, heat the whites of five eggs, mix all together, set it over a slow fire, stir it one way till it looks thick and white, then strain it through a gauze sieve, stirring it till cold, then beat the yolks of the five eggs very fine, and put it into the pan with some cream; stir it over the fire till ready to boil, then pour it into a basin, stir it till quite cold before you put it into glasses.

ORANGE Cream (*Frothed*.)—Make a pint of cream very sweet, put it over the fire, let it just boil, put the juice of a large orange into a small deep glass, having previously steeped a bit of orange-peel for a short time in the juice; when the cream is almost cold, pour it out of a tea-pot upon the juice, holding it as high as possible.

ORANGE (*Croque en Bouches* of.)*—Pare a dozen fine oranges, and divide each into twelve pieces, all of the same size; scrape off every particle of the white, without breaking the thin skin which contains the juice; when all are done, dip each piece into some sugar boiled to *cassé* (and lightly coloured), and place them in a plain mould of six inches diameter, and five in height; the first row inclined one way, the second the reverse way, and so on; lay them at the bottom in a star. As soon as the mould is full, turn it out, and serve it with all possible expedition, as the moisture of the fruit dissolves the sugar so rapidly, that the *croque en bouché* is liable to fall to pieces.

ORANGE Custard.*—Having boiled the rind of a Seville orange very tender, beat it in a mortar to a fine paste; put to it the juice of a Seville orange, a spoonful of the best brandy, four ounces of loaf-sugar, and the yolks of four eggs; beat them all well together ten minutes, then pour in by degrees a pint of boiling cream; keep beating it till cold; put it into custard glasses. Set them in an earthen dish of hot water; let them stand till they are set, then stick preserved orange, or orange chips, on the top. It may be served hot or cold.

ORANGE (*Fine.*)*—Infuse the peels of a dozen large oranges for some days in six quarts of the best brandy; after which add a quart of water, and distil the whole; this will yield about a gallon of *liqueur*. Dissolve three pounds and a half of sugar in seven pints of water; add this syrup to the *liqueur*, and then strain and bottle it.

ORANGES (*Florentine of*) with Apples.—Take half a dozen oranges, save the juice, and take out the pulp; lay the rinds in water twenty-four hours, changing the water three or four times; then boil them in three or four different waters, then strain the water off, put them and their juice with a pound of sugar, and put them by for use: when they are used, boil ten pippins in a little sugar and water, pare, quarter, and core them, and mix them with some of the oranges; lay a puff-paste in the dish, and then put in the fruit; cover it with a thin crust, rolled and laid across; it may be cut into whatever shape you please.

ORANGE *Fool.**—Take the juice of six oranges, six eggs well beaten, a pint of cream, a quarter of a pound of sugar, a little cinnamon and nutmeg. Mix all well together, stir it over a slow fire till thick, then put in a small piece of butter, and keep stirring it till cold.

ORANGE *Fritters.*—Take one or two preserved oranges, cut them into as many pieces as you think proper; make a good thick batter with sweet wine, and finish the same as all others.

ORANGE *Fritters.*—Pare off the rind of some oranges, very thin, cut them into quarters, and blanch them for a quarter of an hour; then drain them, take out the pips, and put the oranges into a light syrup; simmer, and reduce them to caramel, take them from the fire, and when cold, cover them with syrup, dip each quarter into batter, and fry them of a nice colour; sprinkle them with powder sugar, glaze, and serve them.

ORANGE *Gimblettes.**—Grate the rinds of two very sound oranges on a piece of sugar, which scrape off, and mix with some more, so as to make six ounces; pound four ounces of blanched almonds. Put half a pound of sifted flour on a slab, make a hole in the middle, into which put four drachms of yeast (diluted with a small quantity of milk), two ounces of butter, the yolks of two eggs, a grain of salt, the almonds and the sugar; mix these altogether, and leave the paste in a warm place for five or six hours, that it may rise; after

that time break up the paste, and roll it into little bands the size of your little finger, which cut bias into pieces five inches in length, and form them into little rings, joining the bias ends very neatly; put them into a saucepan of boiling water, stir the surface lightly in order to make the *gimblettes* rise, and prevent them from sticking to each other; in a few minutes drain, and put them into cold water; when quite cold, drain them again, *dorez*, and place them on lightly waxed copper-plates; put them in a slow oven, and bake them to a nice colour.

[ORANGE *Ice.**—Take ten fine blood oranges, peel, and divide them into quarters; take out the pips and heart, and then pound them with the grated rinds of two of the oranges: put them into a strong cloth, and press out all the juice, which mix with half a pound of sugar, previously dissolved in a pint of water; put this mixture into a *sorbetière* or icebox, and ice it as directed. (See *ICE.*)

ORANGE *Jelly.*—Put two quarts of spring-water into a saucepan, with half a pound of hartshorn shavings, or four ounces of isinglass, and boil it gently till it becomes a strong jelly. Take the juice of three Seville oranges, three lemons, and six China oranges, the rind of one Seville orange and one lemon, pared very thin; put them to your jelly, sweeten with loaf-sugar to your taste, beat up the whites of eight eggs to a froth, mix them well in, and boil it for ten minutes: then run it through a jelly-bag till it is very clear, put it into your moulds, and let it stand till it is thoroughly cold; then dip your moulds in warm water, and turn them into a China dish or flat glass.

ORANGE *Jelly en Rubans.**—Prepare the rinds of seven oranges, as directed (see *Oranges en Surprise*), and make half the quantity of jelly; take an equal quantity of *blancmange*, and whilst the peels are in ice, put into each a dessert-spoonful of the latter; as soon as this is congealed, pour on it a spoonful and a half of orange-jelly; let that set, and add two spoonfuls of *blancmange*, then two of jelly, and so on till the peels are filled; when quite ready for table, cut them carefully into quarters, and arrange them with taste on a dish, or in a confectionary basket.

ORANGE *Jelly (Transparent).**—Take the juice of twelve oranges and two lemons: having taken care that none of the pips are in, pare two of the sweetest oranges as thin as possible, put the juice and rind into

a bag, and when it has filtered through, mix it with the syrup tinged with cochineal, add the isinglass, and finish it in the usual manner. (See *Fruit Jelly*.)

ORANGE Juice Buttered.—Take seven Seville oranges, squeeze the juice from them, and mix it with four spoonsful of rose-water, and add the whole to the yolks of eight and the whites of four eggs, well beaten; strain the liquor to half a pound of pounded sugar, and stir it over a moderate fire, and as soon as it begins to thicken, add to it a bit of butter about the size of a walnut; keep it a few minutes longer over the fire, then pour it into a dish, and serve cold.

ORANGE Juice (to keep).*—To every pint of juice put three quarters of a pound of double-refined sugar; let it boil a little, and then put it into hottles.

ORANGE Loaves.—Cut the fruit into halves, squeeze them, and preserve the liquor; hoil the peels in several waters, to take out the bitterness; then let them lay for two days in syrup; boil the syrup again after that period to a good consistency, add the peels, afterwards put them into glasses for use. When they are wanted, take what quantity is sufficient for a dish, and fill them with some pudding mixture—either marrow, bread, plum, &c.; or with a custard, and bake them carefully.

ORANGE Marmalade.*—Take eight Seville oranges, three lemons, pare them very thin, take out all the juice and pulp, lay the peels in water twenty-four hours, changing them once or twice, lay them on a coarse cloth to drain; then take the weight of juice, pulp, and peel, in lump-sugar; hoil the whole a quarter of an hour or twenty minutes; the peel should be cut in long narrow slips. Be careful not to leave any seeds or white part of the rind.

ORANGE Marmalade.*—Take the peels of fifteen oranges (without any of the white), blanch them till tender; then put them into cold water; in a few minutes take them out, drain and pound them to a paste, which rub through a sieve; weigh it, and for each pound allow a pound and half of sugar; clarify and boil the latter to *fort perlé*; add the paste, and boil them together, stirring constantly till the marmalade is done, which may be known thus: take some up between your thumb and finger; and if, on opening them, the marmalade draws out like a thread, it is at the right point, and may be put into pots.

ORANGE Posset.—Squeeze the juice of

two Seville oranges into a china bowl or small deep dish that will hold about a quart, sweeten it like syrup, add a little brandy; boil one pint of cream with a bit of orange-peel; when cold, put the cream into a teapot, pour it to the syrup, holding it high; and let it be made the day before it is wanted.

ORANGES (to preserve.)—Rasp or cut the oranges in scallops with a penknife, and throw them into water; change it once a day for three days; then boil them till tender enough to run a wheat straw through; then put them into cold water till the next day; pulp, and wipe them very dry; have the syrup ready; boil them two or three times till very clear. Observe to put the syrup to them when cold; make it the same as for cucumbers

ORANGES preserved dry.*—Take some thick-rinded oranges, and mark the quarters, but without dividing them; then pare and throw them into cold water; after which put them into boiling water; let them remain till the head of a pin will easily penetrate the skin, and then throw them again into cold water. Clarify and hoil some sugar to *lissé*, put in the oranges, boil them together a little while, and then pour the whole into a pan: the next day drain off the syrup, and having boiled it up a few times, pour it again on the oranges; the third day drain off the syrup as before, and having boiled it to *la nappe*, add some more clarified sugar and the oranges, give the whole one boil, covered; put it aside as above; repeat this operation two more days; on the last, increase the degree of the sugar to *perlé*, and having added the fruit, boil three or four times; then set them in a stove for two days; when the oranges may be placed in boxes, which must be kept in a dry place.

ORANGES preserved liquid.*—Take a dozen fine oranges, pare them very carefully, tie the rinds round the oranges, and put them into boiling water, in which they should remain (on the fire) for three or four hours; when sufficiently done, a pin's head will easily penetrate the skins; they must then be thrown into cold water; in a few minutes cut each into five or six pieces; clarify three pounds of sugar, take out half of it, boil the remainder to *lissé*; add the oranges, boil them together, and put them aside; drain off, boil and replace the syrup for twelve successive days, each day adding a portion of the reserved sugar. At the end of that time the fruit may be put into pots.

ORANGES to preserve in Jelly.—Cut a hole, about the size of a shilling, in the stalk-part of the orange, and with a blunt small knife scrape out the pulp quite clear, without cutting the rind. Tie each orange separately in muslin, and let them lay for two days in spring water, changing the water twice a day; in the last, boil them tender on a slow fire. Take care that there is enough at first to allow for wasting, as they must be covered to the last. To each pound of fruit weigh two pounds of double-refined sugar, and one pint of water; boil the two latter together with the juice of the orange to a syrup, and clarify it, skim it well, and let it stand to become cold; then boil the fruit in the syrup for half an hour; if not clear, repeat this daily till they are done.

Another way.—Pare and core some green pippins, and boil in water till it tastes strong of them; do not break them, only press them gently with the back of a spoon; strain the water through a jelly-bag till quite clear; then to every pint put a pound of double-refined sugar, the peel and juice of one lemon, and boil to a strong syrup; drain off the syrup from the juice, and turn each orange with the hole upwards in the jar, pour the apple-jelly over it. The bits which were cut out must go through the same process with the fruit. Cover with brandy-paper.

ORANGE Pudding.—Put six ounces of fresh butter, and eight ounces of lump-sugar, pounded in a mortar; then grate in the rind of a Seville orange; beat the whole well together, and, as you do it, add the whole of eight eggs, well beaten and strained; scrape a hard apple, and mix with the other ingredients; put paste at the bottom of the dish, put in the mixture, and then put over it crossbars of paste. Half an hour will be sufficient to bake it.

ORANGE Pudding, New England Fashion.—Squeeze the juice of three Seville oranges on half a pound of loaf-sugar; take the yolks of ten eggs, well beaten; melt half a pound of butter, thick; mix these well together, with four ounces of blanched almonds, well pounded, with a little orange-flower water, the peel of one of the oranges grated; put a thin crust at the bottom of the dish.

ORANGES (pulpd.)—Either pare your oranges extremely thin, or rasp them; cut a hole at the stalk, pulp them very clean, put them into a pot, more than cover them with spring water and a little salt; lay a cloth upon the top three times doubled,

then upon that a trencher or cover; let them scald gently, changing the water five or six times in the scalding; put salt in the first water; they must be so tender that a straw will pass through them; keep them in the last water till they can be taken out with the hands; put them on cloths, the mouths downwards, changing them to dry places; when dry, put them into milk-warm syrup; let them lie half an hour; just scald them; take them out, put them into a deep china dish, pour the syrup over, cover them with another dish, scald them once in two or three days for a fortnight; the last time, boil them up quick till they look clear, turning them about as often as there is occasion; if any part looks white and thick, strew sugar over it in the boiling; when they are transparent, put them into pots; pour the syrup over scalding hot; put brandy-paper, and tie on a bladder. For syrup, a pound of sugar to a pint of water.

*ORANGES, (Roquilles of).**—The peels taken from preserved oranges are thus called; they are tied up and done with oranges; the third day they are drained, and put in a stove to dry, taking care to move them frequently, to prevent their sticking together; when perfectly dry, put them into boxes.

*ORANGE Sauce.**—Put into a stewpan half a glass of stock, the same of gravy, a slice of ham, some small pieces of orange-peel, about half an ounce of butter rolled in flour, salt and pepper; simmer these over the fire till thick, and then add the juice of an orange.

ORANGE Gravy Sauce.—Put half a pint of veal gravy into a saucepan, add to it half a dozen basil leaves, a small onion, and a roll of orange or lemon-peel, and let it boil for a few minutes, and strain it off. Put to the clear gravy, the juice of a Seville orange or lemon, half a tea-spoonful of salt, the same quantity of pepper, and a glass of red wine; serve it hot; shalot and Cayenne may be added.

*ORANGE Sherbet.**—Dissolve a pound and a half of sugar in a quart of very pure water; take nine fine oranges and two lemons; wipe them well with a napkin, and having grated the most fragrant rinds, squeeze on them the juice of these fruits; sweeten this juice with the above syrup, run the whole through a close hair sieve, and finish in the usual way. (See *SHERBET*.)

*ORANGE Shrub.**—Put ten pounds of crushed sugar to two gallons of water, and boil it until the sugar be dissolved; skim

it well, and put it into a tub; when quite cold, pour it into a barrel; add three quarts of Jamaica rum, and six quarts of orange-juice (take care there are no pips). Beat up the white of an egg, mix it with the sbrub, and let it stand for a week; then draw it off and bottle it.

ORANGE Sugar.*—Rasp on a piece of sugar the rinds of the best oranges, but so lightly that not a particle of the white is mixed with it; scrape off the surface of the sugar as it becomes coloured, and continue this operation until you have as much sugar as you require; then lay it in a stove, or at the mouth of an oven to dry; when it is perfectly so, pass it through a a very fine sieve.

Lemons and cedrats may be grated, and the sugar dried in the same manner.

ORANGES en Surprise.*—Take ten oranges, choose them of a very good form, and the rinds smooth, close, and deep-coloured; cut a piece off the stalk end of the orange, being careful to make the knot exactly in the centre; then, with a tea-spoon, clear out all the juice, &c. from the oranges with the greatest care, so that the rind be not injured; separate the white from the juice, which filter and make into jelly. As every orange is thus emptied, plunge it into cold water, and afterwards lay them two inches apart, on a sieve, round which place plenty of pounded ice. When about to be sent to table, fill each rind with the jelly, and lay the tops on; place six of them on a napkin, neatly folded in a dish, and a seventh on the top.

If you think proper, you may divide the rind in quarters, by which means the clear jelly within will be shewn to great advantage. These oranges *en surprise* are sometimes served in baskets made of coloured confectionery.

ORANGE Tarts.*—Pare the oranges very thin, put them into water for two or three days, changing the water several times; then boil them till tender, and the bitterness extracted; when cold, cut a thick slice off the top and bottom, and the rest as thick as a crown-piece: put a puff-paste into the tartlet-pans, then a layer of sugar, and of orange, alternately, till the pans are full: bake them.

ORANGE Tart.—Squeeze, pulp, and boil until tender, a couple of Seville oranges; then weigh them, and take double their weight of sugar; beat the orange and sugar together to a paste, and then add the juice and pulp of the oranges, and add a piece of butter the size of a walnut, beat them all

together. Then line a very shallow dish with a light puff-crust, and lay the orange in it. You may ice it, if you think proper.

ORANGE Wine.*—A dozen of oranges to a gallon of water, and three pounds and a half of fine loaf-sugar; pare your oranges very thin, and take off all the white skin; squeeze them well, then put the juice, the oranges, and the water together, and let it stand in the tub for four-and-twenty hours; then strain it off, and put it into a barrel with the sugar, half the peels, and a quart of the best brandy; bung it down when it has done hissing. It must stand for twelve months before it is bottled. The water is to be cold, not boiled.

ORANGES (China) Zest of.—Pare off the outside rind of the oranges very thin, and only strew it over with fine powder-sugar, as much as their own moisture will take, and set them to dry in a hot stove.

ORANGEADE.—Squeeze the juice; pour some boiling water on the peel, and cover it closely; boil water and sugar to a syrup, and skim it; when all are cold, mix the juice, the infusion, and the syrup, with as much water as will make a rich sherbet; strain it through a jelly-bag.

ORANGEADE.*—This refreshing beverage is made precisely in the same manner as lemonade, only substituting oranges for lemons.

ORANGEADE Pie.—Make a thin crust with hot buttered paste; then slice the oranges, and lay over the bottom; pare and core some pippins, cut each into eight parts, and lay them over the oranges; then lay the oranges on the pippins, and pour over them some syrup of orangeade, strew sugar over the top, close up the pie, bake it, then strew some sugar over it.

ORANGE (Bitter) Sauce.*—Pare two bitter oranges very thin, blanch the rinds, and then put them into a rich *espagnole* reduced; add a small piece of sugar, and season it well; just before serving, squeeze in the juice of one of the oranges, and part of a lemon.

ORANGE (China) Juice to Preserve.—Take the finest China oranges that can be procured, squeeze from them a pint of juice; strain it through a fine muslin, and let it simmer gently for twenty minutes, with three quarters of a pound of double-refined sugar; when cold, put it into small bottles.

ORANGE (China) Water Ice.—Rasp a China orange, take the juice of three oranges, and the juice of a lemon; add to

it half a pint of syrup, and half a pint of water; pass it, and freeze it rich, and thick.

ORANGES (Green).—Serape out the insides of the oranges quite clean, then let them lie for three days in cold water, changing the water daily, then boil them very slowly till the water is bitter; then put them into other boiling water, set them by; repeating this daily till all the bitterness is extracted; make a rich syrup of the last water they are boiled in, with Lisbon sugar; when cold, put them in; the next day boil them in the syrup; repeat this till they are green and tender; cover with brandy-paper.

ORANGE (Seville) Water Ice.—Take off the rind of two Seville oranges, very fine and thin; squeeze the juice into a basin with one lemon; add half a pint of syrup, and half a pint of water; pass them through a sieve, and freeze them rich.

ORANGE Chips.—Cut your oranges in halves, squeeze the juice through a sieve, let the peel soak in water, the following day boil it in the same till it is tender; drain them, and slice the peels; put them to the juice, weigh as much sugar, and put all together into a broad earthen dish, and put it over the fire at a moderate distance, stirring frequently till the chips are dry; then put them into a cool room to dry. They will not be dry under three weeks.

ORANGE Chips Broiled.—Take the rinds of oranges, cut them into small pieces, and having sealed them a short time, throw them into some sugar boiled to *grande plume*; stir them well, and when they are of a nice colour, drop them on a baking-plate (previously oiled) like macaroons; strew a little powder-sugar over, and dry them in a stove.

The proportion of sugar is a pound and a half to one pound of the peel.

ORANGE Flower Balls.*—Whip up the whites of two eggs, with three pounds of powder-sugar, adding by degrees an ounce of orange-flower water, and a pinch of carmine in powder; when these ingredients form a tolerably firm paste, pour it on a sheet of paper; cut it in pieces, which make into little balls, by rolling them in your hands; place them on paper about half an inch apart; put them into the oven till they swell a little, then take them out, and keep them dry.

ORANGE Flower Biscuits.—Take the yolks of six eggs, beat them up with three spoonful of orange-flower marmalade, and some green lemon-peel grated; then add the

whites of twelve eggs whipped to a froth, and a quarter of a pound of sifted flour; mix these together well, put the preparation into paper-cases, bake them like other biscuits, and glaze them when done.

ORANGE Flower Biscuits à la Duchesse.—These are made in the same manner as orange-flower biscuits; the only difference consists in the ingredients; rice-flour sifted being substituted for wheat-flour, and dried orange-flowers pulverized instead of the marmalade, and a pound of powder-sugar added.

ORANGE Flower Biscuits Soufflés.*—Take the white of an egg, with which mix some sifted sugar; when of a proper consistence, add two pinches of dried orange-flowers, mix them well, and half fill some very small paper-cases; put them into a moderate oven, and when on touching them lightly, you find them firm, they are sufficiently baked.

ORANGE Flowers (Candied).—Boil some clarified sugar, to *soufflé*, and then throw in some picked orange flowers, remove it from the fire, replace it in a quarter of an hour, and let it rise to *soufflé* again; take it off a second time, and when about half cold pour it into moulds, which place in a moderately heated stove; keep it at the same temperature whilst the candy is drying; when done, the top should sparkle like diamonds; set the moulds on one side to drain for some time, before you turn out the candy, which must be kept in a dry place.

ORANGE Flowers Clarequet.—Having pared some golden pippins perfectly, slice the apples very thin, wash them in several waters, and then boil them slowly with a little water in a covered saucepan, until the apples are entirely reduced; strain it through a damp cloth, and mix with it over the fire, a spoonful of orange flower marmalade, give them one boil together, then strain it again through a damp cloth, boil an equal quantity of sugar to *cassé*, put the liquid, a little at a time, to this, let it stand a moment; then take it off, skim, and replace it on the fire, and when the whole has boiled up two or three times, pour it into glasses.

ORANGE Flowers (Compôte of).*—Choose your flowers very white and well picked, throw them into boiling water, and blanch them till you can crush them with your fingers; then take them out, and put them in cold water with some lemon juice; change the water several times, having lemon juice in each; then drain, and put

them into clarified sugar (lukewarm), cover, and leave the flowers to imbibe the sugar for three or four hours.

ORANGE Flower Conserve.—Boil half a pound of clarified sugar to *grand plume*, take it from the fire, and pour into it a dessert spoonful of orange-flower water; stir them together well, set the mixture on the fire, and when warm, pour it into shallow paper cases; let it cool, and then cut it into cakes of any form you please.

ORANGE Flower Cream.—Having boiled a pint of cream with the same quantity of milk, add some sugar, and a small quantity of salt, and when it boils, put in a good pinch of orange flowers; cover, and continue to boil until the cream is well flavoured with the flowers; then mix with it the yolks of ten or six eggs, according to the size of your mould, stir them over the fire, taking care not to let it boil; take it off, put in the clarified isinglass, and rub it through a silk sieve; pour it into a mould or cups, which place in a pan, with a sufficient quantity of water to reach half way, cover, and put fire on the lid, to prevent the steam from dropping on the cream; when done, let it cool. If the cream is for cups, as many eggs must be put in as you have cups.

ORANGE Flower Crème.*—Put five pounds of sugar into three quarts of pure water; when the former is quite dissolved and has boiled, put to it a pound and three quarters of picked orange flowers, and pour it into a vessel, which cover very closely till cold, then add three quarts of Champagne wine, and the same of rectified spirits of wine; leave it, and the next day filter and bottle it.

ORANGE Flowers Fromage Bavorois.*—Throw a handful of picked orange flowers into a pint of boiling cream, cover and let it cool; then (if the cream is sufficiently flavoured) strain, and mix it with another pint of thick cream; beat it over ice till it acquires the proper consistence; mix pounded sugar with some clarified isinglass; put this mixture to the cream, stirring continually; when of the proper thickness fill your mould, and surround it with ice.

ORANGE Flower Gâteau Soufflée.*—Take half a pound of fresh orange flowers picked, and two pounds of fine sugar; put the white of an egg, and a small quantity of sifted sugar into a basin, and beat them to the consistence of cream cheese. Dissolve your sugar, skim, and in a little time add the orange flowers, and then boil

the sugar to *petit cassé*; take it from the fire, and put to it half a spoonful of the beaten egg; then, with a spatula, stir quickly round the sides of the pan; the moment the syrup rises, cease till it falls, then stir again till it rises a second time, when it must be poured into moulds or cases (well oiled), and sift sugar over the surface. The juice of half a lemon added to the ingredients increases the whiteness of the *gâteau soufflée*; if, however, you wish it coloured, put a small quantity of the requisite colouring material into the white of egg whilst beating.

ORANGE Flowers (Grillage of).*—Boil half a pound of sugar to *la plume*, and then mix with it a quarter of a pound of picked orange flowers, stir them well, and when the flowers have taken a good colour, squeeze over them the juice of a lemon; then put a layer of *nonpareil* on a dish, on which spread the grillage of orange flowers, then the *nonpareil* again, and so on alternately, until all your material is used, when put it in the stove to dry.

ORANGE Flower Ice.*—Dissolve three pounds of sugar in five pints of water; put a pound of well picked orange flowers into a large bottle or jar, pour the syrup on them, close the vessel hermetically, and let it stand five hours, then strain it in the *sorbetière*, and ice it as usual. (See Ice).

ORANGE Flower Jelly Printannier au Caramel.*—Having clarified three quarters of a pound of sugar, boil half of it to *caramel*; then take it from the fire, and add to it one ounce four drachms of fresh gathered orange flowers, stir them in with a silver spoon, and when quite cold, pour on it two glasses of boiling water; then set the mixture on hot ashes till the *caramel* sugar is dissolved; as soon as it is so, strain, and mix with it the remainder of the sugar, and an ounce of clarified isinglass; finish your jelly as directed. (See Jelly *Printannier*).

ORANGE Flower Marchpane.*—Take six ounces of orange flower marmalade, two pounds of sweet almonds, and a pound and a half of sugar; blanch and pound the almonds to a very fine paste; clarify and boil the sugar to *petit boulé*, then add the almond paste and marmalade to it; stir them till of the proper consistence; and when cold, make your marchpane into cakes, whatever size and shape you please.

ORANGE Flower Marmalade.*—Take a

pound of orange flowers, and two pounds of sugar; take the fibres from the flowers, which throw into a saucepan of cold water; when all are done, squeeze over them the juice of one large or two small lemons; set this on the fire, constantly stirring till the flowers give to the touch, then take them out, and lay them on a sieve, pouring cold water on them till they are quite cold. Put them into a mortar, and pound them to a sort of paste, which mix with the sugar boiled to *boulé*; boil them together a few times, then take it off, and mix with it a pound of apple jelly; as soon as they are thoroughly incorporated, the marmalade may be put into pots, which must not, however, be covered till cold.

ORANGE Flower Pastils.—Pulverise a good pinch of dried orange-flowers; pound them with gum-dragon, previously dissolved in one glass of plain, and the same quantity of orange-flower water; add a sufficient proportion of powder-sugar, to make the paste of the requisite consistence, which form according to your taste into cones, lozenges, &c.

*ORANGE Flower Pralinés.**—Take a pound of very fresh white orange-flowers, pick, and throw them into cold water; clarify and boil two pounds of sugar to *soufflé*, then put in the flowers; stir them with a spatula, until your sugar regains the degree of *soufflé*; take the pan from the fire, and continue stirring till the sugar is separated from the flowers, and becomes a powder; set it in a stove to dry, then set the whole on a sieve, that the sugar may run through and leave the flowers, which put into bottles. If preserved in a dry place they will keep for twelve months.

ORANGE Flowers (to preserve).—Take the orange flowers just as they begin to open; put them into boiling water, and let them boil very quickly till they are tender, putting in a little juice of lemon as they boil, to keep them white, then drain them, and carefully dry them between two napkins; put them into clarified sugar, (a sufficient quantity to cover them), the next day drain the syrup, and boil it a little smooth; when almost cold, pour it on the flowers; the following day drain them, and lay them out to dry, dusting them a very little.

*ORANGE Flowers (Ratafia of).**—Dissolve three pounds of sugar in a sufficient quantity of water, set it on the fire, add a pound of well-picked orange flowers, and give the whole one boil, then let it cool,

and pour it into a jar, put to it three quarts of the best brandy; cover the vessel very close, and leave it a fortnight; after which filter, and bottle the ratafia.

*ORANGE Flowers (Syrup of).**—Clarify and boil four pounds of sugar to *perlé*, then add three quarters of a pound of fresh orange flowers picked, and boil them once; then take the pan from the fire, and let it stand for two hours, after which, replace it on the fire; when it has had about a dozen boilings, pour it through a sieve into another saucepan, boil the syrup to *lissé*, and put it aside; when quite cold, bottle it. The flowers may be used as follows: put them into powder-sugar, with which rub them well with your hands till quite dry, then sift and put them in a stove.

*ORANGE-Flower Water.**—Put into a still ten pounds of fresh gathered orange flowers, and six quarts of pure river water; take particular care to close up all the apertures of the still perfectly, and set it on a moderate fire, that the ebullition may not be too strong; be particular in cooling it frequently, or, at least, whenever the water in the boiler becomes too warm, change it, and put in fresh; much depends on the attention paid to this part of the operation. From the above quantity, three quarts of orange-flower water may be drawn.

*ORANGE Flower (Double) Water.**—Draw four quarts of orange-flower water from six quarts distilled as above; put to this water the same quantity of fresh flowers, distil it in the same manner, and it will yield five pints.

*ORANGE Peel (to Candy).**—Take some Seville orange peel, and let it soak in several waters till it has lost its bitterness, then boil it in a solution of double refined sugar in water, till it becomes tender and transparent.

*ORANGE Peel (to Preserve).**—Cut the oranges in halves, take out the pulp, put the peel in strong salt and spring water, to soak for three days, repeat this three times, then put them on a sieve to dry; take one pound of loaf sugar, add to it one quart of spring water, boil it, skim it until quite clear; let the peels simmer until they are quite transparent; dry them before the fire; take loaf sugar, with just sufficient water to dissolve it; whilst the sugar is boiling, put in the peels, stirring continually until all the sugar is candied round them, then put them to dry either before the fire or in an oven, and when perfectly dried, put them by for use.

ORANGE Peel (*Ratafia of*).—Put the peels of a dozen thick-skinned oranges into a gallon of brandy; dissolve two pounds of sugar in the juice of the oranges, add to it the brandy, and having stirred them together well, close the vessel tightly, and leave it for a month; then strain it off, and bottle it.

ORGEAT.*—Blanch a pound of sweet, and twenty-four bitter almonds; pound them to an exceedingly fine paste, adding water occasionally to prevent their oiling; mix a gallon of water, two pounds of sugar and orange-flower water, with this paste; beat them together for some time; then strain it two or three times through a jelly-bag, stirring it with a spatula, and serve it in decanters.

ORGEAT Paste.—Pound the almonds with a little orange-flower water to a fine paste, and then work up with it an equal weight of powder sugar. This paste will keep a long while, and by dissolving a small portion of it in water, and straining it, orgeat may be prepared very quickly. An ounce of the paste is sufficient for half a pint of water.

ORGEAT (Syrup of).*—Take a pound and a half of sweet, and half a pound of bitter almonds, throw them into boiling water, and leave them till the skins can be removed with ease; then throw them into cold water for a minute before you blanch them, after which, they must again be put into cold water; then pound them, a few at a time, in a marble mortar, adding occasionally some water to prevent their oiling; when all are beaten to a very fine paste, dilute this with the greater part of a quart of water (of which reserve six ounces); put the paste into a strong cloth; squeeze and wring out all the milk from the almonds, put the latter into the mortar, and pound them again, adding by degrees the remainder of the water, and then squeeze these also in a cloth; pour the whole of this milk into a matrass, large enough to contain, at least, one third more liquid, add to it two pounds of lump sugar, and a pint of orange-flower water; cork the matrass tight, and set it on a *bain-marie*; when the sugar is completely dissolved (which should be accelerated by shaking the matrass occasionally), lessen the fire by degrees, and as soon as the vessel is quite cold, put the syrup into bottles.

If you should have no matrass, you may make your syrup in the following manner: boil the abovementioned quantity of sugar

to *forte plume*, then add the milk of almonds, and as soon as it has boiled up twice, take it from the fire; when cold, flavour it with a pint of orange-flower water.

Or this syrup may be made in a still more simple way, as thus: put the milk of almonds into some pounded sugar, without being clarified or boiled previously; when the syrup begins to boil, add about a coffee-cupful of orange-flower water, and after it has boiled up two or three times, take it from the fire; let it get quite cold before you bottle it. Keep it well corked.

ORGEAT Water.—Pound a quarter of a pound of sweet, and two or three bitter almonds (blanched), and two ounces of the four cold seeds; add a little water occasionally to prevent the almonds from oiling; put this paste into a bowl, and mix with it a quart of water and two ounces of powder sugar, in about an hour's time, strain it into a decanter. A little milk may be added, if required particularly white.

ORTOLANS (to roast).—They should be pickled and singed, but not drawn; put them on skewers, with bacon round them, tie them to the spit; when they are done, strew them over with grated bread; or they may be spitted sideways, with a bay leaf between, and the dish should be garnished all round with fried bread crumbs.

OVEN (Directions for the).—Be very careful to keep your oven clean, and that there are no remains of sugar or fat that may have run over from any thing that has been baking. Puff pastes require a moderately hot oven, but not too hot, or it will spoil the shape and turn it over; tart paste, or short crust, requires a slower oven; *petits-choux*, one still slower; but for raised pies, let it be as hot as for puff paste at first, and well closed, so that the pies may not fall. Therefore, when you give a dinner where paste is necessary, endeavour to make it in the morning; heat your oven first for the puff paste, which must be baked the first; then let the oven go gradually down, and bake your pastes in rotation, as the heat falls. Savoy biscuits require a cool oven, and, by degrees, raise the heat as the biscuits are baking. For *soufflés* or light puddings, have a gentle oven, and contrive so as to have them ready by the time they are wanted, or they will fall. The greatest attention should also be paid in heating the oven for baking cakes, particularly for those

that are large. If not pretty quick, the batter will not rise. Should you fear its catching by being too quick, put paper over the cake to prevent its being burnt. If not long enough lighted to have a body of heat, or if it has become slack, the cake will be heavy. To know when it is soaked, take a broad bladed knife that is very bright, and plunge it into the centre; draw it instantly out, and if the least stickiness adheres, put the cake immediately in, and shut up the oven. If the heat was sufficient to raise, but not to soak, fresh fuel must be quickly put in, and the cakes kept hot until the oven is fit to finish the soaking, but this must only be done in a case of great emergency; for those who are employed ought to be particularly careful that no mistake occur from negligence.

Ox Cheek (Boiled) to be eaten cold.—Bone and thoroughly cleanse an ox cheek, then let it steep in white wine for twelve hours; then season it with salt, pepper, nutmeg, cloves, and mace; roll it up, tie it tight with tape, boil it in water, salt, and vinegar, till it is very tender; press it hard, and when quite cold, cut it into slices, and serve with oil and vinegar.

Ox Cheek Pie.—Bone them, and soak them thoroughly in water, boil them tender, cleanse them very well, take out the balls of the eyes, season with pepper, salt, and nutmeg, then mince some beef and some beef suet; lay this at the bottom of the dish, then put in the cheeks with a few whole cloves, close up the pie or pasty, and put it in the oven to bake. For paste, as follows: half a peck of flour, the whites of half a dozen eggs, two pounds and a half of butter, work the butter and eggs up dry in the flour, then add a little water to make it a stiff paste, and work up all cold.

Ox Cheek (Potted).—Take an ox cheek and thoroughly wash it, then bone it, rub it over with the same ingredients that are used for potted beef, and set it in the oven until it is tender; then take out the fat, the skin, and the pulato; add to a pound of the meat two ounces of the fat which swims on the top of the liquor, beat it together in a mortar, and finish the same as for potted beef.

Ox Cheek (Stewed).—Take half a head, let it soak for three hours, and thoroughly clean it with plenty of water. Take the meat off the bones, and put it into a pan with a large onion, a bunch of sweet

herbs, some bruised allspice, pepper, and salt. Place the bones on the top, pour on two or three quarts of water, and cover the pan very closely with brown paper; let it stand eight or ten hours in a slow oven, or let it simmer by the side of the fire. When tender, put the meat into a clean pan, and let it get quite cold. Take off the cake of fat, and warm the head in pieces in the soup: put in what vegetable you think best.

Ox Cheek (Stewed).—Soak and well wash, the day before it is to be eaten, a fine ox cheek, put it into a stew pot that will cover close, with three quarts of water, and after it has boiled up once and been well skimmed, let it simmer; in two hours, add plenty of carrots, leeks, two or three turnips, a bunch of sweet herbs, some whole pepper, and four ounces of allspice; skim it often; when the meat is tender, take it out; let the soup get cold, take off the fat, and serve the soup either separate or with the meat. It ought to be of a nice brown colour, which may be done by burnt sugar, or by frying some onions quite brown with flour, and simmering them with it. This last method extremely improves the flavour of all soups and gravies of the brown kind. If vegetables are not liked in the soup, they can be taken out, and a small roll toasted, or fried bread, may be added. Celery is a very great improvement, and should always be served. When celery cannot be procured, the seed is a most excellent substitute, boiled in, and strained off.

Ox Cheek (Stewed).—Put it to stew with just sufficient water to cover it, let it simmer for two hours; peel it, and put it into the liquor again, with some pepper, salt, mace, cloves, and whole pepper, tied up in a bit of muslin; a few capers, turnips cut into very small pieces, and carrots sliced, half a pint of beef gravy, a little white wine, and a bunch of sweet herbs; let it stew very gently till it is tender, then take out the spice and sweet herbs, and thicken it with a bit of butter rolled in flour.

Ox Feet (Fried).—Boil them till they are tender, skin and split them, take out the bones and fry them in butter; when they have fried for a short time, put in some mint and parsley, shred small, a little salt, some beaten pepper; beat up the yolks of eggs with some mutton gravy and vinegar, the juice of either a lemon or an orange, and a little nutmeg; lay your fry in the dish, and pour the sauce

over it. You may add a little shred onion, if you think proper.

*Ox Palates.**—The palate should be salted, and then scalded until the second skin can be easily removed on scraping with a knife, when it should be put into cold water, and thoroughly cleaned and trimmed, that is, all the black parts cleared away; then put it in a *blanc* for four or five hours, or more, if necessary; if, on pressing, the meat is flexible, it is sufficiently done, and may be taken out, and is fit to be dressed in any way you think proper, and served with any sauce.

*Ox Palates Atreaux.**—Cut some ox palates (previously cooked in a *blanc*) into pieces an inch and a quarter square, put them into a sauce à l'atelet, fry them lightly in it, and let them cool; cut a cold boiled calf's udder into thin slices, the size of the palates; put these alternately, and with great regularity, on skewers, take care that all four sides are even; bread them well in the usual manner; place them on a gridiron over a moderate fire, and broil three sides, colour the fourth with the salamander. Serve them with a clear gravy *espagnole*, *Italienne*, or without any sauce if you like it better.

*Ox Palates à la Béchamel.**—Prepare the palates in a *blanc*, and then cut them into small square pieces, put them into a *bechamel*, in which boil them lightly; season with a little pepper, and serve them very hot.

*Ox Palates in Blanquette.**—Make an *allemande*, and when nearly done, put in the palates previously blanched, and cut into small square pieces; just before serving, add a *liaison* of yolks of eggs with the juice of a lemon. Garnish the dish with croutons.

*Ox Palates Broiled.**—Cut some blanched ox palates in slices, which soak for some hours in a marinade composed of oil, with salt, pepper, parsley, onions sliced, and lemon juice; then take them out, bread and broil them. Serve with sauce *piquante*.

*Ox Palates (Collops of).**—Take two braised ox palates, cut them into pieces the size of a half-crown, have ready twice as many pieces of puff-paste cut rather larger than the palates; between every two put a slice of the palates, and a little forcemeat on each side of it; press the edges of the paste together, and fry the collops to a nice colour.

*Ox Palates (Coquilles of).**—Cut ox palates into dice, cut also into dice an equal number of mushrooms, put them into

a well-reduced *allemande*, with a little butter, parsley, and lemon juice; put this preparation into shells; cover it with bread crumbs and grated Parmesan-cheese, with a little melted butter; colour them in an oven, or with a salamander.

*Ox Palates en Crêpinettes.**—When the palates are taken out of the *blanc*, put them under a heavy weight; as soon as they are cold, trim them to about the length of your finger; cut a dozen onions into dice, blanch and cool, then put them into a *blanc* with a piece of butter, salt, pepper, nutmeg, garlic, and bay leaf; when they are sufficiently done, add two ladlesful of *velouté*, and reduce your onions to a paste, thicken it with the yolks of four eggs, let it cool, and then cover the palates completely; wrap each into a pig's caul, lay them into a deep dish, and put them into an oven to colour; serve them with a clear gravy and tomato sauce.

*Ox Palates (Cromesquis of).**—Cut four ox palates, a throat sweetbread, twelve good sized mushrooms, and four truffles, into dice; put the two latter into some *allemande*, reduce them to a paste, then add the palates and sweetbread, a piece of butter the size of a walnut, and a little nutmeg, mix these together, and when cold, make them into parcels the size of the little finger; cut a ready dressed calf's udder into very thin slices, all the same size, wrap each parcel in a slice of the udder, dip them in batter, and fry the *cromesquis*; serve with fried parsley.

*Ox Palates (Croquettes of).**—Having boiled the palates in a *blanc* as usual, cut them into dice; have ready some reduced *velouté*, to which add two or three yolks of eggs, and a small piece of butter, put the minced palates into this, stirring them well together; then, with a spoon, lay about thirty little heaps of this on a tin, and when cool, form them of any shape you please; roll them in bread crumbs, then dip them in eggs (well beaten and seasoned with pepper and salt), roll them again in bread crumbs, and fry them in a very hot pan; serve them on fried parsley.

*Ox Palates (Croquettes of).**—Take two or three ox palates, previously blanched, cut each in half, lengthwise, and simmer them over a small fire in some stock, with a clove of garlic, thyme, bay leaf, two cloves, basil, salt, and pepper; in half an hour take them out, drain and let them cool, then lay on every piece a thin layer of meat *farce*, roll up your palates, and dip each in a batter made of flour, diluted

with a spoonful of olive oil, half a pint of white wine, and a little salt; fry them a nice colour, and garnish with fried parsley.

*Ox Palates au Gratin.**—Trim the palates carefully, and blanch them; when cold cut them into slices, and give them a few turns in a little butter, and two onions, then add a little ham (also cut in slices), some gravy, stock, cullis, and *à bouquet garni*; let these boil an hour, then skim it, put in a little mustard, and serve it on a gratin as follows: Make a mince of fowl livers, to which add grated bacon, parsley, scallions, mushrooms (all shred small), salt, and pepper, mix these together with the yolks of two eggs, and spread it over a dish, which place on hot ashes; as soon as the gratin is formed, drain off the fat, and put the palates on the gratin and serve.

*Ox Palates au Gratin.**—Cut your palates (prepared as usual) into long thin slices, about two inches wide; spread over them some farce *cuite* (see that article); cut a calf's udder into slices, the size of the others, lay these on the farce with a little of the same spread on them also; roll them up, and lay them round a dish in which you have placed a layer of the farce; when all are done, cover them with bacon, and put them in the oven for about half an hour; then drain away the fat, pour an *Italienne* into the centre and serve.

*Ox Palates (with Herbs)**—Cut the palates into pieces of the size of farthings, do the same with an equal quantity of calf's udder, have some herbs *à papillotes* (see that article), mix them with a small quantity of farce and *quenelle*, unite them with the yolks of two eggs; lay a little of this on a silver or other dish that will bear the fire, then place the palate and udder, alternately, all over the farce, of which put another layer in the form of a pyramid; cover the whole with raspings and a little melted butter; pour a glass of white wine over it, and set it on the fire; colour the top with the salamander. Serve either with reduced *Italienne* or *espagnole*.

*Ox Palates à l'Italienne.**—Cut the palates into pieces the size of farthings, which put into a stewpan with a glass of white wine, mushrooms, parsley, all shred small, reduce the whole to a glaze, then add a spoonful of *espagnole*, and a little glaze. Serve very hot with croutons.

Ox Palates à la Mariette.—Having well scalded the palates, peel, and cut each in two, lengthwise; put a thin slice of ham, and another of bacon, between every two

pieces, tie them together, and put them into some broth with parsley and scallions, two cloves, salt, and pepper; when done, serve with *consommé*, and a little lemon juice.

Ox Palates à la Marmotte.—Take two or three scalded ox palates, cut them and some pickled pork into slices; boil the latter till half done; add the palates, with parsley, shallots, and a clove of garlic, all chopped small, some whole pepper, and a glass of white wine; boil the whole together; when nearly done, put the meat into a dish for table, strew plenty of bread crumbs over, colour it in the oven, and serve it with any thick sauce.

Ox Palates (in Moulds).—Take a number of small timbale moulds, in each of which put some veal caul; braise and cut the palates into thin slices, the size of the moulds; make a good forcemeat with the trimmings of the palates and some fowl; put layers of this and the slices of palates, alternately, till each mould is nearly full, cover each with chopped truffles, over which lay another slice of palate; wrap the caul over, and put them in an oven. When done, take them out, carefully wipe off the fat, and serve them with any sauce you think proper.

*Ox Palates (Paupiates)**—Prepare some ox palates and calf's udder, as for *gratin*, only cutting the slices rather wider; when rolled up as therein directed, rub them all over with a sauce *à atelet*; then bread and egg them like *croquettes*, fry them of a nice colour, and serve with fried parsley.

*Ox Palates (Pickled)**—Wash the palates clean with salt and water; then let them boil in salt and water; skim them very clear; let them simmer four or five hours, and season them with pepper, cloves, and mace; when they are tender, cut them into pieces, and let them cool. Make a pickle with equal quantities of white wine and vinegar; boil it, and put in the spice that was boiled with the palates; add six or seven bay leaves, and some fresh spice; when both are cold, put them together, and keep them for use.

*Ox Palates à la Poulette.**—The palates being blanched, give them a few turns in some butter, with sweet herbs, shred small, cut them into neat pieces and put them into a saucepan, with a small quantity of flour, a spoonful of *velouté*, salt, and pepper; let these boil till pretty well reduced; just before it is served, add two or three yolks of eggs, and some cream, a little verjuice or vinegar.

Ox Palates à la Provençale.—Braise, and cut some ox palates into small pieces; put them into a stewpan, with some butter, two spoonful of oil, two chopped shalots, a clove of garlic, five or six tarragon leaves, mushrooms, parsley, salt, whole pepper, and grated nutmeg; when these have simmered for a quarter of an hour, add a glass of white wine, the same of cullis, and *consommé*, then give the whole one boil, take off the fat, and serve with a little lemon juice.

Ox Palates (Roasted).—Boil them until they are tender, blanch them, cut them into slices, about two or three inches in length; take some pigeons, and very small chickens, draw, truss, and fill them with forcemeat; let half of them be nearly larded, spit them on a bird-spit in the following manner: a bird, a palate, a sage leaf, and a bit of bacon; have ready two sweetbreads cut in pieces, some artichoke bottoms cut in pieces, some oysters, and some blanched cockscombs, all fried; rub the dish with some shalots, lay the chickeus, the pigeons, and what is roasted, in the middle, and arrange the other things round them. Then make a sauce in the following manner: a quarter of a pint of red wine, a pint of gravy, the liquor of the oysters, an anchovy, a little lemon juice, and a bit of butter rolled in flour; let it boil till it has obtained the consistence of cream; then pour it over the palates in the dish.

Ox Palates (Stewed).—Thoroughly clean four or five palates, put them into a pan with sufficient water to cover them; tie them down, and bake or boil them; when tender, peel them, cut them into pieces, flour them, put them into some good gravy, with an onion, a few pounded cloves, a piece of lemon peel, and some ketchup, let them stew for half an hour, take out the lemon peel and onion; add some morels, forcemeat balls, and lemon juice. Garnish with sliced lemon.

Ox Palates (Timbale of).—Having blanched the palates as usual, cut them into lozenges, have a timbale ready, at the bottom of which put a layer of *godiveau*, or other *farce*, then a layer of the palates, another of the *farce*, and on that one of the truffles cut in thin slices, and proceed in this manner till the timbale is quite full; cover the whole with raspings, and pour a little beef gravy, or rich broth, into it, and bake it to a nice colour.

Ox Tail, with Cabbages.—Scald and boil an ox tail, cut it into pieces, and put it into some broth, with a bunch of parsley

shalots, a bay leaf, and three cloves; in an hour's time add a savoy (previously scalded), a pound of pickled pork, cut in pieces, salt, and pepper. When done, take it out, drain off all the fat, and put the whole into a tureen, together with cullis, or broth, to make it more or less liquid according to your pleasure.

*Ox Tail braised en Hotchepot.**—Cut an ox tail in pieces at the joints, soak it for two hours, then scald it for half an hour; put it into cold water, drain and trim it. Lay slices of bacon and pieces of veal or beef in a stewpan, put in the tail, cover it with bacon, add three or four carrots, four or five onions (one stuck with three cloves), a little thyme, two bay leaves, and some stock; set the pan on a brisk fire to boil, after which lessen it, and let it stew gently for three hours; when done, lay the ox tail in a dish, pour over some carrots, cut in pieces, and done up in a little *velouté*, and garnish the edge of the dish with lettuces, braised and glazed.

Ox tails, when braised as above, may be served with various articles, instead of the lettuces, according to taste.

*Ox Tail à la Ste. Ménéhould.**—Prepare and braise ox tails as for hotchpot; when done, season them with salt and pepper; soak them in melted butter, bread them twice, and colour them in the oven or on the gridiron.

*Ox Tail Pie (Hot).**—Braise two or three ox tails; when about three parts done, take them out and cut them in pieces: prepare your pie, at the bottom of which lay a slice or two of ham; then put in the tails, cover them with thin slices of bacon, finish the pie and bake it; when done, take out the bacon, skim off the fat, and pour into the pie a rich sauce.

Ox Rump Soup.—This soup, made with two or three rumps of beef, will be much stronger than when made with a much larger quantity of meat without the rumps. It is made in the same manner as gravy-soup, and give it what flavour or thickening you think proper.

*OXFORD John.**—Cut a stalo leg of mutton into as thin collops as you can, cut out all the fat sinews, season them with salt, pepper, and mace; strew amongst them a little shred parsley, thyme, and two or three shalots; put a piece of butter into a stewpan; as soon as it is hot, put in all your collops, keep stirring them with a wooden spoon till they are three parts done; then add half a pint of gravy,

a little piece of lemon, thicken it with flour and butter rolled up, let them simmer four or five minutes, and it will be quite enough; if you let them boil, or have them ready before wanted, they will be hard; strew fried pieces of bread over and round them; serve hot.

OYSTERS (to choose).—The goodness of oysters consists in their being healthy and properly relished; there are several kinds; the Pyfleet, Colehester, and Milford, are considered by far the best. The native Milton are reckoned particularly fine, being the whitest and the fattest; but others may be said to possess both these qualities in a certain degree by proper feeding. When they are alive and vigorous, the shell will close fast upon the knife. They should be eaten as they are opened, the flavour becomes poor otherwise. The rock oyster is the largest, but it has usually a coarse flavour when eaten raw.

OYSTERS (Attelets of).—Fry some sweet herbs in a little butter, with a little flour, and oyster liquor; season this sauce well, reduce and thicken it with the yolks of three eggs. Have ready some oysters blanched in their own liquor; put them on skewers, and the above sauce being cold, spread it completely over the skewered oysters; roll them in bread crumbs, dip them in beaten eggs, bread them a second time, and fry them of a nice colour.

OYSTERS in Batter.—Make a batter with the yolk of one egg (or more, according to the quantity of oysters you intend to fry), a little nutmeg, some beaten mace, a little flour, and a little salt; dip in the oysters, and fry them in hog's lard to a nice light brown. If agreeable, a little parsley, shred very fine, may be put into the batter.

OYSTERS au Blond.*—Put a few morels and a little parsley into some melted butter; set them on the fire, and moisten with a glass of white wine, and the same of veal gravy or good *consommé*, do these together, and when of a tolerable consistence, add some oysters, previously blanched in their own liquor; let the whole simmer for some time, and then serve.

OYSTERS (Boiled).—Let the shells be very nicely cleaned first, and serve in them; boiled oysters should be eaten with cold butter.

OYSTERS (Broiled).—Take two dozen oysters from their shells, put them, with their own liquor, into a saucepan, just blanch them, and then take away the

water, put a piece of butter, a pinch of parsley, the same of shalots (both shred), toss them in this, but do not let them boil; then replace them in their shells, with a little lemon juice and raspings, set them on the gridiron, and when they broil, take them off and serve.

OYSTERS en Coquilles.*—Having taken the oysters from their shells, put them with their own liquor into a stewpan; let them warm, but not boil. Prepare some shalots, parsley, mushrooms, grated bacon, oil, butter, and spices, as directed for *herbs à papillotes*; mix the oysters with these, and then put them altogether into shells, and cover them with bread crumbs; set the shells on a gridiron over a brisk fire; colour the top by means of a salamander.

OYSTERS à la Daube.—Make a seasoning of parsley, basil, and chives, cut very small, open the oysters, loosen them, but do not take them out of the bottom shell; put a little of the seasoning to each oyster, with pepper, and a little white wine; put on the top shell, and put these on the gridiron; lay from time to time a red hot shovel over them; and when they are done, take off the upper shell, and serve them to table in the under one.

OYSTERS à l'Eau.*—Put a glass of *consommé* and half a glass of the oyster liquor into a dish, and keep them hot; beard as many oysters as you may require; blanch and toss them up in some butter, with a few sweet herbs; let them simmer till done, then put them into the dish with the *consommé*, and serve them.

OYSTERS and Eggs.*—Put into a stewpan half a pound of fresh butter, some parsley, seallions, and morels, shred small, season with pepper, salt, and nutmeg; when the butter is melted, put in about four dozen oysters with their liquor, make them quite hot, and add to them five or six hard eggs cut in slices, let the whole simmer for a quarter of an hour, and fill the oyster shells with this; cover each with raspings, and colour them in the oven or with a salamander.

OYSTERS à l'Espagnole.—Put a few chopped oysters, some parsley, a clove of garlic, a little pepper, and some butter, on a dish, set it on the fire to form a gratin; then lay oysters (blanched in their own liquor) on this, with a sauce composed of cullis, mushrooms, and capers chopped small, a bit of butter and a pounded anchovy; cover the whole with bread crumbs; keep the dish over the fire,

with fire on the top, till done. Serve with Spanish sauce.

OYSTERS (to feed).—Put them into water, and thoroughly wash them with a birch besom until they are perfectly clean; then lay the bottom shell downwards into a pan, sprinkle them with flour or oatmeal, and cover with water. Continue the same daily, and they will fatten. The water should be tolerably salt.

OYSTERS (Forced) in Shells.—Scald the oysters in their own liquor, chop them; add parsley and anchovy chopped, crumbs of bread, lemon peel grated, pepper, salt, nutmeg, a little cream, yolk of egg, a piece of butter, and some oysters, whole; fill some scollop shells, strew over a few bread crumbs; brown them in a Dutch oven.

OYSTERS (Fricassée of).*—Blanch the oysters in their own liquor, drain and fricassee them in some rich broth in the same manner as chickens; thicken the sauce with yolks of eggs.

OYSTERS (Fried).—Beat up the yolks of eggs with flour, salt, and nutmeg, dip your oysters in this, and fry them a light brown; they are a nice garnish for cod, and calf's head hashed, &c.

OYSTER Fritters.*—Having blanched the oysters in their own liquor, soak them for some time in vinegar and water with salt, shred parsley, and small white onions, sliced, after which, dry them well, dip each in batter, and fry them.

OYSTERS au Gras.*—Scald some oysters in boiling water; then drain and put them into some good stock, and their own liquor; set them on the fire, and when done, put them in silver moulds, cover them with a farce composed of morels and fat livers, minced very small, and mixed with sweet herbs; strew raspings over, and colour them with the salamander.

OYSTER Ketchup.—Take some fine fresh Milton oysters; wash them in their own liquor, then pound them in a marble mortar, and to a pint of oysters add a pint of sherry; boil them up, and add an ounce of salt, two drachms of pounded mace, and one drachm of Cayenne; let it just boil up again, skim it, and rub it through a sieve; when cold, put it into bottles and cork it well, and seal it down. It is best to pound the spices and salt in the mortar with the oysters.

OYSTER Loaves.—Open your oysters, and save the liquor; wash them in it, then strain it through a sieve, and put a small quantity of it into a stewpan, with a bit of

butter and flour, some white pepper, a very little nutmeg, and a little cream. Stew them, then cut them into dice; put them into rolls made for this purpose.

OYSTERS (Minced).*—Take half a hundred oysters, put them into warm water, and when they are just ready to boil, shift them into cold; then drain them, and take the tender part only, and mince it fine. You will increase the size of your dish, and give a better flavour, if you mix the flesh of a carp with the oysters. Next put a piece of butter, shred parsley, green onions, and mushrooms into a stewpan, and shake the whole over the fire; add some flour, and moisten with half a pint of white wine and the same quantity of soup *maigre*; then put in the minced oysters, and let them stew till the sauce is consumed; season according to taste, and when ready to serve, add the yolks of three eggs beaten up with some cream.

OYSTERS au Naturel.*—Open six dozen oysters, take two dozen of the largest, lay them on a dish in their shells, into each of which put two small oysters with their liquor; sprinkle them with pepper and shred parsley, and serve them.

OYSTER Patties.—Take some small patty pans, and line them with a fine puff paste, cover them with paste, putting a bit of bread into each; and against they are baked, have ready the following to put in the place of the bread; or make the patty cases as directed in the receipt for *petits pâtés*, and at dinner-time, fill with the following: Take some oysters, beard them and cut the other parts into small pieces, put them into a stewpan, with a very little grated nutmeg, the smallest quantity of white pepper and salt, a morsel of lemon peel, cut as small as possible, a little cream, and a little of the oyster liquor; simmer it a few minutes, before putting it into the patties, thicken with flour and butter.

OYSTER Patties.—Take six large oysters, and a fine silver eel, pick the meat from the bones, beat it in a marble mortar, with some pepper, salt, cloves, and just sufficient mountain wine to soften it; have ready some good puff paste, take one of the oysters, wrap it in this forcemeat, and put to it a bit of butter; close the patties and bake them.

OYSTER Patties or small Pie.—Open your oysters, and as you open them, separate them from the liquor, which must be strained; beard the oysters, and then parboil them; parboil some sweetbreads, cut them in slices, lay them and the oysters in

layers, and season very moderately with salt, pepper, and mace; then add half a tea-cupful of liquor, and half a tea-cupful of gravy; bake in a slow oven, and before you serve, put a tea-cupful of cream, a little more oyster liquor, and a cupful of white gravy, all warmed, but not boiled. If for patties, the oysters must be cut into small dice, gently stewed and seasoned as above, and put into the paste when ready for table.

*OYSTER Petits Pâtés.**—Prepare your *timbales* in the usual way; boil the oysters in their own liquor, when done, beard, and if large, cut them in half; put them into a *béchamel*, or if you have none, put a piece of butter the size of a walnut, a tea-spoonful of flour, and a little pepper, into a saucepan; stir them together over the fire, then add the liquor, still stirring, and in a little while, put in the oysters; thicken with the whites of two eggs, make it quite hot, but do not let it boil; put this preparation into the *petits pâtés*, and serve them.

*OYSTER Patties à la Française.**—Stew your oysters in their own liquor, beard and cut them into dice, also cut some mushrooms into dice, and fry them in a little butter and flour; add some of the oyster liquor, one or two spoonfuls of *consommé*, a ladleful of cream; when reduced, add a small quantity of butter, season with salt and Cayenne pepper; throw in the oysters, have the patties ready, and in a minute or two fill them with the above.

OYSTERS (Pickled).—Procure some of the largest sort of oysters, and wash four dozen in their own liquor, wipe them dry, strain the liquor off, add to it a dessert-spoonful of pepper, two blades of mace, three table-spoonfuls of white wine, and four of vinegar, and if the liquor is not very salt, you may put one table-spoonful of salt; simmer the oysters for a few minutes in the liquor, then put them into small jars, and boil up the pickle, skim it, and when cold, pour it over the oysters; keep them closely covered.

OYSTER Sauce.—In opening the oysters save the liquor, and boil it with the beads, a bit of mace, and lemon peel; in the meantime throw the oysters into cold water, and drain it off, strain the liquor, and put it into a saucepan with the oysters just drained from the cold water, with a sufficient quantity of butter, mixed with as much milk as will make enough sauce; but first rub a little flour with it; set them over the fire and stir all the time, and when

the butter has boiled take them off, and keep the saucepan close to the fire, but not upon it; for if done too much, the oysters will become hard; add a squeeze of lemon juice, and serve. A little anchovy essence is a great improvement.

OYSTER Sauce for Entrées.—Blanch the oysters in their own liquor; then make a white *roux*, to which add a few small onions, mushrooms, parsley, and scallions; moisten with some of the oyster liquor, and a ladleful or two of *consommé*, set it on a brisk fire, and when reduced, add a pint of cream, season it; let the sauce be tolerably thick, strain it through a silk sieve, put in the oysters, and use it with those articles where it is required, such as fowl, turkey, chicken, &c. If served with fish, essence of anchovies must be added to the above ingredients.

OYSTER Sauce for Beef Steaks.—Blanch a pint of oysters, and preserve their liquor; then wash and beard them, and put their liquor into a stewpan, with India soy and ketchup, a small quantity of each, a gill of *cullis*, a quarter of a pound of fresh butter, a little scraped horseradish and three shallots; set them over a fire, and when they nearly boil, thicken with *roux*; season according to taste, with a little Cayenne pepper, salt, and lemon juice; strain it to the oysters, and stew them gently five minutes.

OYSTER Sausages.—Take the lean of the inside of a loin of mutton clean from the skin and strings, the same of the kidney suet, and double the quantity of oysters, bearded, and wiped dry; chop all together very small, and season them with pepper and salt; then roll them up in flour, the size of sausages, and fry them in butter.

OYSTERS (Scalloped).—Blanch the oysters, beard them, butter some scallop shells, sprinkle them with pepper and very little salt, grated nutmeg, parsley chopped fine, and bread crumbs, put in your oysters, season again with the above ingredients, thicken some of the liquor with flour and butter, pour a little of it over the oysters, and then cover all over with bread crumbs, sprinkle some oiled butter on the top, set them in the oven for twenty minutes, and if not coloured, brown with the salamander. The parsley and nutmeg some object to: it may therefore be omitted.

OYSTERS on Skewers.—Put a bit of butter into a stewpan, then put in some large oysters, and some mushrooms, with pepper, salt, pounded cloves, parsley and sweet

herbs chopped, and a shake of flour; stir these about for half a minute, then put the oysters on silver skewers, with a mushroom between each; roll them in crumbs of bread; broil them; put a little good gravy into the stewpan, thicken it, and add a little lemon juice; serve the oysters on the skewers in a dish with the sauce.

OYSTER Soup.—Take some fish stock, according to the quantity of soup you intend making; then take two quarts of oysters, beard them, and beat the hard part of them in a mortar, with the yolks of ten hard eggs, and add this to the stock; simmer it all for half an hour, then strain it off, and put the rest of the oysters into the soup; simmer for five minutes; have ready the yolks of six raw eggs, well beaten, and add them to the soup; stir it all well one way, on the side of the fire, till it is thick and smooth, taking care not to let it boil; serve all together.

OYSTER Mouth Soup.—Make a rich mutton broth, with two large onions, three blades of mace, and black pepper: strain it, and pour it on a hundred and fifty oysters, previously bearded, and a bit of butter rolled in flour; let it simmer gently a quarter of an hour, and then serve.

OYSTERS (Stewed).—Open, and take the liquor from them, then cleanse them from the grit; strain the liquor, and add the oysters, with a bit of mace and lemon-peel, and a few white peppers. Simmer them very gently, add a little cream, and a bit of butter mixed with flour; serve with toasted sippets round the dish.

OYSTERS en Surtout.—Scald the oysters in their own liquor, drain, and give them a few turns over the fire, in a little butter, shred parsley, shalots, pepper, and a few yolks of eggs; then chop up the oysters, and mix them with bread-crumbs soaked in cream, shalots, mushrooms, parsley (all shred small), yolks of eggs, pepper, and salt; fill some scallops with this *farce*, cover them with bread-crumbs and grated Parmesan cheese, put them into the oven for a quarter of an hour.

OYSTER Toast.*—Take one dozen of large oysters and two anchovies, and chop them together, put in a bit of butter, and some oyster liquor, and let them stew gently till the butter is melted; then cut some slices from a roll, and fry them in butter of a nice brown, but not hard; lay the oyster on the fried bread, and serve.

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PANADA.*—Boil some pieces of stale bread in a sufficient quantity of cold water to cover them, with a little cinnamon, lemon-peel, and carraways; when the bread is quite soft, press out all the water, and beat up the bread with a small piece of butter, a little milk, and sugar to the taste; a little spice may be added.

PANADA.—Set a little water on the fire with a glass of white wine, some sugar, a very little nutmeg, and lemon-peel; meanwhile grate some crumbs of bread: the moment the water boils up, put in the bread-crumbs (without taking it off the fire), and let it boil as fast as it can. When of a proper consistence, that is, when just of a sufficient thickness to drink, take it off the fire.

PANADA for Farces, &c.—Soak the crumb of four rolls in milk; in a few minutes squeeze the milk from them, put them into a thick-bottomed stewpan, with a little bechamel and cream, and some parsley, mushrooms, shalots, or young onions, all chopped fine, washed, and passed in a little butter; reduce all this to a very stiff paste on the fire, stirring constantly with a wooden spoon, and as it dries, put a very small bit of butter in to make it yield from the pan; continue to stir it till very stiff, and then add three yolks of eggs to it, and put it away to cool for use. In some cases the herbs must be omitted.

PANCAKES.*—Make a good batter in the usual way with eggs, milk, and flour, with grated lemon-peel, nutmeg, and brandy; pour this into a pan, so that it lays very thin; let your lard, or whatever else you fry them in, be quite hot. When one side is done, toss it up lightly to turn it. Serve with lemon or Seville orange-juice, and sugar.

PANCAKES à la Française.—Put nearly a quarter of a pound of butter into a basin or stewpan, with a table-spoonful of pounded ratafia, a thin rind of a lemon, and two ounces of sugar pounded; then mix in, one at a time, three whole eggs, and the yolks of three; when thoroughly mixed, put in a little milk, half a pint of cream, with a little orange-flower water, beat your batter well, and let it be just the thickness of good cream; when you fry the pancakes, make them very thin, use good clarified butter, which put into your pan, and pour it off again, taking care that none remains at the bottom of the pan, as it would make the pancakes greasy; when you have

finished frying, leave a table-spoonful of the batter in the stewpan, to which add a little pounded ratafia, sugar, orange-flower, and the yolk of an egg, which mix up with the cream; set it on the fire, and when it boils, put it in a boat for sauce to the pancakes.

PANCAKES à l'Italienne.—Make your pancakes the same as *pancakes à la Française*, and when fried, lay them open on a clean dresser, spread them over with an *Italienne* cream, roll them up, and lay them in order on your dish; be particular to put the brown side outwards.

PANNEQUETS Glacés.*—Put into a pan two ounces of sifted flour, four of powder-sugar, the same of bitter macaroons, and a spoonful of dried orange-flowers; break up all these articles, and mix with them the yolks of ten eggs, four large glasses of double cream, and a pinch of salt. Butter the bottom of a frying-pan lightly with some warm clarified butter, then put in it a spoonful of the above preparation, spread it over the pan to make the paste as thin as possible; when the *pannequet* becomes lightly coloured, turn it over carefully, and do the other side; then put it on a tin plate, spread a little apricot marmalade over, and having strewed crushed macaroons on that, roll up the *pannequet* till about an inch in diameter; in the mean time put a second spoonful of your preparation into the pan, and proceed in the above manner, garnishing one *pannequet* whilst another is cooking, taking care, however, to set the pan over a gentle fire. When all are done, cut the *pannequets* three inches in length, glaze, and dish them *en couronne*.

PANNEQUETS à la Royale.*—Prepare your *pannequets* the same as *pannequets glacés*, filling them with chocolate *crème pâtissière*, instead of apricot marmalade. Make the last *pannequet* much larger than the rest, and do not roll it, but when the others are dished *en couronne*, place the reserved *pannequet* over them (cutting out the middle; being very thin, it takes the form of the *couronne*, and wash its surface with the white of an egg whipped firm, and mixed with two spoonfuls of powder sugar, then strew over some crushed sugar, put it into a gentle oven, and make of a nice colour. Any other cream *pâtissière* is equally good.

The *pannequets* may also be made thus: when taken out of the pan, place them on a layer of paste, about six inches in diameter; put on each *pannequet* some

apricot marmalade, with crushed macaroons strewed over, and when all are done, *meringuez* the upper one.

Or, as follows: put six of these *pannequets* one on another, then, with a paste-cutter of two inches and a half diameter, cut them out, dip them in beaten eggs, and afterwards in bread-crumbs; repeat this operation, and then having fried them of a nice colour, glaze, and serve them.

PARFAIT Amour.*—Take four very fine fresh cedrats, pare them very thin, and infuse them with half an ounce of fine cinnamon, and four ounces of coriander, in three gallons of strong brandy, and a quart of water, for a week or ten days, when distil it in the *bain-marie*; this quantity of brandy, if good, will yield two gallons and half a pint of spirit. Dissolve three pounds and a half of sugar in seven pints of river water, colour it with cochineal, then add it to the spirit, filter, and bottle it.

PARFAIT Amour, Fromage Bavaois.*—Pare the rinds of two lemons and a small cedrat as thin as possible, infuse them with six bruised cloves, and half a pound of powder sugar, in two glasses of boiling milk; in an hour's time strain it off, and add to it six drachms of isinglass, and a little infusion of cochineal, to make the *fromage* of a rose colour; set it, as usual, on ice, mix the cream with it as soon as it begins to thicken, and finish as directed. (See *Fromage Bavaois*.)

PARFAIT Amour (Transparent Jelly of).*—Pare the rind of two lemons and a cedrat as thin as possible, and infuse it with half a dozen cloves (bruised) in a boiling syrup made with twelve drachms of sugar; add a little cochineal to make it of a delicate rose colour. When cold, mix with the infusion half a glass of kirschenwasser, filter, and having put the ounce of isinglass to it, finish as directed. (See *Clear Fruit Jelly*.)

PARFAIT Amour Soufflé (Français of).*—Rub upon a pound of lump sugar the *zestes* of two lemons, and two large cedrats, scraping off the surface as it becomes coloured; infuse this sugar in nine glasses of boiling hot milk, with the addition of a dozen cloves, for half an hour; strain the infusion through a napkin, mix it with the usual ingredients, and finish as directed. (See *Soufflé Français*.)

PARSLEY (Fried).—Pick some parsley (but not very fine), wash it well, and put in on a sieve to drain; after the fish, croquettes, &c., are fried, while the fat is

very hot, put in the parsley; stir it about with a culleuder-spoon for a minute; then spread it out on a sheet of paper; this is generally used for croquettes, or fried fish.

PARSLEY, Green (*Extract of*).—Take about two handfuls of fresh double parsley, wash and pick it, then put it in a mortar, and having pounded it until you can obtain no more moisture, press the juice through a cloth into a stewpau, set it in a *bain-marie* to keep it hot without boiling. When you find it poached, place it on a tammy to drain. This green is used for *entrées* and sauces, as it not only colours them, but imparts an agreeable flavour.

PARSLEY Pie.—Season a fowl, or a few bones of a scrag of veal, lay it in a dish; scald a cullenderful of picked parsley in milk; season it, and add it to the meat or fowl, with a tea-cupful of any sort of good broth, or meat gravy. When it is baked, pour into it a quarter of a pint of cream, scalded, with a bit of butter the size of a walnut, and a little flour. Shake it round, to mix with the gravy already in.

Lettuces, white mustard leaves, or spinach, may be added to the parsley, and scalded before put in.

PARSLEY Sauce.—Take a handful of parsley, and having washed and picked, pound it well; put it into a stewpau, with some good cullis, set it on the fire, and let it simmer a quarter of an hour, then strain it; add a bit of butter rolled in flour, a *liaison*, and a little lemon-juice.

PARSLEY Sauce, when Parsley leaves cannot be obtained.—Tie a little parsley seed up in a bit of muslin, and boil it in water for ten minutes. Make use of this water in melting the butter, and throw into it a little boiled spinach minced, to have the appearance of parsley.

PARSNIPS (*Boiled*).—Let them boil in plenty of water, with salt, till tender, then serve them on a dish by themselves; or, when boiled, cut them in slices, and toss them up in a good bit of butter; they are generally eaten with salt fish.

PARSNIP Wine.—To every four pounds of parsnips, cleaned and quartered, put one gallon of water; boil them till quite tender; drain them through a sieve, but do not bruise them, as no remedy would clear them afterwards; pour the liquor into a tub, and to each gallon add three pounds of loaf sugar, and half an ounce of crude tartar; when cooled to the temperature of seventy-five degrees, put in a little new yeast, let it stand four days in a warm

room, then turn it. The mixture should, if possible, be fermented in a temperature of sixty degrees; when the fermentation has subsided, bung down the cask, and let it stand at least twelve months before bottling. March and September are the best seasons for making it. It only requires to be kept a few years to render it superior to all other made wines, in the same degree as East India Madeira surpasses Cape.

PARTRIDGES (*to choose*).—When they are young the bill is of a dark colour, and their legs are of a yellowish colour; and when fresh, the vent is firm, but this part will look greenish when stale. The plumage on the breast of the hen is light, that on the cock is tinged with red.

PARTRIDGES à la Allemande.—Take two partridges that have hung for some time, cut off all the meat, remove all the skin, nerves, &c., and pound the rest with half a pound of butter, some crumbs soaked in boiling cream, and two eggs; season with pepper, salt, and nutmeg. Make the above into balls, about as big as marbles; place them on a dish for table, pour over them a sauce, composed of the bones of the partridges, boiled in *consommé*, thickened with the yolks of six eggs, and strained. Set the dish in a *bain-marie* till the balls swell, and are sufficiently done.

PARTRIDGES à l'Anglaise.—Make a *farce* with the livers of three partridges, a little butter, and some pepper, with which fill your birds, roast them about three parts, then put them into a stewpan; raise each joint (but do not divide them entirely from the body); put between every part a little butter, worked up with bread crumbs, shred shalots, parsley, and scallions, salt, pepper, and nutmeg; dilute with a glass of Champagne, and two spoonfuls of *consommé*; stew them till quite done, squeeze over the juice of two Seville oranges, add a little of their peel, grated, and serve them.

PARTRIDGES (*Boudins of*).—Having made the boudins of quenelles of partridges, put them, with a little salt, into a well buttered stewpan, cover them with boiling water; poach, and then drain them; when cold, dip them into an omelet, then into crumbs of bread, and fry them; drain the *boudins* thoroughly, and serve with an *Italienne*.

These *boudins* may also be broiled, in which case they should be dipped in yolks of eggs, rolled in bread crumbs, then immersed in warmed butter, breaded again, and then broiled slowly.

PARTRIDGES (Broiled).*—Take five partridges, cut them in halves, trim and dip them in melted butter, and bread them twice; a quarter of an hour before dinner broil them. Serve them with a sauce à la Diable.

PARTRIDGES with Cabbages.*—Take as many birds as you may require for a dish, and dress them as directed for pheasants, with cabbages.

PARTRIDGES with Red Cabbage.—Take two red cabbages, and cut them in fine shreds, which thoroughly wash, and put them to stew, with a good piece of butter, and a little pepper and salt; if they begin to stick to the bottom of the stewpan, put in a small ladleful of stock, continuing to add this quantity of stock every time they appear dry, till done; then mix in two table-spoonsful of vinegar, and lay them neatly on the dish, and then upon this lay three partridges well stewed.

PARTRIDGES à la Cendre.*—Truss as many partridges as you choose, as if for roasting; take an equal number of sheets of white paper, on each of which lay about twenty slices of truffles, and on them a partridge; fold over every one two more sheets of paper, turning the edges up, so that the birds may be entirely excluded from the air. Bury them completely in hot ashes, and in a quarter of an hour turn and leave them for the same space of time; then take them from the papers, and serve with the truffles.

PARTRIDGE au Charbon.*—Take five young partridges, cut each in half, flatten and put in the claw, so as to resemble the bone of a chop; beat them lightly, and season with salt and pepper; dip each in melted butter, and roll them in minced truffles; about a quarter of an hour before dinner broil them. Serve with a demi-glaze, in which is a little lemon juice.

PARTRIDGE (Chartreuse of').*—Take a middling sized cabbage, cut it in half, and blanch it; in a few minutes take it out, drain and press out all the water; when cold, tie them up with two partridges, properly trussed and larded; cover the bottom of a stewpan with thin slices of bacon, on which place the cabbage, two servelas, six sausages, two carrots, two onions, season with pepper and salt; lay more slices over, and set it on a gentle fire. While it is cooking, cut some turnips, carrots, and onions, into thin slices, as near of a size as you can, and put them with young French beans, or any other vegetable you may like, into some stock, stirring them

constantly over the fire till they are done, when drain them. Take a plain round mould, butter it well, and lay round the bottom of it the carrots, &c., properly arranged, leaving the centre open, into which, put first the cabbage, and then the partridges, breasts downwards, the servelas, sausages, and bacon, so that the mould be entirely filled; make it hot in a *bain marie*; before it is turned out (which must be done with great care), place the mould in a slanting direction, that all fat may be drained off.

PARTRIDGES (Cutlets of').*—Take the fillets of six partridges, and having removed the skin, beat them with the handle of the knife; then take the pinion bones, scrape and thrust them into the ends of the fillets; melt a sufficient quantity of butter in a frying-pan, put in the fillets, sprinkle them with a little salt, and brown them lightly. Having drained the fillets, let the butter cool a little, and add to it the yolks of two eggs; dip your fillets in this, bread and place them on a gridiron, over hot ashes; colour both sides; dish them *en couronne*, and serve with a clear reduced *fumet*, or sauce à la Diable.

PARTRIDGES à la Daube Sicilienne.—Your birds being properly trussed, lard them with equal portions of bacon and anchovies, rolled in spices, but without salt; then put them into a braising pan, with a knuckle of veal, a quarter of a pound of butter, two glasses of brandy, a sufficient quantity of stock to cover the whole, a bundle of sweet herbs, three cloves, two of garlic, and two onions; set these on a slow fire for five or six hours; then take out the birds, put them into a tureen, strain the sauce, and pour it over them, stirring occasionally: as soon as you perceive it begins to form a jelly, mix a little butter with it, which will give it the appearance of marhle.

PARTRIDGES à l'Espanole.*—Put a quarter of a pound of butter, the juice of a lemon, a little pepper, and a slice of ham in a stewpan; add the partridges, and set them on a slow fire, that they may not take colour; in a little while put to them six ladlesful of *espanole*, half a bottle of white wine, a bay leaf, parsley, scallions, and a clove; when these have simmered three quarters of an hour, take out the birds, lay them in a dish, and having cleared away the fat, and reduced the sauce to half, strain it over and serve.

PARTRIDGES à l'Etouffade.*—Take three partridges, properly prepared, lard

them with bacon, rolled in salt, pepper, pounded herbs; truss, and having tied them up, put them into a stewpan on sliced bacou, cover them with veal, add two carrots, two onions, two cloves, parsley, scallions, salt, thyme, and bay leaf; lay bacon and a buttered paper over the whole; pour in a glass of white wine, the same of stock, and simmer them for an hour and a half; then take out the birds, drain and untie them; put three ladlesful of *espagnole*, the same of *fumé* of game, reduce it to half, and pour it over the partridges.

PARTRIDGES (*Galantine of*) with Truffles.*—Take all the meat from a small leveret; put aside the *filets*, of which make a scallop, weigh the remainder of the meat, and mince it with double its weight of fat bacon, and half a pound of ham; when mixed, add a sufficient quantity of spiced salt, and the yolk of an egg. Bone three fine partridges, spread them open on a napkin, make them of as equal a thickness as you can, by paring away the thicker parts, and laying the pieces on those which are thinner; season them with the spiced salt, put on each a sixth part of the *farce*, spread this all over their surface, and lay on it three truffles, cut in halves, which make six pieces for every bird; wrap these each in a bit of pork caul, and in the space between, place some of the scallop of leveret; season, and lay the remainder of the *farce* over. Sew up the partridges in their original form, wrap each first in slices of bacon, and then in a linen cloth, tie them up, and place them in a stewpan lined with bacon; put in the bones of the leveret and partridges, four onions, four carrots, a bunch of parsley, scallions, thyme, bay leaf, basil, four cloves, two calf's feet, a sufficient quantity of *consommé* to cover the surface of the *galantine*, a glass of dry Madeira, and two dessert-spoonsful of old brandy; cover the whole with a buttered paper; set it off on a brisk fire, and then let it simmer gently for two hours. At the end of that time take it off; when nearly cold, drain it, and when quite so, remove the wrappers, trim the birds lightly, and glaze them: put them properly on a dish and ornament them, and then dish with jelly according to your taste.

PARTRIDGE *Habile*.*—Having trussed a partridge, put into the body a piece of butter the size of a walnut, tie it up in bacon, and roast it till about two thirds done; in the mean time, make a *farce* with

the liver, parsley, shalots, crumb of bread and butter, all pounded together; take up the partridge, raise all its joints, and place some of the *farce* under each, press the parts down again, tie up the bird, and stew it over a slow fire in equal quantities of *consommé* and white wine.

PARTRIDGES à l'*Italienne*.—Thoroughly stew three partridges, with a *farce* in their crops (or they may be boned), and the insides stuffed with plenty of good *farce*, lay them in a dish, and with a spoon garnish them with an *Italienne sauce*.

PARTRIDGES (*Loaf*).—Make a *purée* of partridges, adding to it ten or a dozen raw eggs, rub it through a coarse sieve; take a plain circular mould, butter it well, and fill it with the *purée*, put it into the *bain-marie*, and let it simmer for three hours; then turn it out on a dish and pour over a *fumet* of game.

PARTRIDGES (*Manselle of*).*—Cut up four roasted partridges, put all the best parts into a saucepan to keep them hot; put the remainder of the birds into a mortar, with six shalots, a little parsley, pepper, and a bay leaf; pound them well, and then put them into a saucepan, and half a glass of white wine, the same of stock, four ladlesful of *espagnole*, and a little grated nutmeg; reduce these to about half, then rub it through a sieve on to the birds, and serve them.

PARTRIDGES à la *Mayonnaise*.*—Cut up three cold roasted partridges, trim the pieces, and put them into a basin with salt, pepper, vinegar, a little oil, and a minced *ravigote*; when they have lain a sufficient time in this, drain and place them in a dish, taking care to have the three breasts uppermost, garnish them round with jelly, and pour over a *mayonnaise*; decorate the top with fillets of anchovies, gherkins, capers, and hard eggs.

PARTRIDGES (*Mince*).—Take the fillets from eight roasted partridges, mince and put them into a saucepan; make a light *roux*, in which put the livers and bones of the birds, a bay leaf, a clove, three shalots, and a little sage, give them a few turns, and then add two large glasses of stock, reduce the sauce to half, strain and put it to the mince, stirring till it is thick and smooth; make it hot, but not boiling; serve it over fried bread, and garnish your dish with either poached or hard eggs.

PARTRIDGES à la *Monglas*.*—Having prepared and trussed your partridges, roast and let them stand till cold; then take off the breasts, so that the remainder of the

birds may have the form of an oval well ; cut the meat off the breasts, two or three truffles, and a score of small mushrooms into dice, mix them together ; take six ladlesful of *espagnole*, the same of *fumet* of game ; reduce them to a third, and strain them over the mince ; heat your partridges in the *bain-marie* ; place the birds in a dish, pour the *ragoût* into them, and serve with *espagnole travaillée*.

PARTRIDGES en Pain.*—Take a nice shaped loaf, of about a pound weight ; make a hole at one end, through which take out all the crumbs, rub the crust over with a little butter or lard, and set it in the oven for a few minutes to dry ; fill this with minced partridge (see that article), and put the loaf, bottom upwards, into a stewpan ; add two spoonsful of veal blond, with any other garnish you please ; let it remain on the fire till the bread is soft enough to allow a straw to penetrate it, then take it out and dish it with the sauce round.

PARTRIDGE aux Papillotes.*—Cut a good sized partridge completely in half, from the neck to the rump ; put some butter into a pan, and do up the two pieces in it over the fire ; in about eight or ten minutes take them out, cover with herbs *en papillotes*, and let them stand to cool ; then take a square piece of paper, large enough to hold the half bird, rub it over with oil, lay a thin slice of bacon on it, then the bird, with the herbs, another thin slice of bacon, and fold the paper over the whole, and broil them slowly on a moderate fire. Serve them with a clear gravy.

PARTRIDGE Pie in a Dish.—Take four partridges, pick and singe them ; cut off their legs at the knee ; season with pepper, salt, chopped parsley, thyme, and mushrooms. Put a veal steak and a slice of ham at the bottom of the dish ; put in the partridges with half a pint of good *consommé*. Line the edges of the dish with puff-paste, and cover with the same ; do it over with egg, and let it bake for an hour.

PARTRIDGES (Standing Pie of) Chaud-froid.*—Make about six pounds of raised paste, which wrap in a damp cloth, and set it aside. Take five partridges, pick and bone them ; weigh the meat, and to each pound put a quarter of an ounce of spiced salt ; cut the meat from two wild rabbits, of which take a pound and a half, mince this with two pounds and a quarter of fat bacon, then put both these articles into a mortar, and pound them with eight drachms of spiced salt, two yolks, one

whole egg, a shalot minced and blanched, a dessert spoonful of parsley, two of mushrooms, two of truffles (all well minced) ; rub this *farce* through a *quenelle* sieve, and mix it in a pan, with a pound of truffles cut into dice, and a table-spoonful of *velouté* or *espagnole*. Cut a pound of fat bacon into small *lardons*, which roll in four drachms of spiced salt, and two spoonsful of parsley, mushrooms, and truffles, all shred small ; with some of these lard the partridges withinside, so that the *lardons* may not penetrate the skin ; and with the remainder lard a *noix* of veal.

Having thus prepared your ingredients, proceed as follows : Form three-fourths of your paste into a standing crust, eight inches in diameter, and eight in height, into which put about half the *farce*, spread it smoothly all over the bottom, to form a bed of four or five inches thick ; lay open the partridges, strew half their proportion of spiced salt, put in each a spoonful of the *farce*, and form them into a kind of heart ; prick the skins in two or three places with the point of a knife, and lay them on the pie, fill up the interstices with *farce*, and strew over the remaining portion of their spiced salt. Weigh the *noix* of veal, and according to its weight, take the spiced salt (four drachms to a pound), trim the *noix* as round as you can, place it on the partridges, fill up the space round it with *farce* ; strew the seasoning over, and cover the whole with a pound of the best butter cut in pieces, and so placed as to form a kind of dome, and on these lay slices of bacon and two bay leaves. Roll out the remainder of the paste for the top, making it eleven inches in diameter ; moisten the edges of the pie, and lay the cover on it, make a hole in the middle ; *dorez* and place the pie in a brisk oven for about ten minutes, then take it out, and tie it in some paste-board cut for the purpose, and replace it for four hours ; at the end of that time take it out, put a piece of paste over the hole, and leave it to cool. When perfectly cold, cut off the lid carefully, take out the veal, and put in its place a *salmi chaud-froid* of partridges ; lay these in order, pour the sauce over ; replace the lid, and serve it on a folded napkin.

These *chaud-froid* pies may be composed of all kinds of fowl, pheasants, woodcocks, leverets, &c., according to your taste or convenience.

PARTRIDGES Poêlés.*—Take the entrails, livers, and gizzards, from three partridges (all the same size), through the crop, very

carefully; beat up three quarters of a pound of butter, a little salt, the juice of a lemon, pepper, and pounded aromatics; fill your partridges with this, and truss them like a fowl; then put them in a stewpan on slices of hacon, cover them with the same and sliced lemon; pour a *poêlé* over, and simmer for half an hour; then take them out, drain and serve with a crayfish between each; make your sauce with *espagnole* and *fumet* as usual.

PARTRIDGE (*Potted*).—Let your partridges be thoroughly cleaned, then season them with mace, allspice, white pepper, and salt in fine powder. Rub every part well; then lay them in a pan with the breast downwards, packing the birds as close as possible. Put plenty of butter over them; then cover the pan with a coarse flour-paste, and a paper over that, closely down, and then bake. When cold, put the birds into pots, and cover them with butter.

PARTRIDGES, (*Purée of*).—This *purée* is made in the same manner as that of fowls, substituting an *espagnole travaillé*, and *fumet* of game for the *béchéamelle* and *velouté*.

PARTRIDGES (*Quenelles of*).—Take the skin and sinews from three young partridges; mince and pound them well; rub it through a sieve, and mix it with equal quantities of panada and calf's udder; pound all three together till thoroughly incorporated, then add one yolk and two whole eggs; season to your taste, and poach them as usual. (See *QUENELLES*.)

PARTRIDGES (*Quenelles of*) *à la Sef-ton*.—Make some *quenelles* with the meat of three very young partridges as above directed, and set the preparation on ice. When perfectly cold, form the *boudin*; poach and serve them with the following sauce; mix four spoonsful of *béchéamelle* with three of double cream, two of a glaze made of game, add a little salt, and a small quantity of Cayenne pepper; work these up till quite clear, and then pour it over the *quenelles*.

PARTRIDGES (*to roast*).—Proceed in the same manner as in the directions for roasting pheasants.

PARTRIDGES (*Salmis of*).—Take four roasted partridges, cut them in pieces as neatly as possible, and put them into a stewpan; bruise the remnants, put them into another saucepan, with six ladlesful of *espagnole*, six shalots, a glass of white wine, a little parsley, a bay leaf, a glass of stock, pepper and salt; set this on a brisk

fire, and when reduced to half, strain it over the partridges; make the whole hot, but do not let it boil; dish your *salmis*, dip some fried or toasted bread in the sauce, and lay them on the top.

PARTRIDGES (*Salmis of*) *de Chasseur*.—Cut up two or three roasted partridges, and put the pieces into a stewpan, with three dessert-spoonsful of olive oil, half a glass of red wine, a little salt, pepper, the juice of a lemon, and some of the peel; toss the joints up in this sauce, and when sufficiently done, serve them.

PARTRIDGES (*Salmis of*) *cold*.—Make your *salmis* as usual, but instead of straining the sauce over the pieces, put it into another saucepan, add to it three spoonsful of jelly, reduce, and strain it again, and let it cool; when quite cold, dip your pieces into it, one at a time, and arrange them on a dish, the breasts at the top; decorate your dish with jelly, and serve.

PARTRIDGES, *Salmis of* (*Table*).—If you wish to make a *salmis* at table, cut up your birds, and lay the pieces in a silver chafing dish, add to them, salt, pepper, a glass of white wine, the juice of two lemons, a little of the peel grated, a few shalots minced (pounded garlic, if desired), and some raspings strewed over the top; let it simmer about ten minutes, and then serve.

PARTRIDGES *in a Salmis or Hash*.—Take a brace of partridges that have been roasted, and very neatly cut off the wings, legs, and breasts; put them into a stewpan, and put the backbone into another stewpan, with a bit of lean ham, a small onion, a few stalks of parsley, a few peppercorns, one clove of garlic, a glass of sherry, a ladleful of good stock, and a ladleful of plain sauce; let the whole boil over a gentle fire to the consistence of sauce in general: this done, squeeze it through a tammy to the legs and wings which were put into the other stewpan; put it to the fire to be very hot, then add the juice of half a lemon, a *liaison* of the yolk of one egg, and a table-spoonful of cream; shake the whole well together, lay the partridges on the dish, and serve them to table.

PARTRIDGE *Sauté*.—Having prepared a partridge as for *la Tartare*, put a good piece of butter into a frying-pan, lay in the bird, breast downwards; set it on a brisk fire, strew salt and pepper over, and when it is firm to the touch, turn and do the other side. Serve with a reduced *espagnole*, and half the juice of a lemon.

PARTRIDGE (*Scallops of*).—Cut the

large and small fillets of four partridges into scallops, sprinkle them with salt, and fry them lightly in some butter; then, having drained them, take out the butter, and put into the pan three spoonsful of *fumet* of game, and two of *allemande*; givo them a boil, and put the scallops into it, with some sliced truffles or mushrooms, a small piece of butter, and lemon juice. Dish them with *croquettes* of game round, glaze, and serve.

PARTRIDGES (*Soufflé* of).—Cut off the meat from some cold roasted partridges, chop and pound it well with some *velouté* and butter; season it well, add the yolks of four or five eggs, and rub the *purée* through a sieve into a basin. Whip the whites of half a dozen eggs to a strong froth, which mix lightly with the *purée*; put the whole carefully into a dish, and bake it. Lay a paper over the top to prevent its burning. Twenty minutes are sufficient to do it properly. It should be served the moment it is taken out of the oven.

PARTRIDGE à la St. Laurent.*—Having picked and otherwise prepared your partridges, cut off the claws, and truss the legs within the body near the rump, without, however, making a large hole; then spread out the birds, and beat them on the breasts, in order to give them as much surface as possible; sprinkle them well with salt and pepper, and lay them breast downwards in a pan, in which is a little oil, set it on the fire, and when one side is done, turn them; about half an hour before dinner, broil them very slowly; take two ladlesful of *espagnole*, the juice of a lemon and a half, some of the peel, a little salt and pepper; give this one boil, and when the partridges are done, serve with this sauce over them.

PARTRIDGES à la Sultane.*—Take four partridges, from one of which cut all the meat, remove the sinews, &c. and pound it with some calf's cudder, mushrooms, and anchovy, add a little *consommé*, and stuff the three remaining birds with this *farce*; lard them with anchovies and mushrooms placed alternately; roast them before a slow fire, basting them either with *consommé* or stock; brown them nicely, sprinkle salt and pounded spice over, and serve them hot.

PARTRIDGES en Surprise.*—Take three very fresh partridges, clean and bone them all but the large bone of the leg, and leave on the claws; lay them open on a cloth, season with salt and pepper, and spread

over them a thin layer of partridge *farce-cuite*; fill up the bodies with a cold *salpicon*; roll and sew them into their original form, truss the claws outwards, put them into a pan with a little butter, and brown the breasts; let them cool, and then lard the breasts. Break the bones, and put them into a stewpan, with a thin slice of ham, two onions, a clove, a carrot, a little mace, a well-seasoned *bouquet*, a glass of Madeira, a spoonful of *consommé*, and some grated bacon; put the birds into this, cover them with a double paper, buttered; cover the saucepan close, put fire on the lid, and set them on a brisk fire for half an hour; let the breasts be as much coloured as if roasted; drain and dish them. Serve with *fumet* of game, or their own sauce strained.

PARTRIDGE à la Tartare.*—The partridge being trussed properly, dip it into melted butter, let it be well covered with it; sprinkle salt and pepper over, and roll it in bread-crumbs, then broil it very slowly; when done, serve it over a *remoulade* or sauce à la Tartare; or, if you like it better, a sauce *piquante*, or clear gravy.

PARTRIDGES with Truffles.—Prepare three or four partridges, with truffles in the inside, the same as directed for pheasants; only, instead of roasting, stew them in a good braize; then, having a few truffles well prepared, and mixed in good brown sauce, squeeze in a lemon; and when very hot, pour the whole over the partridges, and serve.

PARTRIDGES with Truffles.*—Empty three partridges through the breasts with great care; put a pound of grated bacon into a saucepan; add some middling-sized truffles, in quarters, salt, pepper, and spices; when they simmer, throw in the trimmings of the truffles; take it off in about ten minutes, and when cold stuff the partridges with this preparation; tie them up as round as you can, and put them into a saucepan, between slices of bacon; make a *poêlé* without any lemon, pour this over, and simmer an hour and a half; then drain, untie, and lay them in a dish. Mince two truffles, give them a few turns in a little butter; then add three ladlesful of *espagnole*, and three of *fumet* of game; reduce the sauce to half, take off the fat, and serve it over the birds.

PARTRIDGES to truss.—Partridges are done in exactly the same way as pheasants are trussed. (See PHEASANTS.)

PARTRIDGES à la Villeroi.—Put some small onions into a little stock, with a bit

of butter, salt, and pepper, and having given them a boil, reduce the sauce, and let the onions take colour; when tolerably brown, stuff two or three partridges (boned) with them, truss them as if whole, fry them lightly in a little oil, with parsley, shalots, and mushrooms; then braize them slowly for about four or five hours in stock and white wine, with slices of bacon and veal; skim and strain the sauce, add a little cullis, reduce, and serve it under the partridges.

PARTRIDGES (*Fillets of*) à la Chingara.—Take the fillets of three partridges, and having trimmed, fry them lightly in a little butter; then cover them with a piece of buttered paper; take six slices of tongue à l'écarlute, cut them to the size and shape of the fillets, heat them with some stock in a deep dish; mince the trimmings of the tongue; then reduce three spoonfuls of *espagnole* and the *fumet* (made with the remnants of the partridges) to a demi-glaze. Dish the fillets *en couronne*, with the tongue between each, pour a part of the sauce over them; put the mince to the remainder; mix them well, add to them a small piece of butter, and put it into the centre of the dish.

PARTRIDGE (*Fillets of*) à la Monglas.*—Take the fillets from six partridges, remove the skin, decorate one side with truffles placed in chequers, and lay them this side downwards in melted butter, do not let them touch; cover them with a buttered paper; take an equal number of the small fillets, fry them lightly, and when cold cut them into scallops, with as many truffles and mushrooms; reduce four spoonfuls of *velouté*, and two of *espagnole*, strain it over the scallops, and keep them hot in the *bain-marie*; fry the fillets lightly over hot ashes; when nearly done, add a small quantity of demi-glaze. Arrange your fillets round a dish alternately with fried bread cut in hearts, pour the scallops into the centre, glaze, and serve.

PARTRIDGE (*Fillets of*) with Oranges.*—Take the fillets from eight roasted partridges (they should be but slightly done), place them on a piece of fried bread, and pour over them the following sauce:—four ladlesful of *espagnole travaillé*, a little whole pepper, the juice of a Seville orange, and some of the peel: give this a boil, and pour it over.

PASTE (*Puff*).—Be very particular that your slab or paste-table, rolling-pin, and cutters, are clean, and free from all old paste; and be very careful that both

the flour and butter are extremely good. Have a dry sieve always in readiness, in or by the flour-tub, so as to use none without sifting it; for, though it may appear pure and fine, bran, or small particles of old paste, may have fallen into it; sifting is, therefore, always necessary.

Weigh one pound of flour, lay it in a circle on the slab; break one egg in the centre, put a small quantity of salt, and a little bit of butter; mix all these together lightly, add a little water, mix them again, then add more water, and so proceed until it binds into paste; but take care that you do not make it too stiff, nor squeeze it much together, till you find there is sufficient water; then work it well together, and roll it out on the slab, but do not roll it too thin; work a pound of butter on the slab, spread it out to the size of the paste, with a knife cut it off altogether, and lay it on the paste; then double the ends of the paste together, to inclose the butter; then give it one turn thus: roll it out till you just perceive the butter through the paste; turn the end which is next to you half way over, and the other end over that, roll it once or twice with the rolling-pin; then let it stand: this is called one turn; then, in three minutes time turn it again, and so proceed until you have given it six turns; then roll it out and cut it for *petits-pâtés*, or any shape you please; but observe not to put over them too much egg, as that will prevent their rising; as soon as they are baked, take them off the sheet, lay them on paper, and when cold scrape the bottoms, neatly cut out the insides, ready for whatever you mean to put into them. For baking, see *Directions for the Oven*.

PASTE (*Royal*) called *Petit Choux*.—Boil in half a pint of water the peel of a lemon, a little sugar, a quarter of a pound of butter, and a few bits of cinnamon; add a pinch of salt. Strain it, and put immediately to it as much dry flour as it can possibly absorb; stir it well on the fire till it quits the pan; take it off, and while it is hot, stir in as many eggs one by one as will make it of a good consistence; about six eggs will do it.

PASTE (*Croquante*).*—Blanch a pound of almonds, dry them well in the stove, and pound them to a dry paste, adding occasionally white of egg and orange-flower, put the paste into a stewpan, and set it on a slow fire, putting in the sugar a little at a time, and stirring constantly. When the paste is sufficiently consistent,

put it in a hoap on tho table to cool, and then form it into cakes of any shape you please.

PASTE (*Croquante*) à l'Italienne.*—Take a pound of sweet almonds, two ounces of orange-flowers, the rind of a lemon, a pound and a half of powder sugar; blanch and pound the almonds, mixing with them the orange-flowers and lemon-peel, adding occasionally white of egg; in the mean time, clarify the sugar, boil it to *petit boulé*, and then take the pan from the fire, throw in the paste, mix it in; then replace the pan, stirring till the preparation no longer adheres to the pan, when put it into a dish, sprinkled well with sugar. As soon as it is cold, form it into cakes or *tourtes*, and bake it in a moderate oven.

PASTE (*German*).—Take three pounds of flour, a pound of butter, half a pound of sugar, half a pound of almonds, cut in long slices, and half a pound of dried currants; make a leaven with a fourth part of the flour, in the same manner as for a *brioche*, and put the remainder into a pan with the butter, warmed, the sugar, and almonds; mix them altogether, add an ounce of salt, a glass of cream, and as many eggs as will make your paste rather thick, but soft; then put the leaven, stir it in well, pour it into a buttered mould, throw a cloth over, and let it stand five or six hours in a warm place to rise; at the end of that time, put it into a hot oven to bake it.

PASTE à la Madeleine.*—Put into a stew-pan a pound of flour, a pound of powder-sugar, half a pound of warmed butter, a little orange flower, and six eggs, or more if necessary. Mix these together well, and then pour the preparation into one large or several small moulds well buttered; make them smooth at the top, and bake in a gentle oven: turn them out and dry them in the oven.

PASTE for Raised Pies.—Take four pounds of flour, one pound of butter, and a little salt, mix these together, adding water, a little at a time, taking care not to put too much, as this paste must be made as stiff as possible; when thoroughly mixed, give it two or three turns, roll it and cut it out to the shape you want for your pie. Sometimes the butter is melted in hot water, and so mixed with the flour; then it will not require so much water, and the paste will stand better; but as you work your paste, when you find it get too cold, warm it a little; the first method of doing it is the best, if intended to be eaten.

PASTE (*Short*) for Tarts.—Take one pound of flour, lay it on the slab, and in the centre put half a pound of butter, two eggs, a very little salt, and a little water, mix them lightly together, and continue adding more water till you find it bind; mix it on the slab a little, and give it two turns, it is then ready for use.

PASTE à la Turque.*—Pound eight ounces of blanched almonds to a fine paste, when add a pound of fine flour, half a pound of butter, three quarters of a pound of powder sugar, a tea-spoonful of saffron in powder; beat these ingredients together thoroughly, and put in as many eggs as will make your paste soft; then butter a baking tin, upon which spread the paste of an equal thickness; mark on its surface whatever formed cakes you like; bake in a gentle oven, and when done, divide it according to the marks. Pistachios may be used instead of almonds.

PASTILLES.*—To make these articles it is necessary to have a small copper stewpan that will hold about a pint, rather deep than wide, with a pointed lip on the right side, and a tolerably long handle, also two pieces of wood, one about eighteen inches long, and four in diameter, called the *bois à tabeller*, the other about half the length, one inch in diameter, and the lower end pointed so that it will exactly fit the lip of the pan; this is called the *bois à égoutter*; six or eight tin plates about the size of a sheet of letter paper.

For the best *pastilles*, take a pound of double-refined sugar reduced to an impalpable powder; sift it through a tammy on a sheet of white paper, put four or five spoonsful of this sugar into your pan, pour on it a little orange-flower water, and beat it well with the larger stick until the preparation is sufficiently thin to run from the stick without being clear; if it be so, more sugar must be added. Put the pan over a chafing dish filled with live coals, and let it stand (stirring constantly) till it boils; then take it off the chafing dish, add two more spoonsful of sugar, work it up well, scrape away whatever sugar adheres to the stick, set it aside, and take the smaller stick in your right hand, hold the pan in your left (slanting) over one of the tin plates; the sugar will, by these means, flow to the lip, then strike the point of the stick into the lip of the pan, which action will separate the liquid, so that each time the stick strikes the lip a single drop of the preparation will fall on

the *tiu*; a little practice will be necessary before this operation can be performed neatly. As soon as all your sugar, &c. is used, replenish the pan and proceed as above directed, until you have as many *pastilles* as you may require. When cold and hard, remove them from the tins with your hand, and keep them in boxes in a dry place. You may, if you please, colour the *pastilles*, taking care to perfume them with a corresponding odour.

PASTILLES (Common).*—These are made in the same manner as the best sort, the difference consists in the materials (which are a quarter of a pound of powder to three quarters of a pound of sugar), and the perfumes are omitted.

PASTILLAGES.*—Put two ounces of well-washed gum dragon into an earthen pan, with as much clear hot water as will cover it, lay a sheet of paper to keep out the dust, and let it stand twenty-four hours; then squeeze it through a coarse cloth into a marble mortar, and add to it as much starch and sugar (both in powder) as the gum water will contain; pound these ingredients well, and strain them through a tammy into a pan, which keep covered with a damp cloth. This *pastillage* is used to form the ornamental parts of pastry and confectionary, such as temples, baskets, &c., and may be tinged of the requisite shades, by mixing with it any of the colouring materials.

PEACHES (Charlotte of).*—Take twenty tolerably ripe peaches, cut them in halves, and scald them in a light syrup; then drain and cut each half into three pieces (lengthwise) of equal thickness; put these into a pan with a quarter of a pound of powder sugar, and half the quantity of warm butter; fry them lightly, and having prepared your *Charlotte* in the usual way, pour in the peaches and finish it (see *CHARLOTTE*). When in the dish for table, cover it completely with the syrup reduced to *la nappe*, and serve immediately.

PEACHES in a Compote.—Cut your peaches in half, take out the stones, peel them, then set them on the fire in a sugar pan, with a sufficient quantity of thick clarified sugar to cover them, and let them simmer in this gently till done; then take them out in a basin, put in the kernels to the sugar, and let it boil until tolerably thick; put in the juice of two or three lemons, and pour the syrup over the peaches; serve them in a deep hot dish.

PEACH Cream.—The peaches must be

prepared the same as for making jelly, but instead of running it through a sieve, rub the whole through a tammy, and make use of less isinglass; put it all at once in the mould, which must be set in ice.

PEACH Fritters.*—Take a dozen small ripe peaches, pare and cut them in halves, soak them in half a glass of brandy, and two spoonful of sugar, on which has been rubbed the rind of a lemon; in two hours' time take them out and dip them, one by one, into some good batter, and fry of a nice colour. Boil a quarter of a pound of sugar to *caramel*, with which glaze the fritters, strewing over each, as it is done, some *gros sucre*.

Nectarine and apricot fritters are made in the same manner.

PEACH Jelly.—Cut ten or twelve peaches in halves, take out the stones and peel them; set a pint of smooth clarified sugar, diluted with water, on the fire; when it has boiled and been skimmed, put in the peaches; the kernels should be broken and put in with them; let them boil very gently for ten minutes, then take out four or five of the halves, and lay them on a plate to be in readiness for garnishing the jelly; let the remainder of the peaches boil for ten minutes longer; while they are boiling take three lemons, cut off the rind, squeeze the juice through a silk sieve in a basin, pass the liquor of the peaches into it, and then the isinglass, running it through the sieve two or three times, in order to mix it well; fill the mould half full of jelly, and when set, put in the peaches and a little more jelly, and when that is set, fill up the mould. The reason why the lemons are peeled before they are squeezed for this jelly is, that the oil in the rind would rather spoil the flavour of the jelly, than be any addition.

PEACH Marmalade.*—Choose the finest peaches, but they must not be too ripe; peel them, take out the stones, and put them into a China basin; clarify a sufficient quantity of sugar to allow the fruit to float in the syrup; boil this sugar to *lissé*; let it cool a little, then pour it over your fruit, and leave it; the next day drain away the syrup, and boil it twelve or fifteen times; then pour it again over the fruit; repeat this process every twenty-four hours for six days; each time adding a little sugar, and boiling it longer, until at the last it reaches the degree *grand perlé*, then add the fruit, and boil them together a few minutes; as soon as they

have boiled up three or four times, take the whole off the fire and put it into glass or China jars. During the six days that the fruit lays in the syrup, take care to place a piece of paper the size of the pan on the surface of the syrup, to prevent the fruit from rising above the syrup, and keep it all equally moist.

Plums are done exactly in the same way.

PEACHES with Pistachios (Gimblettes of).*—Take some puff paste, give it four turns, and roll it out into two thin layers, each thirteen inches square, one of which place on a baking tin (previously moistened), spread over this a pot of peach marmalade, cover it with the other layer, and then cut it with a circular paste cutter of two inches diameter, take out the middle with a cutter of one inch diameter. Beat up half the white of an egg, and a quarter of a pound of sifted sugar, and wash the *gimblettes* over with it; in the remaining glaze add the other half white of egg, and throw into it a quarter of a pound of pistachios; when these are completely covered with the glaze, stick them on the *gimblettes, en couronne*; when baked, replace them in the oven to dry a minute or two, and serve either hot or cold.

PEACHES in a Timbale.—These are done the same as *peaches in a compote*, only that a small quantity of isinglass should be mixed in to turn them into a gentle jelly; serve them in a *timbale*.

PEACH Tourte.*—Put a layer of tart paste on a flat dish, moisten the edge, round which put a band of paste about an inch and a half wide; put a piece of buttered paper and a cover of common paste on, which prick in several places, *dorez* the band, bake and glaze it; when done, take out the paper and paste, and put in their place a *compote* of peaches; reduce the syrup, and the moment before it is sent to table, glaze the fruit with it.

PEACHES (Vol-au-vent of).*—Take three quarters of a pound of puff paste (of six turns), roll it out into a round piece of seven inches in diameter, put this on a very thin layer of fine paste; *dorez* the top, and with the point of a knife mark it within a proper distance from the edge, about a quarter of an inch deep. Put it in a brisk oven, and when sufficiently baked, take out the middle, dry it a minute or two, sprinkle it all over with powder sugar, and glaze it. Take twelve ripe peaches, as near of a size as possible, cut

them in halves, and boil them in a syrup made with six ounces of sugar; when done, drain, pare, and place those which are least coloured, *en couronne*, at the bottom of the *vol-au-vent*, arrange the remainder over, with the kernels introduced here and there; reduce the syrup, and just before the dish is sent to table, pour it over the fruit.

PEARS (Baked).—Take half a dozen fine pears, peel, cut them in halves, and take out the cores; put them into a pan with a little red wine, a few cloves, half a pound of sugar, and some water. Set them in a moderate oven till tender, then put them on a slow fire to stew gently; add grated lemon peel, and more sugar if necessary. They will be sufficiently red.

PEARS in Brandy.*—Take some *beurré* pears not too ripe, put them into a saucepan with a sufficient quantity of water to cover them, set them on the fire, and let them simmer, but not boil, until the pears will yield to the pressure of your finger; then change them into cold water; pare them with the greatest care, so that not a single spot may remain; prick, and put them again on the fire in fresh water and the juice of a lemon; let them boil very fast. As soon as the pears are soft enough for the head of a pin to penetrate them easily, take them out carefully with a skimmer, and lay them in cold water. In the mean time, having boiled your sugar to *lissé*, pour the boiling syrup on the pears, (previously drained from the water), and leave them. The next day drain off the syrup, boil it to *la nappe*, then put in the pears, give them a boil also; proceed in the same manner on the third day, after which, drain the fruit, and put it into bottles. Boil up the syrup a few more times, let it cool, and then pour on it some brandy (three-fourths of the quantity of the syrup); run the mixture through a bag, put it to the pears, and cork the bottles well.

PEARS Candied—are done like apricots.

PEARS (Compote of).*—Take some good sized pears, cut them in halves, and put them into boiling water; when soft, change them into cold water, in which squeeze a little lemon juice. Boil some clarified sugar, drain the fruit well from the water, and then put them into the syrup; boil together until the pears are sufficiently done; skim, and place them in the *compotier*. A little Burgundy wine and prepared cochineal will give the *compote* a red colour.

PEARS (*Compote of*) à la Bonne Femme.*—Choose your fruit carefully, take off the tops, and trim the tails, wash and drain them well; then put them into a skillet with sugar, cinnamon, two or three cloves, a little red wine, and some water. Set them on a slow fire, taking care to skim them. When sufficiently done, they will look wrinkled.

IBID (*Red*).—Peel your fruit, and put it into a well glazed pipkin, with a glass of wine, a little cinnamon, sugar to the taste, and a little water; put in also a pewter spoon; cover the pipkin close, and set it on hot ashes. When done, the pears will be of a fine red colour.

PEARS (*to compound*).—Take a dozen large pears, coddle them; when tender, take them out and lay them in cold water, pare and cut them in halves; take out the cores, put them in syrup made thus: Two pounds and a half of sugar to three pints of water a little lemon peel pared very thin, boiled in them, and a little cochineal bruised and put into a muslin bag: cover them, boil them quick till they are tender and of a good colour; when cold, squeeze in the juice of two or three lemons.

PEAR Cream.—Take a dozen of jargons (or any other mellow pears), peel, core, and cut them in quarters, put them in the tammy, and mash them well with a wooden spoon: then put to them a little clarified sugar cold, the juice of three lemons, with isinglass as cool as it can be without settling; then rub the whole through the tammy, and immediately set it in one large or several small moulds, with ice round them.

PEARS (*Dried*).—These are done in the same manner as apples.

PEARS *Grilled*.—Put some fine baking pears on a fiercely heated stove, till the peel is well browned, then throw them into cold water; clean them thoroughly, put them into a skillet with clarified sugar, cinnamon, and a little water; when sufficiently tender, place them in the *compotier*.

PEAR Ice.*—Take any kind of pear you may prefer, let them be quite ripe, and having pared and cut them into pieces, put them into a saucepan with a little water, set it on the fire; when the fruit is quite soft, rub it through a sieve; to each pound of the pulp put three quarters of a pound of sugar, boiled to *petit lissé*, and the juice of two lemons; mix them well, and freeze in the usual manner. (See Ice.)

PEARS (*to keep*).—Choose the soundest

pears, peel, and cut them into quarters, take out the pips, put the pieces into bottles, which place in the *bain-marie*. If the pears are intended for the dessert, once boiling is sufficient; but if for cooking, they should boil up five or six times. Should the fruit thus bottled have fallen from the tree instead of having been gathered, they will require a quarter of an hour's boiling.

PEAR Marmalade.*—Take six pounds of small pears and four pounds of sugar; put the pears into a saucepan with a little water, set it on the fire; when the fruit is soft, take them out, pare, quarter, and core them; as you do this, throw each piece into cold water, in another saucepan, and when all are done, set them on the fire. As soon as they are sufficiently soft, rub them through a sieve, and having in the meantime clarified and boiled the sugar to *petit lissé*, pour the syrup to the pulp, set it on the fire, and stir them together until the marmalade is of the proper consistence; then take it off, put it into pots, and when cold, tie them down.

PEARS Preserved.*—Take care in making this preserve that the fruit be not too ripe; they are in a fit state as soon as the pips are black. Set the pears on the fire in a sufficient quantity of water to cover them; take them off when quite soft, and throw them into cold water; pare them lightly, cut off the stalks, prick each with a pin sufficiently long to reach the core, and put them again into cold water, with a handful of alum; set them on the fire to boil until the pears are tender, then take them out, and put them into cold water for the third time. Clarify and boil some sugar to *petit lissé*, put some water to it, and when it boils, add the pears, cover the pan, and give the whole a boil; skim and pour it into an earthen pan and leave it. The next day, drain the syrup from the pears, add a little more clarified sugar to it, and boil it again to *petit lissé*; pour it over the fruit, and leave it as before; the next and two successive days, proceed in the same way, each time increasing the degree of boiling, until it reaches *grand perlé*; then add the pears, give the preserve a boil (covered), skim and pour it into a pan, and place it in a stove for two days, then drain the fruit, and put it by for use.

PEARS (*Stewed*).—Wash and prick some large stewing pears, and set them on the fire in a large stewing pan of water to scald; when scalded, take them out, and

put them on the fire in a pan with a sufficient quantity of thin clarified sugar to cover them, a stick of cinnamon, a little mace, and two or three cloves; let them stew gently till they begin to soften and look rather red, then put in a bottle of port wine, and let them continue stewing until perfectly done, and look very rich and red; then put them in a basin or jar, with the liquor over them; they will be all the better for keeping four or five days.

PEAR Tort.—Pare your fruit carefully, cut them into quarters, and take out the cores; if large and green, boil them in a little water till soft; simmer them in some rich syrup, line a dish with puff paste, lay in the pears with the syrup, cover and bake it.

PEAS (Boiled).—Set a large pan of spring water on the fire; when it boils, put in the peas with a handful of salt, and a stalk of mint; when done, drain them in a cullender, and toss them in a stewpan with a good bit of butter, a little salt and pepper; if for the second course, be careful that they are the very youngest, and omit the pepper.

PEAS à la Bourgeoise.*—Make a light white *roux*, into which put your peas; in a little while moisten them with a little boiling water, then add salt, pepper, four onions, a bunch of parsley and scallions, a lettuce chopped small, and reduce them; when the peas are sufficiently done, put in the yolks of three eggs; after which, take care that it does not boil. Serve them quite hot.

PEAS à la Bourgeoise.—Cut two or three cabbage lettuces, or heads of endive, into squares, then fry three green onions in clarified butter, of a fine brown; the lettuces being well washed and drained from the water, put them into the pan with the onions, and let them stew very gently till done, and then drain them on a sieve. Toss them together with the peas, and stew them the same as in the direction for *peas stewed à la Française*.

PEAS (Cullis of).—Boil some green peas in a little good stock with a bunch of parsley, scallions, and savory, rub them through a sieve into a cullis; if you wish it to be very green, add a little spinach essence.

Maigre Peas Cullis is made in the same manner, only fish broth is used instead of the stock.

PEAS au Gras.*—Take some fresh gathered peas, and having shelled, wash, and drain them well. Cut some streaky

bacon into dice, which put into a stew with a bunch of sweet herbs, set these on a gentle fire, and in half an hour add the peas, shaking the pan well; when the latter are about three parts done, moisten with veal gravy or *consommé*, and finish them. Serve with fried bread.

PEAS (to keep Green).—Shell and put them into a kettle of water when it boils; give them two or three warms, dry and bottle them.

PEAS à la Paysanne.—Prepare your peas as directed, *à la Seflou*; wash very clean some cabbage and eos-lettuces, a handful of parsley, and a few scallions; break them in pieces, and having drained, put them to the peas, and stew them over a slow fire, stirring frequently to prevent their burning; when sufficiently done, season with pepper and salt, and serve.

PEAS (Purée Potage of).*—Put about three pints of green peas into cold water, add to them a quarter of butter, which mix well with the peas by working them about with your hands, then, having drained them in a cullender, put the peas into a stewpan with a little parsley and a few scallions; set them on a moderate fire, stirring occasionally; in half an hour's time take them out, put them into a mortar, and pound them well; then rub them through a sieve, adding a little cold broth to enable them to pass through more easily; make your *purée* very clear, heat it, and pour it on the bread about ten minutes before you serve it.

PEAS Pudding.*—Take a pint of good split peas, and having washed, soak them well in warm water; then tie them loose in a cloth, put the pudding into a saucepan of hot water, and boil it until quite soft. When done, beat it up with a little butter and salt, and yolks of two eggs; tie it up again tight and serve it with boiled pork or beef.

PEAS in a Purée.—Proceed as directed for peas-soup, but let the *purée* be much thicker, and add a little more sugar and salt; this will serve to garnish a stewed leg of lamb, lamb or mutton cutlets, duck stewed, &c.

PEAS (dry Purée of).*—Having washed your peas thoroughly, put them into a saucepan with water, three carrots, three onions, two cloves, two heads of celery, a quarter of a pound of butter, and salt to the taste; having boiled them till the peas are sufficiently done, take out the other vegetables, and rub the peas through a sieve. The *purée* should be rather thick

than otherwise, as it may be made thinnor by the potage which you add to it.

PEAS (Ragoût of) with Bacon.*—Take half a pound of bacon, cut it into pieces, which put into a stewpan with a little butter; put a pint of young peas into a basin, stir some butter into them, and pour on a little water; leave the peas in this for about seven or eight minutes, then drain and set them on the fire; in a few minutes, add a little broth, then bacon, parsley, scallions, salt, and pepper; stew the whole over a gentle fire; skim it well, and if too salt, add a little sugar.

PEAS à la Sefton.—Take three pints of young fresh gathered peas, and put them into a pan with two ounces of butter and plenty of cold water, work them well with the butter till they adhere together, and having drained them thoroughly in a cullender, stew them gently with a bunch of parsley and scallions; as soon as they become green, sprinkle a little flour over, give them a stir, pour a sufficient quantity of boiling water to cover them, and reduce it quickly over a large fire; dissolve a small lump of sugar, and merely a taste of salt, in a little water; add this to the peas.

PEAS Soup.*—Take the liquor in which a joint of salt beef, pork, or leg of mutton, has been boiled; put it into a large saucepan, with beef bones, a knuckle of ham, a carrot or two, a leek, a little celery seed tied in a bag, a pint of split peas; let the whole simmer by the side of the fire four or five hours. When sufficiently done, rub the peas through a cullender, strain the liquor over them, season it to your taste, and serve with mint dried, and rubbed fine, toasted or fried bread cut into dice, and Cayenne pepper.

PEAS (Green) Soup.—Take young carrots, turnips, onions, celery, and cabbage lettuces, slice them, and put them into a stewpan with a little piece of butter, and some lean ham cut in pieces; stew them for a short time close covered; then fill them up with stock sufficient for your soup, let it boil till the roots are quite soft, throw in a few leaves of mint and the crust of a roll; pound them and put ready for the peas; boil a quart of old peas as green as you can in water, strain them off and pound them; mix with the other ingredients and rub through a tammy, heat it, and season with salt, pepper, and sugar; throw in a few young boiled peas, and if it has lost colour, restore it with spinach greenings.

PEAS (to Stew Green)—Put into a stewpan a quart of peas, a lettuce and an onion, both sliced, a bit of butter, some pepper, salt, and no more water than hangs round the lettuce from washing. Stew them very gently for one hour. When to be served, beat up an egg, and stir it into them; or a bit of flour and butter.

PEAS (Stewed) à la Française.—Boil some very young peas in plenty of spring water with a little salt in it; when nearly done drain off the water, and put them to stew with a bit of butter, a green onion, and a small bunch of parsley, a little sugar and salt; let these stew together for a few minutes, then add two or three spoonfuls of *consommé*; when they appear dry, add some green sauce, but take great care not to put too much, if intended for the second course, as there is not so much required as for an *entrée* in the first course; before serving, mix in a *liaison* of the yolk of one egg, with a little cream.

PEPPER Cakes.—Boil a quarter of an ounce of whole white pepper in a gill of sack, for a quarter of an hour; then strain, and mix the liquor with as much fine sugar as will make a paste; drop this on a tin plate, and let them dry.

PEPPER Pot.*—Take as much spinach as will fill a good-sized dish, put it in a saucepan without any water, set it on the fire, and let it boil; then drain off all the liquor, chop the spinach very fine, and return it to the saucepan, with the water just drained from it, more water, onions, three or four potatoes, a lettuce or head of endive cut small, the bones of any cold roast meat, if you have them, and half a pound of bacon; put the whole on the fire, and when it has boiled for about an hour, put in a few suet dumplings; leave it twenty or thirty minutes longer; season it well with Cayenne, and serve.

PEPPER Sauce.—Take an onion or two, a couple of carrots, a parsnip, half a parsley root (all cut in slices), two cloves of garlic, a bay leaf, two cloves, and a little butter; set them on the fire, and when they take colour, add some cullis, half a glass of vinegar and broth, salt, and coarse popper; reduce to a proper consistence, skim and strain it.

PERCH.—Perch are not esteemed so much as carp and tench; but they are a most delicate fish; their freshness may be ascertained by the liveliness of their eyes, and the stiffness of their fins. Perch do not preserve so good a flavour when stewed, as when dressed in any other way.

PERCH au Beurre.*—Having thoroughly cleansed and taken out the gills, put your perch into a stewpan, with a sliced onion, a carrot, a bay leaf, parsley, salt, and a little water. When done, drain them; take off the scales and skins carefully; place the fins at equal distances in the bodies, and serve them covered with a butter sauce.

PERCH (Boiled).—Put them into cold water, and let them boil carefully; serve with melted butter and soy.

PERCH (Boiled).—Set the perch on in cold spring water, with plenty of salt; as soon as they boil, skim them well, and place them aside to simmer till done; and serve them either with anchovy sauce, or with melted butter and soy.

PERCH in Court Bouillon.*—Having cleaned your perch and rejected the gills, wash them well in vinegar, and then put them into a saucepau, with some butter, sweet herbs, small white onions, and white wine; stew them till done; drain, and serve them dry, on a napkin folded, in a dish.

PERCH (Filets of) fried in a Marinade.—Scale and cut off the filets of six perch without any bone, and let them soak for ten hours in a mariuade, half vinegar, half water, carrots, onions, a bay leaf, some peppercorns, salt, and a clove of garlic; a few minutes before you wish to serve them, take them out of the marinade, shake them in flour, and fry them quick in clear lard; when free from fat, place them on a dish, with good strong butter sauce under them, into which put a table-spoonful of tarragon vinegar; when very hot, pour it between the fish.

PERCH à la Gordiane.*—Scale, empty, and clean as many perch as you may require, and soak them for five minutes in melted butter, with sweet herbs shred, salt, pepper, and pounded coriander; put the fish (with this marinade) into a jar, cover it very close, and set it in hot ashes; when you think the perch are about half done, add some good veal gravy, cover it as closely as before, and let it remain till the fish are done.

PERCH à la Hollandaise.—Thoroughly clean and wash the perch, then set them on the fire in half milk, half water, some salt, and a bit of butter; simmer them gently over a slow fire, and when done, drain off the liquor, lay them on a dish, with a sauce à la Hollandaise over them.

PERCH à la Polonoise.*—Clean three perch well, take out the gills and roes, in

the place of which put carp roes; tie up their heads, and stew them in a light salt and water, with parsley roots and leaves, bay leaf, and lemon peel. When nearly done, take off the scales and skins; dip the fish in a *Ste. Ménéhould* sauce, and bread them; beat up the yolks of three eggs in a little melted butter, salt and pepper; dip the perch in this, and bread them a second time; broil them slowly, and serve with a tomato sauce.

PERCH au Restaurant.*—Scale and clean your fish, and if large, soak them in hot brine, but if they are small, that is not necessary. Put a piece of butter into a stewpan, set it on the fire, and keep stirring till it melts, then add some veal gravy or *consommé*, salt, pepper, vinegar, and your fish; stew gently till sufficiently done. Serve with the sauce poured over.

PERCH à la Vasse Fiche.*—Take three or four perch, gut and clean them well; take out the gills and roes, and put some carp roes in their place, tying up the heads; put them into water slightly salted, with sliced carrots, parsley roots and leaves; give them one boil only; then take out the fish, and mix with the sauce some well reduced *velouté*; put the perch in again, give them another boil, and dish them, with the same sauce poured over.

PERCH au Water Suchet.*—Cut some parsley roots into small pieces, which put in a sufficient quantity of water to boil what perch you may have; add a bunch of parsley and some salt; when the roots are quite done, put in the perch (well scaled and cleaned) for ten minutes. In the mean time scald some parsley leaves in salt and water; then drain the perch, place them in a tureen, with the parsley roots and leaves; strain the liquor over it, and serve. Slices of bread and butter should be sent to table to eat with it.

PERCH with Wine.*—Having scaled and taken out the gills, put the perch into a stewpan, with equal quantities of stock and white wine, a bay leaf, a clove of garlic, a bunch of parsley and scallions, two cloves, and some salt. When done, take out the fish, strain off the liquor, the dregs of which mix with some butter and a little flour; beat these up, set them on the fire, stirring till quite done, adding pepper, grated nutmeg, and a ball of anchovy butter. Drain the perch well, and dish them with the above sauce.

PERLINGO.*—Take a pound and a half of sifted flour, and having placed it on your slab, make a hole in the middle of it,

into which put three quarters of a pound of brown sugar, half a pound of fresh butter, the rind of two lemons grated, and ten eggs; knead all these ingredients together well, until you have a pretty firm paste; if it should be too thin, add a handful more flour. Then cut the paste into small pieces, each of which roll in the palms of your hands, till they are the length and thickness of your finger; take a round stick (about half the diameter of your paste), press this down on each of the pieces, so that they may be their original thickness on one side, and thin on the other; when all are thus pressed, form them into little crowns (the flat side inwards, and the thin end uppermost), lay them on white paper, and bake them in a moderate oven; in the meanwhile, make some white sugar varnish or icing, and when the perlingos are sufficiently done, dip them carefully in the varnish, one by one; then replace them in the oven, a minute or two, to dry.

PEROGEE *Padogeos*. *—Take a piece of beef, mutton or lamb, that is tender, the same quantity of beef-suet, shred separately very fine, then mix them altogether, seasoning them with pepper, salt, and a little shallot; when seasoned, mix it with a little good broth or gravy; make a paste as follows: Melt two ounces of fresh butter in half a pint of warm milk; then put in one egg, well beaten, adding flour to it by degrees, till it is very stiff, and no eyes in it; mould it well, roll it out very thin, cut it out with a very small basin, lay the meat on one side, turn the other over as a puff, close it with some egg, yolk and white beaten together, and fry in good beef-dripping.

PERRY.—Perry is a pleasant and wholesome liquor, made from the juice of pears, by means of fermentation, somewhat in the same manner as cyder is made from apples. (See **CYDER**.)

The best pears for perry, or at least the sorts which have been hitherto thought the fittest for making this liquor, are so excessively tart and harsh, as to be totally unfit for any other purpose. The Bosbury pear, the Bearland or Barland pear, are the most esteemed in Worcestershire, and the squash pear, as it is called, in Gloucestershire; the liquor made from this fruit is pale, sweet, yet remarkably fine, and of a strong body, and held in very great estimation.

In making of perry, the pears should be ground and pressed, exactly in the same manner as those of apples in the making of

cyder (see **CYDER**); but the reduced pulp should not be allowed to remain any length of time without being pressed. In Herefordshire, or the counties in its vicinity, it has never been the practice to blend the juices of the different varieties of the pear, in order to correct the defects of one kind by the opposite properties of another. It is, however, thought more easy to find the required portion of sugar and astringency, as well as flavour, in three or four varieties than in one; therefore, it is supposed, a judicious mixture of fruits affords a prospect of great benefit.

In grinding, the pulp and rind of the pear, as in the apple, should be perfectly reduced, and though no benefit is said to be derived from the reduced pulp remaining some hours unpressed, yet there is no doubt but, where all other circumstances are the same, that portion of liquor will, for the most part, be found the best, which has remained the longest under the power of the mill-stone.

The juices of the pear and the apple are constituted of the same component parts, but the proportions are different. In the juice of the pear, the tanning principle is predominant, with a less portion of sugar, mucilage, and tinging matter.

Perry requires nearly the same sort of management, during the process of fermentation, as cyder; but it does not afford the same indications by which the proper period of racking it off may be ascertained. The thick scum that collects on the surface of cyder, seldom appears on the juice of the pear; and, during the time of the suspension of its fermentation, the excessive brightness of the former liquor is rarely seen in the latter; but, where the fruit has been regularly ripe, its produce will generally become moderately clear and quiet in a few days after it is made, and it should then be drawn off from its grosser lees. To prevent an excess of fermentation, the same means are used as in making cyder, and the liquor is rendered perfectly bright by using glass. For this purpose the isinglass should be reduced to small fragments, by pounding in a mortar, and afterwards being steeped twelve or fourteen hours in a quantity of liquor, sufficient to produce its greatest degree of expansion. In this state it must be mixed with a few gallons of the liquor, and stirred till it is diffused and suspended in it; and it is then poured into the cask, and incorporated with the whole by continued agitation for two or three hours. This process

should be repeated till the required degree of brightness is obtained, the liquor being each time drawn off, on the second or third day, from its precipitated lees. About an ounce and a half, or two ounces, of isinglass, are generally put into a cask of a hundred and ten gallons, at once; were its mode of action purely mechanical, there could be no objection to a larger quantity; but it has also a chemical action on the liquor. It combines with, and carries down, the tanning principle, and hence, during the process of fining, the liquor is deprived of a large portion of its astringency. This substance is most readily diffused, in liquors, by boiling; but, by this it is dissolved, and converted into glue, and its organization, on which alone its powers of fining depend, is totally destroyed.

But, when perry can be made sufficiently bright without it, it is better not to use the isinglass; as the liquor is rendered extremely agreeable to the eye by it, but is thought to become more thin and acid by its action.

In the after-management of perry, the method is the same as that of cyder, but it does not bear situations where it is exposed to much change of temperature so well, and its future merit cannot be so well judged of by its present state. In the bottle it almost always retains its good qualities, and in that situation it is best to be put, if it remains sound and perfect, at the conclusion of the first and succeeding summer.

*PERRY Vinegar, as made in Holland.**

—The pears which fall from the trees are picked up, cut into slices, and put into casks; water is poured over them, and they are left exposed to the sun, and yeast is added to hasten the fermentation. When the vinegar is made, strain, and let it rest some days; after which, a deposit is formed; draw off the vinegar carefully, and bottle it.

*PERSICA.**—Cut about one hundred peach leaves, put them into a wide-mouthed bottle, pour on them a quart of the best brandy, cork it close; in three weeks strain it off, and put to it an equal quantity of capillaire. It is good in custards, puddings, and as a *liqueur*.

PETIT Choux, or Royal Paste.—(See *Paste Royal*), and having made it as there directed, when it is cold, form the *choux*, about half the size of a walnut, on a baking sheet, by dropping it off a spoon in compact drops a little distance from each other;

brush them over with egg and a little milk; bake in a moderate oven, and do not let in the air while they are rising; sometimes glaze them with powder sugar; detach them from the baking tin with a knife; make an incision in them, and introduce whatever sweetmeats you think proper. With this paste a great variety of dishes may be made according to fancy.

PETITS Patés (Cases of).—Having made a sufficient quantity of puff paste, and ascertained, by trying it, that it is rolled enough and not too much; roll it out to about the thickness of one-fifth of an inch, dip a cutter (round or oval, plain or fluted), into boiling water in order to detach the paste immediately from the cutter, and then proceed to cut out as many pieces as wanted, taking care between each one to dip the cutter in water; place them an inch apart; stamp them even on the top with a cutter, about three sizes less than the former one; lightly *dorez* and bake them in a brisk oven, of a clear light brown colour; when done, gently with a skewer raise the piece marked out with the smaller cutter, take all the inside out; put them on paper and keep hot till dinner time; instead of using the small pieces taken from the tops, you may have some pieces cut out from the puff paste much thinner than the *patés*, with a larger cutter than you marked the tops with; *dorez* and bake them, and slightly cut the bottoms off; when your *patés* are filled place these tops on. These cases will do for a great variety of things.

*PETITS Patés (Hot).**—Roll out about a pound of puff paste to a proper thickness, which cut into pieces, with a plain round paste cutter, two inches in diameter; place half the number of these pieces on a baking tin (slightly wetted), about half an inch apart; moisten each of them a little, and having laid a small bit of *godiveau* on every one, cover them with the remainder of the paste, press the edges together, *dorez*, and bake them in a brisk oven, of a clear brown.

PETIT Gateaux à la Reine.—Proceed in the same manner to make the paste as for *petit choux*, except that you must substitute of milk and cream equal quantities instead of water, also adding a glass of brandy and nutmeg; line some tart pans with puff paste, put a little jam in each, and over that a good spoonful of the above paste; when baked enough, powder some sugar over them, glaze with a salamander, and serve very hot. You may, if you like, omit the jam.

PETTITTOES.—Boil the feet, the liver, and the heart, of a sucking pig, in a little water, very gently, then split the feet, and cut the meat very small, and simmer it with a little of the water till the feet are perfectly tender; thicken with a bit of butter, a little flour, a spoonful of cream, and a little pepper and salt; give it a boil up, pour it over a few sippets of bread, put the feet on the mince.

PHEASANTS.—The spur of a young cock pheasant, should be short and round; when they are long and sharp, the bird is old. A cock pheasant is a fine flavoured bird, but the hen is accounted the best. When the bird is stale, if the vent is rubbed by the finger, the skin peels off. The same rules may be observed for black-cocks.

PHEASANT à l'Angoumoise.*—Toss up some truffles in a little butter, season them to the taste; then take them from the fire, and when cold, add to them five-and-twenty or thirty roasted and peeled chestnuts; stuff a pheasant, larded with truffles, with these, and then wrap it in thin slices of veal or mutton, over which lay two rashers of bacon; tie it up, and put it in a pan on more bacon; pour a sufficient quantity of Malaga, or any other Spanish wine, to cover it, and set it in the oven; when done, untie it; take off all the fat, add some more truffles, and thicken the sauce with roasted chestnuts, pounded quite dry.

PHEASANT (Boudins of).*—Take all the meat from a cold roasted pheasant (without any of the skin or sinews), and mince it very small; break the bones to pieces, and put them into a stewpan, with a small quantity of water; draw out the essence of them over the fire; soak some bread in this essence; boil six onions in broth, season them with salt, pepper, cloves, nutmeg, a little basil, and parsley; when done, mince, and mix them with the pheasant and bread; put the whole into a mortar, and pound it; dilute with cream; add the yolks of six eggs, and three quarters of a pound of beef, cut into dice, salt and spices; put the preparation into skins, as usual. (See *Black Puddings*).

PHEASANT Boudin à la Richelieu.*—Take all the meat of a pheasant, pound, and rub it through a *quenelle* sieve; in the meantime, roast a dozen large potatoes, pare them very cleau, and, having pounded them also, take as much of them as you have pheasant, and pound toge-

ther; add an equal portion of butter, salt, pepper, nutmeg and other spices; pound the whole, putting in five eggs, one at a time; when all are in, take the *farce* from the mortar, sprinkle the end of the table with flour, lay the *farce* on it, and roll it up in the form of thick sausages; poach these, and drain them; when cold, bread them, dip them in eggs beaten with a little melted butter and salt; broil, and serve them with a *fumé* made of the remnants.

PHEASANT with Cabbages.*—Take a trussed pheasant, lard the breast and legs with bacon, rolled in pepper, salt, and pounded spice; cover it with bacon, line a stewpan with bacon also, and put in the pheasant, with a moderate sized servelas, four carrots, four onions, two cloves, two bay leaves, some slices of veal, and a pound of streaked bacon; blanch the cabbages, tie them up, that they may not lose their shape, and put them to the pheasant, with stock and pepper; let them simmer for two hours; then drain the cabbages, place the pheasant in the centre of a dish, the other articles round, and serve with a *fumet* of game.

PHEASANT with Celery.—Prepare a pheasant the same as a fowl is prepared for boiling; then stew it in any kind of good braize till it is well done; have ready six fine heads of celery, cut into rounds about the size of a shilling, blanch them for a few minutes, drain them on a sieve, and then put them to stew, till nearly dry, in good stock; have ready some good brown sauce, with a bit of butter mixed in it; put the celery to this, add one squeeze of lemon juice, stir it gently, and pour the whole over the pheasant, and serve it to table hot.

PHEASANT (Fillets of) à la Chevalier.*—Take eight fillets, put aside the small ones (which must be fried lightly, to lay in the centre of the dish), trim and lard the others; put slices of bacon and veal, the remainder of the pheasants, two carrots, four onions, two bay leaves, two cloves, into a saucepan; lay in the fillets nicely; pour over them one glass of white wine, two of *consommé*, a little salt, and cover the whole with a buttered paper; set the pan on the fire, and as soon as it boils, lessen the fire beneath, and cover the lid with hot coals; in about an hour take out the fillets, drain, and glaze them. Strain and reduce the liquor, add three ladlesful of *espagnole*; when the sauce is of

the right consistence, strain it again into a dish, and servo the fillets in it, laid on fried bread.

PHEASANT (*Croquettes of*).*—Take the white meat from three pheasants (roasted), remove all the skin and nerves, and cut the meat into dice; put a ladleful of *bechamel* into a saucepan, reduce it to half, then add to it two ounces of fresh butter, which must dissolve in the sauce without being put on the fire; strain it over the minced pheasant, season with pepper, salt, and nutmeg; mix the whole together well, and when cold, lay it in heaps nearly as big as an egg; give them what shape you please, roll them in bread crumbs, after which soak them a minute in eggs, beaten with salt and pepper; bread them a second time, and fry the *croquettes* in the usual way.

PHEASANT (*to dress*).—A pheasant may be done in almost every manner that a fowl is dressed, besides being made into *petits pates*, *croquettes*, in an aspie jelly, or Italian salad.

PHEASANT à la d'Estaing.*—Lard a good sized pheasant, give it a few turns in some melted butter, then tie slices of bacon round, and roast it. In the meantime, take the roes of carp and other fish, with which make a *matelote*; add to it some balls of *godiveau*, truffles, morels, sweet herbs, small onions, veal sweet-breads, and any other articles you may choose, all dressed in veal gravy; when the pheasant is done, take off the bacon, put it into a dish, and pour the above *ragoût* over it.

PHEASANT à l'Etouffade.*—Your pheasant being properly prepared and trussed, rub some bacon with salt, pepper, cloves, mace, nutmeg, and cinnamon; lard the breast and legs with this, and tie up the bird in slices of bacon, line a stewpan with more slices, put the pheasant on them, and pour over some *poêlée*, and equal quantities of white wine and stock; simmer it for two hours; then drain, untie, and servo it over an essence of game.

PHEASANT *Farce à l'Espagnole*.—Make a veal foremeat, and put part of it into the crop of the pheasant (it being prepared for stewing), and make the remainder into long rolls; blanch and stew them in the same manner as directed for pigeons, with the same sauce.

PHEASANTS in Fillets.—Cut out the fillets of the breast, the same as from a fowl, lay them on a table, and with a large knife

cut them into three thin slices; then lay them carefully in some clarified butter. When the whole is done, sprinkle a little salt over them; do them for a minute over a quick fire (turning them on each side), but be careful that they are not brown; drain them from the butter, and dish them in the form of a star, and pour over them some butter sauce, very hot, with half a lemon squeezed into it,

PHEASANT en Galantine.*—Choose a large pheasant for this purpose; having picked it, &c. split it down the back bone, and spread it open on a cloth, cover it entirely with a game *farce*; cut some calf'sudder, tongue à l'écarlate, and truffles, in *lardons*, roll these well in a mixture of salt, pepper, pounded spice, and aromatic herbs; place these *lardons* at equal distances, and alternately on the *farce*; then some fillets of rabbit, cover the whole with the *farce*, and proceed thus until the pheasant be filled; then roll it up, form it as near as possible in its original shape, lay slices of bacon round, and wrap it in a new cloth; sew it over, and tie the ends tight; put some onions, carrots, two cloves, two bay leaves, garlic, a quarter of a pound of ham, two knuckles of veal, and the bones of the pheasant, or any other game; place the bird on this, cover it with slices of bacon, pour in some stock, and a bottle of white wine (there should be a sufficient quantity of liquid to cover the pheasant); put a buttered paper over the whole, cover the pan close, and set it on a brisk fire, with hot ashes on the lid, and leave it for three hours; then remove it from the fire, let it remain another hour in the braising-pan, after which take it out, press it lightly to flatten the breast as much as possible. Strain the liquor, and set it on the fire again; skim it well, and when it is on the point of boiling, add a glass of white wine; skim it again, and reduce it a fourth; beat four eggs in some cold water, take the jelly from the fire, and put the eggs in, a little at a time; stir constantly till the whole becomes as white as milk; add the juice of two lemons, and set it on the side of the stove to clarify; when reduced to about half its original quantity, strain it through a napkin, and let it cool; in the meantime, unwrap the pheasant, clear away all the fat, glaze, and having placed it on a napkin, garnish it with the jelly.

PHEASANT (*Galantine of*) à la Parisienne.*—Soak and blanch a fine fat liver, cut it in halves, each of which divide into four

slices; pound two of these, a partridge boned, and an equal quantity of fat bacon; season the whole highly, add the yolks of two eggs, and sweet herbs (the latter dressed in a little butter); when these ingredients are thoroughly pounded, rub the *farce* through a quenello sieve. Take a plump pheasant that has hung some days, lay it open on a napkin, and season it high, spread half the *farce* over it; on this put three of the slices of liver, and between each, some truffles, cut in halves; strew over a proper quantity of spiced salt; then half the remaining *farce*, the liver, truffles, and spice, as before; cover the whole with the rest of the *farce*, and sew up the bird in its original form, and cook the galantine in the usual way. (See *Galantine of Partridges*). The pheasant, however, requires to be three hours on the fire.

PHEASANT (*Gratin of*).—Mince extremely fine the breast of a pheasant that has been roasted, and put it in some good *béchamelle* sauce; mix it well up, and add a little lemon juice; then pour it into a dish, shake over it a few bread crumbs, sprinkle it with clarified butter, and then with more bread crumbs, and, just before it is wanted, colour it with the salamander.

PHEASANT, à l'Italienne.—Well stew a couple of small pheasants with a *farce* in their crops; place them carefully on a dish, pour over the whole an *Italienne* sauce, and send them to table.

PHEASANT with Olives.*—Stuff a pheasant with a *farce*, composed of fat livers, truffles, scallions (all minced), streaked bacon pounded, salt, pepper, and nutmeg, mixed together, with one or two yolks of eggs; wrap the bird in a slice of bacon, and roast it. When done, serve it with olives, stewed in rich veal gravy, poured round.

PHEASANT à la Perigieux.*—Having picked and singed a pheasant, take out the entrails, &c., through the crop; take a pound and half of truffles, clean and pick them, cut them into pieces about the size of a nut, mince the trimmings very small; put half a pound of grated bacon, a quarter of a pound of butter, and the same of olive oil, in a saucepan; set them on the fire, and when hot, put in the cut truffles, give them a few turns, and then add a little salt, pepper, and spices; in about five minutes, throw in the minced trimmings for a minute or two; then take off the pan, and when cold, fill your pheasant with this, through the crop; lay a very thin piece of bacon on the aperture, draw the

skin over, truss the bird, and tie it, so that the truffles cannot escape, and put it between slices of bacon into a saucepan, pour some *poêlée* on it without the lemon juice, cover it with a piece of buttered paper, and let it simmer for an hour; then drain and untie it carefully, and place it on a dish. Mince two truffles, give them a few turns in some butter; add three ladlesful of *espagnole*, the same of *fumet* of game, reduce the sauce to half, strain, and pour it on the bird.

PHEASANT (*Hot raised Pie of*).*—Take a couple of pheasants that have hung for some days, and when picked and singed, cut them up, and give them a few turns in herbs; in the meantime make a raised crust, about seven inches in diameter, and four in height, but smaller in the middle than at top or bottom; on the bottom and sides of this spread some good *godiveau*, or fine *farce*, with a couple of truffles minced small, lay the legs and backs of the pheasants on this, then four or five truffles, each cut in half, then place the fillets and breasts, more truffles, and so on, till the birds are in; pour over them the herbs in which they were cooked; cover the whole with two bay leaves, and some slices of bacon; lay a paste on the top, ornament the exterior of the pie according to your fancy, *dorez*, and put it into a brisk oven; as soon as the top of the pie is nicely coloured, cut it off carefully, and place in its stead four pieces of paper, at least nine inches in diameter; let the pie remain in the oven for an hour and a half; drain off the fat, and pour in an *espagnole* with some minced truffles, glaze the crust, and send it to table as soon as possible after it is taken out of the oven.

PHEASANT (*Standing Pie of*).*—Bone three fine pheasants which have hung for some days, lard them with small *lardons*; then lay them open on the table, season with spiced salt, put in each two spoonsful of *farce*, and a few truffles; then sew up each in the form of a ball. Take a stewpan, the size you intend to have your pie, line it completely with slices of ham and bacon, on which lay the pheasants, and a *noix* of veal, tied up that the form may be preserved; add to these, a sufficient quantity of spiced salt, the bones of the pheasants, some cuttings of veal, and truffles, four onions, stuck with three cloves, two carrots, a large bunch of parsley and scallions, bay leaf, basil, thyme, a glass of Spanish wine, two ladlesful of good *consommé*, and four of other broth skimmings;

take care that your meat is covered with the liquor ; put a buttered paper over the whole, and set it on the fire ; when it has boiled a few minutes, take it off, and put the saucepan on the stove with fire on the lid, and leave it for an hour, boiling constantly. When quite cold, take out each article, add the ham and bacon to a *farce*, made as directed for *Partridge standing-pie chaud-froid*. Raise your crust as usual, and put into it a quarter of the *farce*, make it smooth, and having untied the veal, lay that in the pie, strew a little spiced salt over, a third of the remaining *farce*, and four truffles, each cut in two ; then take the thread from the pheasants, trim them a little that they may lay in the pie without injuring the shape ; put a pinch of spiced salt, and some truffles ; cover them with the rest of the *farce*, in which put more truffles, cut in halves, then add the butter, hay leaves, &c., and finish as directed in the above mentioned receipt. Three hours and a half are sufficient to bake this pie ; when taken out of the oven, pour in the *consommé*, previously strained through a cloth, and close the hole with a piece of paste.

PHEASANT (to roast).—Take out the entrails, and singe the pheasant over the stove, then roll a bit of butter in pepper and salt, and put it into the inside of the bird ; truss it neatly with the head turned on one side, keeping the breast as full as possible ; over which should be laid slices of fat bacon tied on with packthread ; before it is put on the spit, break the backbone, that it may lay the better on the dish. A good sized pheasant will take half an hour ; when nearly done, take away the bacon, brown the pheasant well ; sprinkle it with flour and salt, and froth it with butter ; serve it with water cresses, a good gravy under it, and bread sauce in a boat.

PHEASANT (*Salmis* of).*—Take two cold roasted pheasants, cut them up, trim the pieces properly, take off all the skin, and put the limbs into a stewpan. Put the remains of the pheasants into another saucepan, with a glass of white wine, four shallots, a little Seville orange peel, half a clove of garlic, half a bay leaf, four spoonsful of *espagnole travaillée*, a bit of glaze, and a spoonful of *consommé* ; reduce these, and then strain the sauce over the pheasant, make it hot in the *bain-marie*, but do not let it boil ; lay them in a dish, the smallest pieces first, and the more considerable ones round, intermixed with fried

bread ; squeeze the juice of a Seville orange into the sauce, which pour over the bird.

PHEASANT with *Saur-Kraut*.*—Take a large pheasant, and having picked and singed, truss it like a chicken ; season the inside with parsley, shallots, salt, pepper, and spices, and lard it ; take a sufficient quantity of *saur-kraut* to fill a good sized dish, put it into a saucepan, with a piece of bacon, and a servelas, and some pot skimmings, set it on a moderate fire for a quarter of an hour, then take out the bacon and servelas, put in the pheasant, and leave it an hour and a half ; when done, take it out, put it on a dish, drain the *saur-kraut*, and lay it round the bird ; remove the skin, and cut the servelas into slices, which, with the bacon also sliced, place round the whole.

PHEASANT (*Soufflé* of).*—This dish is prepared in the same manner as the *soufflé* of partridge.

PHEASANT with Truffles.—Take a fine large pheasant, and prepare it the same as a fowl for broiling, with slices of fat bacon on the breasts ; and put into the inside four or five whole truffles, and some chopped, with parsley and thyme ; then put it to roast till it is well done, and of a fine brown colour, then dish it up, and garnish it with a good brown sauce, with truffles and mushrooms.

PHEASANT to Truss.—Let it be well picked and singed, then cut a slit in the back of the neck, and carefully take the crop out without breaking it ; then cut off the vent, and draw out the inside, after this, well wipe the inside, and then put in a little pepper and salt, mixed with a bit of butter. Having cleansed it, proceed to truss the bird, by first cutting off the pinion at the first joint, so that the feathers need not be picked off that part ; break the back bone, and truss it in the same manner as a fowl, by pressing the legs close to the apron, then turn the bird on the breast, and run a skewer through the end of the pinion, the leg, the body, and the leg and pinion on the other side, with the head fixed on the end of the skewer, and over the breast lay a slice of fat bacon, and tie it on with packthread. If for boiling or stewing, truss them the same as a fowl for boiling.

PHEASANTS à la Turque.—Prepare two fine young pheasants, the same as chickens are prepared for stewing, with slices of fat bacon laid over the breasts, then let them stew very gently in good braise, till they are done ; in the meantime have

some rice well stewed in good stock, with a small quantity of the fat, a little salt, and a bit of lean ham ; when well stewed, so that no liquid remains, lay it neatly in the dish, and the pheasants upon it, and, when you serve, pour over the whole a good *béchamelle* sauce.

PHEASANT (*Fillets of*) *Bigarrée*.*—Cut six fillets from three young pheasants, take six smaller ones, remove the skin from the former, beat them with the handle of the knife, and trim them, and having dissolved some butter in a tossing pan, put three of them in it, and bread the three others, season with salt and pepper ; then lard three of the small fillets as usual, and three with truffles, lay them on a baking pan with a little glaze and melted butter, and cover with a piece of buttered paper. Then take the legs of three cold roast pheasants, and having removed the skin, sinews, and bones, mince the meat very fine, and put it into a covered saucepan ; make a *fumé* of the remainder of the pheasant ; when done, strain, and reduce it, add three spoonfuls of *espagnole travaillée*, and reduce the whole to a demi-glaze ; all your materials being thus prepared, fry three fillets lightly, and broil those which are breaded ; both sides being nicely done, dish them *en couronne*, with tongue *à l'écarlate*, cut in hearts ; put the mince, some chopped truffles, and a piece of butter into the sauce, make it quite hot, (without hoiling), and pour it into the centre of the *couronne* ; fry the small fillets lightly, and place them over the mince, also *en couronne*, and serve.

PHEASANT (*Fillets of*) *à la Ste. Ménéould*.*—Having seasoned your fillets with salt and pepper, dip them in melted butter, and then in bread crumbs ; take care that they are well covered with the latter, broil them slowly, and serve with an *Italienne*, or tomato sauce.

PHEASANT (*Fillets of*) *with Truffles*.*—Having larded and dressed the fillets *à la chevalier* (see that article), take the nerve from the small fillets, make half a dozen incisions in each, into which put a piece of truffle, having cut some in thin round slices, and divided them again into halves ; all the small fillets being thus garnished, form them into semi-circles, and lay them, with a little salt and pepper, between two slices of bacon, set them on a stove and fry them lightly ; drain your large fillets, glaze, and place them on a dish over a *sauté* of truffles ; lay the small fillets in the centre, and serve.

PHEASANT (*Fillets of*) *Sautés*.*—Take eight fillets, trim and put them into a frying pan with a little salt and pepper, put the small fillets in also ; pour over them three quarters of a pound of melted butter ; set the pan on a brisk fire, and do them on both sides ; two or three minutes is sufficient to do them. Dish them alternately with fried bread, *en couronne*, the small fillets in the centre ; serve with *espagnole* mixed with a *fumet* of game.

PHEASANT *Legs en Ballotine*.*—Take as many pheasant legs as you may want, cut as much skin with them as you possibly can ; bone them completely, lay them on a cloth, season them with salt, pepper, and spices ; spread over each a little of the same kind of *farce* as you use for *pheasant Galantine*, draw the skin over, and sew them up ; place them in a stewpan between slices of bacon, with some good stock, half a bottle of white wine, a carrot, an onion, one clove, a bay leaf, garlic, salt, and pepper ; set the pan on the fire for about an hour ; then take out the legs, lay them between two dishes, with a weight over ; when cold, trim and stick seven or eight pieces of truffles in the upper side of each, heat them in a *demi-glaze*, and dish them, *en couronne*, with a *purée* of mushrooms in the middle.

PHEASANT *Legs with Purée of Lentils*.*—Cut the legs from the birds with as much of the skin as you can ; take out the bones, in the place of which put in a little *farce* made of bacon pounded, and mixed with sweet herbs, salt, and pepper ; draw the skin over, and sew it up ; put the legs into a stewpan between slices of bacon ; add two carrots, four sliced onions, two bay leaves, two cloves, some slices of veal, and a ladleful of stock ; simmer them for an hour and a half ; then drain them, take off the thread, dish them, alternately with fried bread *en couronne*, with a *purée* of lentils in the centre.

PICKLE (*for Tongues*)*.—To four gallons of water, add two pounds and a half of treacle, eight pounds of salt, two ounces of saltpetre ; boil it, and skim it until clear, sprinkle salt over the tongue, and let it stand two days, wipe it clean before you put it into the pickle, which must be quite cold ; boil the pickle every two or three months, adding two or three handfuls of salt, skimming it well.

Half the quantity is sufficient for two tongues.

PIE (*Anglo-Français*)*.—Take a deep dish, line the edge with puff-paste like a

common pie; stew a quarter of a pound of rice with some sugar until quite soft and sweet; take a pound of ripe juicy cherries; which pick and roll in a quarter of a pound of powder sugar, and lay about a quarter of them at the bottom of the dish; cover these with a fourth part of the rice, then the cherries again, and so on till your materials are used, taking care to keep the pie high in the middle; cover it with a layer of puff paste, which wash over lightly with some white of egg, and strew a little powder sugar over; put it in a moderate oven for an hour and a quarter; then take it out, mask the crust with apricote marmalade, and a few macaroons crushed. Serve it either hot or cold.

PIE (*Raised*) *to be served Hot*.—Make a stiff paste, as directed for *Raised Pies*, which mix with warm water; when thoroughly well mixed and blended together, roll it out tolerably thin; cut a piece out for the bottom, and one for the sides, according to the shape of the dish, egg the edges of the parts you intend to join, and press them well together, so that the joining may not be perceptible; shape it, garnish it with leaves or festoons, according to your own taste, fill it nearly to the top with bran, egg it, and let it be baked in a moderate oven; when done of a fine light colour turn out the bran, and set it ready for what you intend to put in, which may be either cutlets of mutton stewed with vegetables, partridges farced with a brown sauce, chicken cut up with a *ragoût* in a brown sauce, stewed carp, or eels, &c.

PIE (*Hot Raised*) *Anglo-Français*.*—Take the fillets from four loins of mutton, trim and cut them into scollops, which season well with salt, pepper, and nutmeg; dissolve slowly three quarters of a pound of butter, and the instant it becomes liquid put into it two spoonfuls of parsley, four of mushrooms, the same of truffles (all shred fine), and a shalot blanched and shred also. Make a raised crust of whatever form and size you please, and having soaked the fillets in the butter and herbs, lay them on the pie, *en couronne*; fill up the centre with mushrooms, minced truffles, artichoke bottoms, veal or lamb sweetbreads; pour the remainder of the butter and herbs over; cover them with two bay leaves, slices of bacon, and the lid of the pie; decorate the walls or sides tastefully, *dorez* and set it in a brisk oven; when you find the top is sufficiently coloured, cut it off and lay in its place three or four sheets of paper, and replace the pie in the oven;

an hour and a half is the time it will require to bake properly; as soon as it is done, take out the bay leaves and bacon, and pour in a demi-glaze of mutton mixed with an essence of truffles and mushrooms and the juice of a lemon; glaze the crust, and serve it quite hot.

PIE (*Hot Raised*) *à la Financière*.*—Make a raised crust of any form you may think proper; line the inside with thin slices of bacon, and fill up with beef suet chopped small; decorate the exterior of the pie according to your fancy, *dorez* and put it into a brisk oven for an hour; then take it out, and when it is a little cooled, take out all the contents, half fill it with a fowl or game *quenelle*, and finish it with a *ragoût* of lamb sweet breads, cock's combs, and kidneys, mushrooms, truffles, artichoke bottoms, six cray fish, and as many cray fish tails; pour in some good *espagnole*, worked up with a fowl *consommé*, flavoured with truffles, some Rhenish or dry Madeira wine. Glaze the pie lightly, and serve it as quickly after it is baked as you can.

PIE (*French*) *Raised, to be served Cold*.—Bone some chickens, partridges, or pheasants, the number according to the size you intend to make your pie; be particularly careful that no particle of bone remains, and that you do not break the skin; when the whole is boned, with pepper and spiced salt sprinkled in, fill it well with the forcemeat made of chicken livers, (see *Forcemeat for Raised Pies*), and lay in long slips of lean ham, truffles, and fat livers; then close your chickens, or whatever it may be, by drawing the skin of the neck over the part that is open; raise your pie the same as in the receipt for *raised Pie to be served hot*, only let the crust be much thicker, and secure all the joining parts; when so far done, cut some large thin slices of fat bacon, lay them first at the bottom, then all round the sides; make what you intend to put in as nearly to the shape of the pie as you possibly can, by filling up every part, that there may be no cavity under the meat; or it may occasion your pie to fall or lose its shape; when all is put in, cover it well over with fat bacon, and lay three bay-leaves on the top; for gravy, put in some liquor in which truffles have been stewed, or some good strong veal or beef braize; egg the edge of the pie round, and lay on a good thick cover, joining it well to the edge, that being a great support to the pie; then neatly trim it all round; form on the top

of the crust a star of leaves with a hole in the centre ; on the sides festoons, leaves, or garlands, according to your own taste ; egg it lightly over, and bake it in a hot regularly heated oven. A small-sized pie will take about four hours baking ; a larger pie accordingly. Take care, on first putting it in, that it does not catch or burn, which it is apt to do ; and, in that case, have plenty of paper to lay over it. Before the pie is quite done, set on some good *consommé* or veal braise, and let it boil till it becomes very strong, and pour it into the pie as soon as it is taken out of the oven, and set it to cool ; if the next day it should appear to have taken all the gravy, more must be added. It had better stand three or four days before it is served. You may, for a change, take off the cover, and in its place sprinkle some clear savoury jelly on the top. This is a good dish for the side-table.

PIE (*Hot Raised*) à la Monglas.*—Soak two fine fat livers in warm water till they are perfectly cleansed ; then set them on the fire in cold water ; when near boiling take out the livers and throw them into cold water again, and when cool cut them into scollops, season them well, and having melted a quarter of a pound of butter, the same of grated bacon, a dessert-spoonful of parsley, two of mushrooms, four of truffles (all shred small), a small piece of shalot, blanched and minced, salt and spices to your taste ; put the livers into this, set it on a gentle fire for ten minutes ; then set it by, and when cold trim the pieces, take about a fourth part of them and pound them with the trimmings ; mix some of this with an equal quantity of good fowl *farce*. Having raised a crust in the usual way (see *Hot Raised Pie for Pheasants*), line the inside completely with the *farce*, lay the liver in proper order in it, pour in the herbs, and place on the whole two bay-leaves and slices of bacon, lay on the top, and finish the pie as above directed. When done, pour in a sauce made as follows : Take the pounded liver that was set aside, put it into a saucepan with a spoonful of *espagnole*, make them hot, and having strained, add to them three ladlesful of *espagnole*, worked up with a fowl *consommé*, some Madeira wine, and four fine truffles, minced ; make this very hot, but do not let it boil.

PIE (*Hot Raised*) Russian.*—Take a small salmon, and a small fat liver, cut them into scollops, and simmer both (but separately) in some butter, with shred

mushrooms, truffles, parsley, and shalot, salt, pepper, and nutmeg ; mince the yolks of a dozen hard eggs. Make a raised crust as usual (see *Hot Raised Pie of Pheasant*), within which put a layer of rice, previously boiled in chicken broth, but cold (as should be the other materials also) ; on this lay some of the scollops of salmon, on which strew part of the eggs ; then a layer of the liver, strew the egg, then the salmon again, and so on till your pie is full ; then pour in the butter and herbs ; cover the whole with rice, and finish the pie according to the above directions.

PIE *Pithiviers*.*—Take eight dozen of larks, and having picked and singed them, split them open, take out the intestines, which (except the gizzards), mix with bread-crumbs and two pounds of the following *farce* : Take equal quantities of fillet of veal and bacon, mince these, season them with pepper, salt, and spices ; then pound them and the intestines, adding occasionally small quantities of jelly to keep it of a proper consistence, and fill the bodies of the larks with it. Take about two pounds of paste for raised crusts, raise it as usual, making it either square or round, as you may think proper ; lay a bed of *farce* at the bottom of it, on which place the larks, well seasoned, and each wrapped in a thin slice of bacon, put some butter worked with flour over, cover the whole with slices of bacon, two bay-leaves, and the top-crust ; fix the edges together, ornament the top and sides according to your taste, *dorez*, and bake it for two hours and a half. Serve it cold. Woodcocks, snipes, or any other small birds, may be used instead of larks.

PIE (*Squab, or Devonshire*).*—Take a few good baking apples, pare, core, and quarter them ; chop some onions very small ; line a deep dish with paste, put in a layer of the apples, strew a little sugar, and some of the chopped onions over them ; season them, and lay lean mutton chops, also seasoned, more onions, then the apples, &c. as before, and so on till the dish is quite full ; cover, and bake the pie. Some leave out the sugar, and add potatoes and young pigeons, called squabs,

PIG (*Baked*).—Lay your pig in a dish, flour it well all over, then rub it over with butter ; butter the dish you lay it in, and put it into the oven. When done enough, take it out, and rub it over with a butter-cloth ; then put it again into the oven till it is dry, then take it out and lay it in a dish ; cut it up, take a little veal gravy,

and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to the veal gravy, with a little bit of butter, rolled in flour; boil it up, and put it in a dish in which the pig has been laid, and put the brains with some sage into the belly. Some persons like a pig to be brought to table whole, in which case you are only to put what sauce you like into the dish.

Pig (Barbicated).—Scald, &c. a pig of about five weeks old, the same as for roasting; make a stuffing with a few sago-leaves, the liver of the pig, and two anchovies boned, washed, and cut extremely small; put them into a mortar, with some bread-crumbs, a quarter of a pound of butter, a very little Cayenne pepper, and half a pint of Madeira wine; beat them to a paste, and sew it up in the pig; lay it at a good distance before a large brisk fire; singe it well; put two bottles of Madeira wine into the dripping-pan, and keep basting it all the time it is roasting; when half done, put two French rolls into the dripping-pan; and if there is not wine enough in the dripping-pan, add more: when the pig is nearly done, take the rolls and sauce, and put them into a saucepan, with an anchovy cut small, a bunch of sweet herbs, and the juice of a lemon; take up the pig, send it to table with an apple in its mouth, and a roll on each side; then strain the sauce over it.

Some *barbique* a pig of six or seven weeks old, and stick it all over with blanched almonds, and baste it in the same manner with Madeira wine.

Pig (Collared).—Take a fine young roasting pig, and as soon as it is killed, dress off the hair, and draw it; wash it clean; rip it open from one end to the other, and completely bone it; rub it all over with pepper and salt, a little cloves and mace beaten fine, some sage-leaves and sweet herbs, chopped fine; then bind it up in a cloth. Fill the pot you mean to boil it in with soft water, and put in a bunch of sweet herbs, some peppercorns, cloves, mace, a handful of salt, and a pint of vinegar; when the liquor boils, put in the pig, and let it boil till tender; take it up, and when almost cold, bind it over again; put it into an earthen pan, and pour the liquor that it was boiled in over it, and keep it covered; when you want to use it, take it out of the pan, untie the fillet as far as you want to cut it, and then cut it in slices, and lay it in your dish. Garnish with parsley.

*Pig en Galantine.**—Well scald a pig, bone and extend it on a linen cloth; then lay over it a good meat stuffing, seasoned according to taste; put over the stuffing, which should be laid on about the thickness of a crown, first a layer of ham, cut in thin slices, and then a layer of hard eggs; cover these layers with a little forcemeat, roll up the pig, being careful not to displace the layers, and cover it with thin slices of fat bacon, wrapping the whole in a filtering cloth; wind some packthread tight round it, and let it boil for three hours, in equal quantities of stock and white wine, adding salt and coarse pepper, some roots and onions, a large bunch of parsley, shalots, a clove of garlic, cloves, thyme, bay-leaves, and basil; when done, leave it to cool in the stock, and serve cold. You may add, if you think proper, a layer of truffles.

Pig's Harslet.—Wash and dry some livers, sweetbreads, and some fat and lean pieces of pork, beating the latter with a rolling-pin, to make them tender; season with pepper, salt, and sage, and a little onion shredded fine; when mixed, put all into a cawl, and fasten it tight with a needle and thread, and roast it by a jack, or by a string.

Or serve in slices, with parsley, for a fry.

Serve with a sauce of port wine and gravy, and mustard, just boiled up, and put it into a dish.

Pig dressed like House Lamb.—Take the fore-quarter of a pig, about six weeks old; skin and dress it as a fore-quarter of lamb; flour it, and sprinkle it over with a little salt, and send it to table nicely frothed. With mint-sauce or salad it will eat like lamb. When it comes to table, cut off the shoulder, and squeeze the juice of a Seville orange over it. The hind-quarter is very good roasted in the same way.

Pig in Jelly.—Take a pig, and cut it into quarters; put it into a stewpan, with a pint of Rhenish wine, or Lisbon wine, a quart of water, a little lemon-peel, the juice of four lemons, and a few cloves; let it stew over a slow fire for two hours; after it has stewed this time, take it up, lay the pig in a dish, strain the liquor, and when it is cold skim off the fat, leaving the settling at the bottom; warm the jelly again, and pour over the pig; serve it up cold in the jelly.

Pig in Jelly.—Having prepared a pig as if for roasting, put it into a braising pan, large enough to contain it without spoiling

the shape; add four calf's feet, cut in pieces, a knuckle of veal, some slices of beef and ham, a bunch of parsley, shalots, cloves, garlic, bay-leaf, thyme, nutmeg, whole pepper and salt; cover the pig with slices of bacon, pour in a bottle of white wine, and double the quantity of good stock, cover the pan quite close, and set it on the fire for an hour, taking care that it does not boil too fast. When done, take out the pig gently, put the braise in another saucepan, clean the braising-pan, then put a layer of fresh parsley and some crayfish at the bottom of it, on which place the pig, back downwards, and keep it hot. In the mean time, the braise having simmered, skim and strain it; add some slices of peeled lemon, the whites and shells of eight eggs, well beaten (the latter should be pounded first), and boil the whole till perfectly clear, and of a proper consistence; then strain it through a napkin over the pig, so as to cover it completely; when the jelly is set, dip the pan into boiling water, and turn it out on a napkin folded to receive it.

Pig Olives.—Bone, and cut off the head and feet of a fine pig; take a part of the flesh, and mince it with some beef suet, then pound these with some bread crumbs, parsley, shalots, mushrooms (all shred), and add some cream, a spoonful of brandy, the yolks of six eggs, pepper, salt, and nutmeg. Cut the skin of the pig into pieces, in each of which roll some of the *farce*, tie up the olives, and cook them in some stock; add a glass of white wine, and a few slices of peeled lemon. Serve the olives with any sauce you may think proper.

Pig's Pettitoes à la Ste. Ménéhould.—Well clean and wash the pettitoes, then line the bottom of a stewpan with an onion and a carrot, cut in slices, a few peppercorns, parsley, one clove of garlic, and a bay-leaf; over these lay bards of fat bacon, then place the pettitoes regularly over, then a fresh layer of bacon, then pettitoes again, and bacon over them; add some good beef stock, lay a round paper close on the top, cover it, put them to stew between two fires very gently, till thoroughly done; then take them off, and when they are cool, toss them in eggs with pepper and salt; take them, and do them over with bread crumbs, lay them on paper; then dip them in clarified butter, and do them over with bread crumbs a second time; lay them on the gridiron, and grill them a fine light brown; dish them up,

and serve under them a good *remolade sauce*.

Pig (Roulades of).—Scald a fine sucking pig, and having cut off the head and feet, bone and cut it into quarters; make a forcemeat with grated bacon, bread crumbs, parsley, shalots, mushrooms (shred small), three yolks of eggs, pepper and salt; put some of this upon each quarter, roll them up, and tie and braise them in stock and white wine. When done, take them out, skim and strain the sauce, add to it a little cullis and lemon juice, and pour it over the *roulades*.

Pig (Stuffed).—After having scalded your pig, and prepared it in the usual manner, make a stuffing with its liver minced, some blanched bacon, a few truffles, mushrooms, shalots, fine capers, anchovies, fine herbs, pepper and salt, all warmed together in a saucepan. Fill the stomach of the pig with this stuffing, roast it, basting it with sweet oil. It is generally served with a sauce à l'orange de Seville, seasoned with salt and white pepper.

Pig (Timbale of).*—Bone and take all the flesh from a nice pig, without injuring the skin; mince the meat with truffles, ham, bacon, parsley, and shalots; when minced, soak them in oil, pepper and salt. Lay the skin open in a small stewpan, place the *farce* on it, close the skin, round it and cover it with slices of bacon; fill the saucepan with good stock, and a pint of white wine; add sliced carrots, onions, parsley, garlic, shalots, cloves, bay-leaf and thyme. Let it be thoroughly stewed, and serve it either hot or cold; if the latter, it must be more highly seasoned, left to cool in the braise, and then turned out on a folded napkin. When sent to table hot, serve a sauce *espagnole* with it.

Pig's Cheek (to prepare for boiling).—Take off the snout, and thoroughly clean the head; divide it, and take out the eyes and brains; sprinkle the head with salt, and let it strain for four-and-twenty hours. Well salt it with common salt and saltpetre, and if it is to be dressed without stewing with peas, it must lay in salt for eight or ten days, but if to be dressed with peas, it need not lay in salt for so long; and it must be washed first, and then simmer it till tender.

Pig's Ears.*—Braise your pig's ears in the same manner as boar's head (see that article): when cold, mince, and put them into a stewpan; take a dozen large onions, cut them in semicircles, put them also into a stewpan, with a dessert-spoon-

ful of flour; stir it well, and then add half a glass of vinegar, a glass of stock, salt and pepper; give the whole a few boils, then pour it over the ears, fry them lightly; and when done, lay them on a dish, with fried bread round.

*Pig's Ears (Broiled).**—Having slightly salted the ears, boil them in some good stock, with salt, pepper, eoriander, tarragon, streaky bacon, and half a glass of white wine; when done, split them in two, towards the thick part; rub them lightly with some of their own fat, bread them all over, and colour them on the gridiron.

*Pig's Ears (Cake of).**—Take fifteen or eighteen pigs' ears, and having singed and cleansed them thoroughly, cut them in halves, and put them into a pan with some sward of bacon, clear salted water, juniper, coriander, bay leaf, cloves, thyme, salt-petre; cover the pan with a cloth, garlic, basil, sage, and lay another pan on the top, leave them in this for eight or ten days; then drain, and put them into a braising pan, with water, a bottle of white wine, and a glass of brandy, and simmer them; in about five hours take them off the fire; when nearly cold, drain and arrange the ears in layers, in a well-tinned mould, alternately with pieces of tongue *à l'écarlate*; when full, cover, and put a weight on it; keep the mould as even as possible, let it cool, turn it out and serve the cake with jelly.

*Pig's Ears à la Lyonnaise.**—Take some braised pig's ears, and having cut them into pieces, put them into a pan with a few chopped onions (previously tossed up in a little butter), add a small quantity of flour, and a glass of stock; reduce it, and serve with vinegar and lemon juice.

*Pig's Ears with a Purée of Lentils.**—Put rather more than a pint of lentils into a stewpan; lay on them some pig's ears, two earrots, three onions, one of them stuck with two cloves, two bay leaves, and some salt; when the ears are done, take them out, and put them into a saucepan with a little broth, and keep them hot; put the lentils into a sieve, and rub them through with a wooden spoon; if the *purée* be too thick or dry, add some stock, set it again on the fire, and reduce it. Drain the ears, lay them on a dish, and cover them completely with the *purée*. Pig's ears may be dressed like this, with any other kind of *purée* you may like better.

*Pig's Ears (Stuffed and Roasted).**—Make a *farce* of streaky bacon, veal, poultry, or game, minced, sweet herbs shred small, bread soaked in cream, salt, and

spices; with this *farce* stuff as many half-boiled pig's ears as you may require; take an equal number of large slices of bacon, spread a layer of the *farce* over each, and tie an ear in every slice; cover them well with bread crumbs, fasten them on a spit, and roast them before a slow fire, basting with their own gravy.

*Pig's Ears à la Venitienne.**—Boil the ears in some stock, with a couple of sprigs either of sage or tarragon; when quite cold, rub them with lard; cover them completely with bread crumbs and grated Parmesan cheese, and bake them.

Pig's Ears in various Ways.—Rub the ears daily with the following mixture: salt, bay leaves, basil, and cloves, all pounded together; in four or five days boil them thoroughly, either in water alone, or with green or dried peas; serve the ears with a *purée* of peas, or *sauce Robert*. They are also sometimes cut in small pieces, and broiled or fried according to your taste.

Pig's Feet and Ears (Fricasee).—If they are to be dressed with cream, no vinegar should be put into the pickle. Cut the feet and ears into neat bits, and boil them in a little milk; then pour that from them, and simmer in a little real broth, with a bit of onion, mace, and lemon peel. Before serving, add a little cream, flour, butter, and salt.

Pig's Feet, Jelly.—Clean and prepare them the same as for fricaseeing, then boil them in a very small quantity of water till every bone can be taken out; throw in a handful of chopped sage, and a handful of chopped parsley, and a seasoning of pepper, salt, and mace, in fine powder; simmer till the herbs are sealed, then pour the whole into a melon form.

*Pig's Feet à la Ste. Ménéhould.**—Cut some pig's feet in halves, and having tied them up, that their form may be preserved, put them into a saucepan, with thyme, bay-leaf, earrots, onions, cloves, parsley, seallions, a little brine, half a bottle of white wine, two ladlesful of broth or water (they require a great deal of liquid, as they ought to be a long time on the fire); some bits of any kind of meat may also be added. When the feet have simmered for six hours, leave them to cool in the liquor, untie them carefully; the next day dip them into melted butter, season with pepper, cover completely with bread crumbs, and broil them slowly. Serve them without any sauce.

Pig's Feet and Ears (Pickled).—Wash the feet and ears very clean, and between

every foot put a bay-leaf; when they are well soaked, add some cloves, mace, coriander-seed, and ginger; put a bottle of white wine to three pair of feet and ears, some bay-leaves, a bunch of sweet herbs; let them boil gently till they are tender, then take them out of the liquor, lay them in an earthen pan; when cold, take off the fat, and strain the liquor over them. They eat well cold, or warmed in the jelly, thickened with butter rolled in flour; or take the feet and ears out of the jelly, dip them in yolk of egg, and then in crumbs of bread, and broil them, or fry them in butter; lay the ears in the middle, and the feet round; or *ragoût* them.

Pig's Feet and Ears (Ragoût of).—Take them out of the pickle, split the feet, dip them in egg, then in bread crumbs and chopped parsley; fry them in lard, drain them; cut the ears into long narrow slips, flour them, put them into good gravy; add ketchup, morels, and pickled mushrooms; stew them, pour them into a dish, and lay the feet upon them.

Pig's Feet and Ears (Soused).—Clean them, and boil them till they are tender; then split the feet, and put them and the ears in salt and water. When you use them, dry them well in a cloth, dip them in batter, fry them, and send them to table with melted butter in a boat. They may be eaten cold, and will keep a considerable time.

Pig's Feet with Truffles.^{*}—Cut the feet in halves, tie and dress them as directed for *le Ste. Ménéhould*, but when they have simmered eight hours, remove them from the fire; when about half cold, take them out of the sauce, and bone them; make a *farce* as follows: Take equal portions of the white parts of cold roasted fowl, crumb of bread, and ready dressed calf's udder, pound them all, at first separately, and then all together; mix them with three or four yolks of eggs, some minced truffles, a little cream, salt, pepper, and spices; these being well amalgamated, add a few truffles, cut in slices. Put this *farce* into the spaces left by the bones, cover it with either calf's or pig's caul; keep them in their proper form, dip them in melted butter, and bread them. About twenty minutes before serving, broil them slowly on both sides. Serve them without sauce.

Pig's Head (Collared).—Very nicely scour the head and ears; take off the hair and snout, and take out the eyes and brain; let it lay for one night in water;

then drain it; salt it extremely well, with common salt and saltpetre, and let it lie for five days. Boil it sufficiently to take out the boues; then lay it on a dresser, turning the thick end of one side of the head towards the thin end of the other, to make the roll of an equal size; sprinkle it well with salt and white pepper, and roll it with the ears; and, if you think proper, put the pig's feet round the outside, when boued, or the thin parts of a couple of cow-heels. Put it into a cloth, bind with a broad tape, and boil it till quite tender; then put it under a weight, and do not take off the covering until it is quite cold.

If you wish it to be more like brawn, salt it longer, and let the proportion of saltpetre be greater, and put in also some pieces of lean pork, and then cover it with cow-heel, to look like the horn. This may be kept either in or out of pickle of salt and water, boiled with vinegar. If likely to spoil, slice and fry it, either with or without batter.

Pig's Kidneys with Champagne.^{*}—Mince the kidneys, and put them with a bit of butter, shred parsley and shallot, salt, pepper, and nutmeg, into a pan, toss it up, and when lightly browned, add a dessert spoonful of flour, stir it in, and then pour on a glass of champagne; stir all together over the fire, without letting it boil.

Pig's Liver and Brains in Caul.^{*}—Mince half a pound of pig's liver, and three quarters of a pound of fat: mix them together, season with salt, pepper, spices and dried herbs; take some pig's caul cut in pieces, in each of which tie up a portion of the above; flatten them and broil them on a moderate fire.

Pig's brains are done precisely in the same way.

Pig's Liver (Fromage of).^{*}—Take three pounds of liver, two pounds of bacon, and half a pound of beef; mince them all together, and then add shred parsley and scallions, salt, pepper, aromatic herbs, and spices, pounded; lay over the bottom of a mould or saucepan, very thin slices of bacon, on which spread the above *farce*, to about three inches in thickness; put a layer of seasoned *lardons* on this, then the *farce* again, and so on, alternately, till the mould is full; cover it with slices of bacon, and put it in the oven; bake it for three hours. When cold, dip the mould in hot water, which will enable you to turn out the *fromage* with ease; make it hot in the *bain-marie* before you serve it.

PIG (Quarter of) with Peas.*—Cut a delicate young pig into quarters, which put into a braising-pan on slices of bacon, with carrots, turnips, parsley, sage, bay-leaf, salt, and pepper; set the pan on the fire, and when it begins to be flavoured, pour in a pint of good stock, as much white wine, and let it stew for five or six hours; then take it out, and keep it hot; dress some young peas in the sauce, and having glazed the quarters, lay them in a dish, and the peas round.

PIG (Sucking).—A sucking pig is in prime order for the spit when it is about three weeks old. It loses part of its goodness every hour after it is killed; if not quite fresh, no art can make the crackling crisp.

To be eaten in perfection, it should be dressed the same day that it is killed; it requires very careful roasting, and should not be left for an instant. The ends must have much more fire than the middle; for this purpose is contrived an iron to hang before the middle part, called a *pig-iron*. Roast it at a clear brisk fire, at some distance. The crackling must be nicely crisped, and delicately and lightly browned, without being either blistered or burnt.

PIG's (Sucking) Feet.—Blanch two or three sets of feet and the plucks, then put the feet into half a pint of water, with a couple of shalots, a small quantity of sage, and parsley chopped fine, some pounded nutmeg and mace, a very little of each; when the feet are three parts done, and the liquor nearly reduced, mince the pluck, and put it to the feet with some cullis, half a table-spoonful of lemon-pickle, and a table-spoonful of white wine; season according to taste, with Cayenne, pepper, and salt. Stew the feet till they are tender, and serve with sippets of bread round them, either plain or fried.

PIG (Filets of Sucking) en Chemise.*—Take what remains from a cold roast pig, and cut it into small slices; make a *farce* of the liver, heart, and marrow of the animal, some streaky bacon, bread soaked in milk, and yolks of eggs, season it moderately. Take some sheep's caul, cut it into pieces the size of your hand, upon each of which lay some of the *farce*, and a slice of the pig; cover these with the *farce* and another piece of caul, fix the edges together with beaten egg, bread and broil them slowly.

PIG (Sucking) à la Père Douillette.—Take a sucking pig, cut off its head, and cut the pig into four quarters, put them

to stew between bards of fat bacon, with the head split and laid in the middle, covering the whole with a good braise, adding nearly half a bottle of sherry, with a bay-leaf, carrots, onions, parsley, a small piece of garlic, and some salt; let the whole stew gently between two fires for the space of half an hour; then take it up, and lay it in a stewpan, with a little of the braise it was stewed in, and set it by the fire; pass the remainder through a sieve into another stewpan; put this on the fire, and as soon as it boils stir in five good spoonfuls of plain sauce; when that boils, put in some truffles, mushrooms, morels, fat livers, and let it boil till nearly as thick as sauces in general. Having taken up the stewed pig, and laid it on a dish, cut a sweetbread (previously stewed) into slices, and lay them round the pig, put a *liaison* of the yolks of two eggs and a little cream into the sauce, with the other things; add the juice of half a lemon, and pour the whole over the pig; be careful that it is very hot, but take care that it does not boil after the eggs are put in.

PIG (roasted Sucking).—A pig to roast is best from three to four weeks old. Prepare a stuffing with slices of bread and butter, sprinkled well with chopped sage, and seasoned with pepper and salt, laying five or six slices one upon another, and put them into the inside of the pig; skewer it well, to prevent it from falling out, and then spit it, previously rubbing it over with sweet oil; put it down before a moderate fire to roast for two hours, more or less, according to its size; when thoroughly done, take off the head, and split the pig straight down the back (there must be a dish under ready to receive it); then dish up the two halves, and splitting the head, lay half at each end of the dish pour some good strong gravy under it, and serve hot. Or you may take out the stuffing, and mix it with some melted butter, and serve it as a sauce; or sausage-meat may be put inside the pig, instead of the bread and sage. Some persons prefer having the pig baked, instead of roasted, it is equally good either way.

PIG (to scald Sucking).—The instant the pig is killed, put it for a few minutes into cold water: then pound a little resin extremely fine, and rub the pig all over with it, and then put it, for half a minute, into a pail of scalding water; take it out, lay it on a table, and pull off the hair as quickly as possible; if any part does not come off, put it in again. When quite

clean, wash it well with warm water, and afterwards in two or three cold waters, that no flavour of the resin may remain. Take off all the feet at the first joint; make a slit down the belly, and take out the entrails; put the liver, heart, and lights to the feet. Wash the pig well in cold water, dry it thoroughly, and fold it in a wet cloth to keep it from the air.

Pigs Stuffed (Sucking).*—Having scalded a pig, singe, and bone it to the head, which leave whole; take a pound of calf's liver, a pound of bacon, mince both these with a little sage, pounded spice, aromatic herbs, salt and pepper; fill the body of the pig with this; also roll in it some large lardons, also lard the limbs and back of the pig; sew in the *farce*, rub the whole body with lemon, lay in a cloth some sage, and four bay leaves, cover the back of the pig with slices of bacon, place it in the cloth, and tie it up; put it into a saucepan; pour on it equal quantities of good stock, and white wine, and let it simmer for three hours and a half over a moderate fire; then take it off, and leave it in the saucepan; in a hour's time take it out, press it carefully, so that the shape may not be spoiled; do not remove the cloth until perfectly cold; lay a folded napkin on a dish, and serve the pig on it.

Pig's Tails à la Purée.*—Take a half dozen pig's tails, leave on the skin, and cut them into pieces about eight inches long; braise with some lentils, two carrots, two onions, two cloves, a bay-leaf, stock, or water, and salt; when they are done, finish in the same manner as pig's ears à la purée.

Pig's Tongues (Smoked).*—Take as many pig's tongues as you please, take out the horny parts, scald them sufficiently to enable you to remove the first skin; put them, as closely together as you can, into a jar, rubbing each with salt and a little saltpetre, add basil, bay-leaf, thyme, and juniper berries; place something heavy on the top to press them down, fill all the interstices with salt, and cover the jar very close, and set it in a cool place. In a week's time take out the tongues, drain and tie them in skins like black puddings, and smoke them.

When the tongues are required for table, boil them in water, with a little wine, a bunch of parsley, scallions, onions, thyme, bay-leaf, and basil. Serve them cold.

PIGEONS.—Pigeons should be extremely fresh; when so, and in good order, they are plump and fat at the vent,

and their feet pliable; but when they are stale, the vent is open, green, and withered. Tame pigeons are considered preferable to the wild.

PIGEONS à l'Aurore.*—Put into a pan a good bit of butter, the juice of a lemon, a bay-leaf, salt, pepper, and grated nutmeg, then your pigeons; set the pan on the fire, and brown the birds; then mix in half a spoonful of flour, a ladleful of *consommé*; boil it quickly, and add some mushrooms, and an onion stuck with cloves; in about a quarter of an hour take out the birds, reduce the sauce, add two eggs, take out the onion and bay-leaf, and pour it over the pigeons, and let them cool, and then stew them with mushrooms minced and mixed with the sauce; moisten the birds well with the batter, and cover them with bread crumbs, dip them in eggs beaten and seasoned, and bread them again. Fry your pigeons to a nice colour, and serve with fried parsley.

PIGEONS (to broil).—When thoroughly cleaned, split the backs, pepper and salt them, then broil them very nicely; pour over them either stewed or pickled mushrooms, in melted butter, and serve as hot as possible.

PIGEONS à la Brunswick.*—Take half a dozen small pigeons, which braise between slices of bacon, with a little lemon juice; roast some truffles on hot ashes, and blanch whole artichoke bottoms in a little stock. Make a *farce* with veal sweetbreads, fat livers, streaked bacon, breasts of fowl or game, minced, and give these a few turns, with some good stock, the yolks of eggs, and rich cream. Put a layer of this *farce* on a dish, then place the artichoke bottoms, in each of which stick a truffle, and between each a pigeon, and a slice of veal glazed on the latter; cover the whole with the remainder of the *farce*, and pour over it some veal gravy.

PIGEONS en Caisnes.*—Prepare six previously cooked small pigeons, in a similar way to quails *en caisses*.

PIGEONS à la Casserole.*—Truss your pigeons with the feet inwards, and having put some butter into a stewpan, lay in the pigeons, breast downwards; as soon as it is melted, season them with salt, pepper, and pounded aromatic herbs; set the pan on a brisk fire, turn the birds every ten minutes for the space of half an hour, which will be sufficient to cook them; then put them on a dish. Take three-fourths of the butter from the pan, mix with the remainder a little flour, the juice of a lemon, or two

spoonsful of vinegar and half a glass of water; boil these up twice, and then pour them on the birds.

PIGEONS in Caul.*—Take some very young pigeons, and having trussed them, split them down the back, and fill them with a good *farce*; lay a thin slice of bacon over each half, and wrap them in a piece of caul, previously soaked in warm water; bread them, and bake in a moderate oven.

PIGEONS à la Charmante.—Scald half a dozen small pigeons, and braise them with a few slices of bacon and lemon, a bundle of herbs, a proper quantity of stock, popper and salt. In the mean time lard three or four sweetbreads, which stew slowly in a little broth, with some thin slices of veal, a bundle of herbs, two cloves, basil, and two or three scallions; as soon as they are done, skim, strain, and reduce the liquor, and glaze the sweetbreads with it; then lay them on a dish alternately with the pigeons, over which pour a sauce made as follows: put a little *consommé* into the pan with the glaze, stir it round to gather what may adhere to the bottom and sides of the pan, then strain, and add more pepper and salt if requisite; squeeze in a little lemon-juice. Take care none of the sauce goes on the sweetbreads, as it would spoil the look of the glaze.

PIGEONS (Chartreuse of).*—Take a number of carrots and turnips, some of which cut into pieces the size of your finger, some into bits only an inch long, and the remainder (and they ought to be the largest) into farthings; blanch all in a little salt and water, then drain and cook them in some *consommé*; blanch also some French beans, young peas, lettuces or cabbages; when done, press out the water from the latter, drain the rest, and let them cool; then take a circular mould, line it completely with a white paper, well buttered; on the bottom of this place a layer of the carrots and turnips (in farthings), the beans and peas, round the sides of the mould; place first, the other pieces of carrots and turnips (properly intermixed), then the lettuces or cabbages; in the centre of this put three pigeons *poêlés*, cut in pieces. Make a small *macedoine* with what vegetables may remain from the above; mix it with an *allemande*, and having reduced it, pour it over the birds, so that it will fill up all the interstices and cover the whole with cabbages or lettuces; keep it hot in the *bain-marie*; do not turn it out till the moment it should be sent to table; drain off the water, and glaze it.

PIGEONS in Chipolata.*—Having prepared and trussed your pigeons, place them in a braising pan between slices of bacon, with some veal, two carrots, three onions, two bay-leaves, cloves, parsley, scallions, thyme, and a ladleful of stock; simmer them for an hour; then drain and place them on a dish; mask with a *chipolata*.

PIGEONS en Compôte.*—Truss and tie into proper form three pigeons; put a piece of butter into a saucepan, add to it a dessert-spoonful of flour, and make a *roux*, in which brown some slices of streaky bacon; pour on the pigeons a ladleful and a half of water, with some parsley, scallions, a bay leaf, mushrooms, salt, and pepper, stir it well till it boils, skim it, and when the pigeons are three parts done, put in some small onions, well pickled, and previously done up in a little butter and drained. Lay the birds in a dish; garnish with the onions and bacon.

PIGEONS à la Conti.*—Make a *farce* with the white meat of fowl or game, bacon, and crumb of bread pounded together, and mixed with yolks of eggs; stuff your pigeons with this, truss, tie them in slices of bacon, and roast them gently; lay toasts in the dripping-pan to receive what falls from them; serve the birds on the toasts.

PIGEONS en Coquilles.*—Take three or four pigeons, put them into a deep dish with some lard, cover them close, and place the dish on hot ashes; take some scollop-shells, line them with thin slices of bacon, and when the pigeons are done, put one in each of the shells, and cover them with puff-paste, put them into a gentle oven for a quarter of an hour.

PIGEONS à la Crapaudine.*—Truss your pigeons with the feet inwards, cut them open from the end of the breast to the crop, but do not separate them; flatten the backs, season and broil them. Boil together a dessert-spoonful of shred shallots, three spoonsful of vinegar, half a glass of water, salt and pepper; pour this sauce over the broiled pigeons, and serve them.

PIGEONS à la Ceillère.*—Put a good bit of butter, the juice of a lemon, salt and pepper, into a pan, in which give half a dozen pigeons a few turns; let them be browned, put them into a stewpan between slices of bacon, with the above butter, &c. and some *poêlée*, set them on the fire for a quarter of an hour, then drain and serve them with a cray-fish between each over a green *Hollandaise*.

PIGEONS à la Fiane.—Cut some puff-paste into eight pieces, each of which press into

a scollop-shell to take the form, and bake them; in the mean time braise four pigeons till about half done, then take them out, dip each in a batter, and fry them of a nice colour; and the paste being baked, remove them from the shells, place the pigeons into these paste-shells, and cover every bird with another.

PIGEONS (*Fricassee of*).*—Cut some young pigeons into quarters, which blanch for a quarter of an hour in warm water, then dry them well, and give them a few turns in some melted butter. Add half a pint of good stock, a little pepper and salt, and when nearly done, half a glass of champagne, a few morels dressed in real gravy; serve your fricassee very hot.

PIGEONS (*Fricassee of*) with Blood.*—Take the blood of as many pigeons as you may wish to use, squeeze into it a little lemon juice, and set it aside. Prepare your birds as above; when nearly done, add some veal gravy, and having mixed two or three yolks of eggs with the blood, stir it into the fricassee a little at a time. Serve very hot.

PIGEONS (*Fricassee of*) white.—Take as many pigeons as your dish will require (and cut them or not according to their size), put them into a stewpan with a good piece of butter, a slice of ham, chopped mushrooms, a bundle of sweet herbs, a bay-leaf, two cloves, and thyme: when they have soaked about twenty minutes, add a small quantity of stock, a little salt and whole pepper; set them on a slow fire to simmer, reduce the broth, take out the ham and herbs, make a *liaison*, with the yolks of two eggs and some cream, make it quite hot without boiling add a little lemon juice, and serve. The pigeons may be garnished with sweetbreads, artichoke bottoms, &c. These, however, must be scalded before they are put to the fricassee.

PIGEONS *au Gratin*.—Prepare and scald three or four pigeons, a sweetbread and two fat livers (also scalded), two or three artichoke bottoms parboiled, a few mushrooms, a slice of ham, parsley, scallions, thyme, half a clove of garlic, a bay-leaf, two cloves; fry these lightly in a proper quantity of butter, then add gravy, a glass of white wine, a little stock, whole pepper and salt; let the whole simmer slowly, and when done, skim it well; pour half the sauce into a dish that will bear the heat, and set in on a brisk fire to form the *gratin*, then put the pigeons, &c., and let it stand; squeeze a little lemon juice into

the remainder of the sauce, and pour it over the whole, and serve.

PIGEONS (*Hotchpotch of*).—Take two or three good sized pigeons, truss and boil them over a slow fire in some stock with carrots, parsnips, celery, small onions (all previously scalded), parsley, shalots, thyme a bay-leaf, pepper and salt. When done, place the pigeons in a deep dish, with the roots, &c. arranged around, and serve with a Spanish sauce.

PIGEONS in Jelly.—Pick two very nice pigeons, and make them look as well as possible, by singeing, washing, and cleaning the heads well. Leave the heads and the feet on, but the nails must be clipped close to the claws. Roast them of a very nice brown, and when done, put a little sprig of myrtle into the bill of each. Have ready a savoury jelly, and with it half fill a bowl of such a size as shall be proper to turn down on the dish you mean it to be served in. When the jelly and the birds are cold, see that no gravy hangs to the birds, and then lay them upside down in the jelly. Before the rest of it begins to set, pour it over the birds, so as to be three inches above the feet. This should be done at least four-and-twenty hours before serving.

This dish has a very handsome appearance in the middle range of a second course; or, when served with the jelly roughed large, it makes a side or corner dish, its size being then less. The head should be kept up as if alive, by tying the neck with some thread, and the legs must be bent as if the pigeon sat upon them.

PIGEONS *en Macedoine*.*—Having thoroughly cleaned four young tame pigeons, put them to soak for a whole day, then beat up a pound of butter with salt, pepper, and grated nutmeg, with which stuff the pigeons; truss, and rub them over with butter and lemon, place them in a stewpan between two slices of bacon, add some *consommé*. When done, drain and serve them on a *macedoine* of vegetables.

PIGEONS (*Masqueraded*).—Cut two or three large pigeons in quarters, which braise with a few slices of bacon, and peeled lemon, a little *consommé*, sweet herbs, pepper, salt, and a couple of cloves; take a large eel, and cut it into as many pieces as you have quarters; split these open, take out the bone, lard the outside with bacon, and boil them in a little veal cullis; as soon as the fish is done, reduce the cullis, and with it glaze each piece of eel, and having laid the quarters of pigeon on

your dish, place a bit of cel on every one, and serve with any sauco you may think proper.

PIGEONS with Marrow.—Truss three or four large pigeons for roasting, and stuff them with a *farce* made of beef marrow, two anchovies, shalots, parsley, tarragon leaves (all shred very small), seasoned with pepper and nutmeg, and bound together with the yolks of two eggs. Wrap the birds in slices of bacon and paper, roast and serve them with a sauce made as follows: Take a little cullis, a glass of white wine, the same of stock, two slices of peeled lemon, some bruised *rocamboles*, salt, and pepper; boil this for twenty or thirty minutes, till of a good consistence, strain, add a little butter, simmer a minute or two, and then pour it into the dish under the pigeons.

PIGEONS à la Monarque.*—Take six young pigeons, as near of a size as possible, and having peppered and trussed them properly, heat three quarters of a pound of butter, to which add the juice of two or three lemons and a little salt; put the pigeons into this, give them a few turns, but be careful not to let the birds take the least colour; in a few minutes take them out, and having completely lined a stewpan with bacon, lay the pigeons in it (the legs towards the centre of the pan), pour in the whole of the butter, a glass of white wine, a spoonful of *consommé*, add a seasoned *boquet*; cover them with slices of bacon, and a round of buttered paper; set them on a brisk fire, which lessen as soon as it boils, and put hot ashes at the top. When sufficiently done, drain them and put them into a silver dish over a *ragoût à la Toulouse*; between each bird a blanched cock's-comb, and a crayfish, and on each a veal sweetbread.

PIGEONS à la Montmorence.*—Having well cleaned the pigeons, fill them with any good *farce* you think proper, wrap each in bacon, place them in small moulds exactly their size, cover them very close, and put them in a moderate oven for three hours; then take them out of the moulds, pour some rich *consommé* over, and serve them very hot.

PIGEONS with Onions.—Cut a dozen large onions into dice, which put into a stewpan with plenty of butter; set them on the fire, and keep stirring till they are done; when cold, mix with them the yolks of three eggs, a little grated bacon, two chopped anchovies, a pinch of pounded aniseed, salt, and pepper. In the mean

time, having braised some pigeons, cover each completely with the above preparation, and then in veal caul, which fix together with white of egg; roll them in bread crumbs, place them on a dish, pour a few drops of oil or melted butter over, and bake them. Serve them with a sauce composed of cullis and *consommé*.

PIGEONS like Ortolans.*—Cover your pigeons with small slices of bacon, placed like scales, so completely that the feet can barely be seen; give them a few turns in a sauce à *atelets*, and then fasten them to a spit, and roast before a clear fire; a very short time is sufficient.

PIGEONS en Papillotes.*—Your pigeons being ready, cut off the feet, and truss them with the legs inwards, split them down the back, flatten and season them with salt, pepper, and pounded aromatics; put into a saucepan a good piece of butter, a quarter of a pound of grated bacon, four dessert-spoonful of oil, and the pigeons; set them on the fire for a quarter of an hour, then take out the pigeons, and put to the butter three dessert-spoonful of mushrooms, one of shalots, and one of parsley (all shred small) salt and spices, give them a few turns, and pour the sauce over the birds; have ready some square pieces of paper, oil them, and fold a half pigeon in each piece; about half an hour before dinner, boil them over a slow fire. Serve with a clear gravy.

PIGEONS with Parmesan.—Take the livers of as many pigeons as you intend to dress, mince them with grated bacon, chopped mushrooms, shalots and parsley; mix them together, stuff the birds with it, and put them in a stewpan, with some slices of veal; cover them with bacon; add a few spoonful of broth; set them on a slow fire to simmer. When done, take out the pigeons, and put in a little cullis; give it a boil, and then strain it. Put some of this sauce into a dish for table; grate Parmesan cheese into it, and then put in the birds, set the dish on hot ashes; pour more sauce, grate cheese over, and colour it with a salamander.

PIGEONS (Pickled).—Bone them; turn the inside out, and lard it. Season with a little allspice and salt, in fine powder; then turn them again, and tie the neck and rump with thread. Put them into boiling water; let them boil a minute or two to plump; after this, take them out, and thoroughly dry them; then put them into a pickle, which should be made of equal quantities of white wine,

and white wine vinegar, with white pepper and allspice, sliced ginger and nutmeg, and a few bay-leaves. When it boils up, put the pigeons into it. If they are small, a quarter of an hour will be sufficient to do them; but if they are large they will require twenty minutes. Then take them out, wipe them, and let them cool. As soon as the pickle is cold, take off the fat, and put them in again. Keep them in a stone jar, tied down closely, so that the air may be excluded.

Instead of larding, put into it some stuffing, made of hard yolks of eggs and marrow, in equal quantities, with sweet herbs, pepper, salt, and mace.

PIGEON Pie.—Chop some parsley and lemon thyme, with a few mushrooms; stew these in a little butter, into which put half a dozen young pigeons, with pepper and salt in their insides, and their legs turned in; stew them for a few minutes, and turn them; when they begin to fry, put in sufficient *consommé* to cover them, in which let them stew till they are well done; take them from the fire to cool; in the meantime make a good puff paste, part of which roll out, and place round the edge of a dish; lay the pigeons in with the yolks of four eggs, boiled hard, and pour over them half of the liquor they were stewed in; add a little pepper and salt, then lay on the top paste, trimming it neatly round, the same as you would any other pie; on the top form a star of leaves, with a hole in the centre; egg it lightly over, and put it to bake in a moderate oven, taking care that it has not too much colour; when done, add to the liquor that remained from the pigeons, a little butter sauce, make it very hot, and pour it on the pie. Serve it hot, either for a remove or side dish.

PIGEONS (Potted).—Be very particular that they are quite fresh; clean them thoroughly, and season them with salt and pepper; lay them close together in a small deep pan, for the smaller the surface, and the more closely they are packed, the less quantity of butter will be required; cover them with butter, then tie them over with very thick paper, and bake them. When cold, put them to dry in pots that will hold two or three in each, and pour butter over them, using that which was baked as part. Observe that the butter should be pretty thick over them, if they are done for keeping. The pigeons would lie closer, and want less butter, if they are boned, and put into the pot in an oval form. They may be stuffed

with a fine forcemeat made with veal, bacon, &c., and they will eat extremely well. If a high seasoning is approved of, add mace, allspice, and a little Cayenne pepper, before baking.

PIGEONS en Poularde.*—Choose as large pigeons as you can, which fill with a good *farce*, mixed with rich cream; truss them like fowls, lard with bacon, and wrap each in caul; fasten them on a spit, and roast them; take care they are not too highly coloured. Serve with any sauce you please.

PIGEONS à la Provençale.*—Lard your pigeons with pieces of anchovies; put some olive oil into a pan, and when it boils, give the birds a few turns in it over a slow fire, with two dozen small onions, a clove of garlic, and a bunch of chervil; moisten them with equal quantities of stock and white wine, and leave it to boil slowly; when nearly done, add five or six small sausages, and some lemon juice. Skim off all the fat, and serve very hot.

PIGEONS to Roast.—Let the pigeons be thoroughly cleaned, leave in the livers, truss them, and put a stuffing into the crops, the same as for fillet of veal; put them down to roast, and singe them well; about a quarter of an hour will be sufficient to do them; froth them with butter; serve them garnished with water cresses, good gravy under them, and parsley and butter in a boat.

PIGEONS with Roots.*—Braise your chickens as directed for *chipolata*. Serve them with glazed lettuces round, and *petites racines* in the centre.

PIGEONS (Salmi of).*—Cut up three or four cold roasted pigeons, and put them into a stewpan, with a little veal and ham, five or six carrots, and an old partridge; let them stand on a slow fire till they stick to the pan; then moisten them with Champagne, good *consommé*, veal gravy, a bay-leaf, salt and pepper, cover it close, and reduce it. When done (and a short time is sufficient) serve it very hot with truffles, morels, sliced lemons, and, if you like it, a few larks.

PIGEONS au Sang.*—Take the remnants of any kind of game you may have, mince the tenderest parts with some streaky bacon, parsley, salt, spices, and a little lard; line a small stewpan with thin slices of bacon, lay the *farce* on this, thicken it with some stock, and the blood of as many pigeons as you intend to dress; when it is of the proper consistence, cover the pigeons with it and slices of bacon;

set them on the fire, and as soon as they are done, dish the birds, and pour the sauce over them.

PIGEON Soup.*—Take three plump pigeons, truss them as for boiling; run a skewer through the head and neck, to keep them upright; then scald and boil them in broth and veal gravy, to which add roots and herbs, cut into small pieces as for potage à la *Julienne*; season the whole well, and stew it over a slow fire. When done, pour the soup into a tureen, and place the pigeons in with the heads upwards, as if swimming.

PIGEONS (Stewed).—Make a stuffing with livers, parboiled and bruised, a bit of butter, a few bread crumbs, pepper, salt, pounded cloves, parsley, sweet herbs, chopped, and yolk of egg; fill the pigeons, tie them at each end, half roast, or fry them, put them into some good gravy, or beef broth, with an onion stuck with cloves, a bunch of sweet herbs, a slice of lemon; let them stew very gently till tender; strain the sauce, skim off the fat; put to it pickled mushrooms, Cayenne, forcemeat balls, hard yolks of eggs. The pigeons may be larded.

PIGEONS (Stuffed).*—Make a *farce* with any remnants of fowl you may happen to have, some veal sweetbreads, truffles, (all chopped small), pounded bacon, salt, pepper, and yolks of eggs: fill the pigeons with this, put them into a pan in some melted butter; in a quarter of an hour cover the pan close, and let them stand till done, turning them occasionally.

PIGEONS (Timbale of).—Take as many young pigeons as you intend to have *timbales*, and give them a few turns with any materials you please. Make a paste with flour, beef suet (sliced small), yolks of eggs, salt and water, keep it rather firm; lino your moulds (having buttered them well) with this, and put a pigeon in each, cover them with paste, and bake them; when done, make a small hole in the top of every one, through which, pour some veal gravy; serve them hot.

PIGEONS (Timbale of) au Fumet.—Make a *farce* with the meat of a hare or rabbit that is very high; some ham, calf's udder, truffles, or mushrooms, scallions, shalots, (all shred small), grated bacon, spices, and yolks of eggs. Lino a *timbale* mould completely, with thin slices of bacon, on which lay about three-fourths of the above *farce*; make a hole in the centre, and pour into it a cold *ragoût* of pigeons, put the remainder of the *farce* over, and cover the

whole with slices of bacon, and bake it. When done, take off the bacon, drain away the fat, and having turned it over, make a little hole in the top, into which pour any sauce you may think proper, adding to it a little lemon juice, and serve.

PIGEONS en Tortue.*—Take half a dozen very small pigeons, pick and scald them; leave on the pinions, claws, and heads; but cut off the bills. Take as many short and very thick cucumbers, make a hole in the end of each, through which scoop out all the inside, and having blanched them about five minutes, put a pigeon into each cucumber; have the head, &c. about an inch beyond the cucumber, so as to resemble a turtle. Have the same of slices of fillet of veal (previously soaked in a marinade), on each of which, place a pigeon; put these between slices of bacon on a stewpan; dilute them with veal gravy, and stew them gently; when done, take them out carefully, and serve on the veal.

PIGEONS (to Truss).—Pigeons are drawn in the same manner as fowls, except that the livers should be left in, as a pigeon has no gall; skewer them the same as fowls, with stuffing as for fillet of veal, put where the crop was taken out.

PIGEONS à la Vénitienne.*—Choose two small fat pigeons, and having trussed them, tie them into an oval form, place them in a stewpan on slices of bacon, with sweet herbs, morels, artichoke bottoms, and sweetbreads (all minced), a little butter, equal quantities of stock and white wine, veal gravy and a small piece of garlic tied in a bit of cloth; let these simmer over a slow fire till sufficiently done; then take off all the fat, and serve the pigeons with all the above ingredients.

PIGEONS (Cutlets of) à l'Armagnac.*—Take the breasts of half a dozen pigeons, mince, and then pound them; pound also an equal quantity of calf's udder, and a rather less proportion of panada, adding to the latter mushrooms, shalots and parsley, and other herbs; all being well pounded separately, beat them up together, adding two eggs to bind it. Butter a baking tin, and spread the *farce* all over it, about an inch in thickness; when quite cold, cut it into the form of cutlets, without, however, detaching it from the tin, which place on a stove to warm the butter. Take as many pinion bones as you have cutlets, scrape them well, and stick one into the end of each cutlet, dip them first in beaten eggs, and then in bread

crumbs; fry them slowly. Dish them in *mirotan*, with fried parsley in the centre.

PIGEONS (*Cutlets of*) à la Bourgeoise.*—Divide your pigeons in halves, from the neck to the rump; turn the foot inwards, so that it may appear like the bone of a chop; season them with salt and pepper, and dip each, first in melted butter, and then in bread crumbs; broil them slowly, and servo them with a clear gravy or *shalot* sauce.

PIGEONS (*Wild*) à l'*Etouffade*.*—Take three wild pigeons, and lard with bacon, rolled in salt, pepper, parsley, shalots, basil, (all shred fine), spices and aromatic herbs; then put the birds into a stewpan between slices of bacon; add a thin one of ham, two onions stuck with two cloves, a carrot sliced, a seasoned *bouquet*, a glass of white wine, and a little *consommé*; let them be thoroughly done, and dish them; strain the sauce over, and serve them.

PIGEONS (*Wild*) en *Marinade*.*—Your pigeons being ready for dressing, cut them in halves or quarters, soak them in a light marinade; when they have lain in this for some time, drain, and dip them in batter, fry them of a nice colour, and serve them with fried parsley.

PIGEONS (*Wild*) *Poêlés*.*—Take three or four wild pigeons, truss them with their feet inwards; line a stewpan with slices of bacon, a thin one of ham, a seasoned *bouquet*, two onions stuck with cloves, a carrot cut in slices, a glass of white wine, and a little *consommé*; put in the pigeons, cover with bacon, and set the whole on a brisk fire; as soon as it boils, place it in a stove with a moderate fire under and over, and let them stand three quarters of an hour; then drain and serve them with a *poivrade*.

PIGEON (*Wood*).—The wood pigeon is large, and the flesh of a dark colour; they are chosen by the same rules as the tame pigeon. If the wood pigeon is properly kept, and not over-roasted, the flavour is equal to teal. They should be served with a good gravy.

PILLOW of *Rice*.—Put on four quarts of strong stock to boil, with bruised ginger, mace, cloves, allspice, and whole pepper. In the meanwhile put on half a pound of butter in a large stewpan, and fry a nice fowl (trussed for boiling) brown all over; then put in four large handfuls of Patna rice, well washed, dried, and picked clean, and salt sufficient to season it; let it simmer gently, and keep it well stirred

till all the stock is quite absorbed and the rice quite eatable, and so dry that it will separate well, and not clog together: to make it so, it should be over a very slow stove to dry it gradually. Have ready five eggs, hoiled hard, and four large onions, cut in rings, and fried crisp. Put the fowl in the dish, cover it with the rice, smooth it over, and garnish with the onions and eggs, cut in slices. Some add mutton chops sauted, or veal tendons stewed.

PINE Apple Chips.—Pare and trim a pine-apple, divide, and slice each half into pieces a quarter of an inch thick; take half the weight of the fruit in powder sugar; lay the slices in a basin, with sugar strewed between; let it stand till the sugar be dissolved, then set it on a moderate fire to simmer till the chips be quite clear, when set it by. The next day remove all the syrup from the slices, place them on glasses, and dry them in a gentle oven.

PINE Apple in a Compote.—Turn off the rind of a pine, cut it in slices, but not too thin; have some sugar on the fire in a sugar-pan, into which put the slices of pine, and let them boil gently till the syrup is tolerably thick; then take out the pine, and lay it on a dish; mix with the sugar the juice of a couple of lemons, and pour it over the pine.

PINE Apple Fromage Bavarois.*—Pare and cut a pine-apple into small pieces, which boil in half a pound of clarified sugar, and when the fruit is reduced to a pulp, rub it through a sieve, add the isinglass, and proceed as directed. (See *Fromage Bavarois*.)

PINE Apple Ice.*—Put into a pan a pound of clarified sugar, boiled to *petit lissé*, in which lay a fine fresh pine-apple, nicely trimmed; let it remain three hours, then add the juice of two lemons; strain this preparation through a bolting, pressing it with a wooden spoon, that as much of the pulp may be rubbed through with it as possible; add a glass of water, and freeze as usual. (See *Ice*.)

PINE Apple Jelly.*—Pare and cut a fine ripe pine into quarters, trim each quarter of a round and long form; take a pound of clarified sugar, boil it to *lissé*, add a pint of cold water, let it boil, skim, and then put in the pine; when it has boiled ten minutes, take out the round pieces, and put them aside, leaving the rest twenty minutes longer; then strain the liquor through a tammy, with the juice of three

lemons (also strained), and two ounces of clarified isinglass. Pour some of this jelly into a mould, cut the pine into small pieces, arrange them on it, and when set, pour on more jelly, then more pieces and more jelly, and so on till the mould is full.

PINE Apple Jelly.—Put a pound of clarified sugar, boiled to the smooth degree, and nearly a pint of cold water, together on the fire; take a good ripe pine, pare off the rind, cut it into four quarters, and trim each quarter into round and long pieces; as soon as the sugar begins to boil, and has been skimmed, put in the pine; when it has boiled about ten minutes, take out the round pieces, lay them on a plate, and let the other pieces remain to boil twenty minutes longer. Take the rind off three lemons, squeeze the juice through a silk sieve into a basin, and when the pine has boiled enough, pour the liquor through a sieve to it, with two ounces of clarified isinglass. Put a little jelly into the mould first, then cut the pieces of pine into small round bits; when that is set put more jelly, then more pine, and so continue till the mould is full.

PINE Apple transparent Jelly.*—Take a fine ripe, but perfectly sound, pine-apple, cut it into small pieces, which throw into boiling syrup; when the fruit has had a few boils, take it from the fire; and as soon as it becomes cool, strain it; add a sufficient quantity of caramel to give it a yellow tinge, then the juice of two lemons, the isinglass, and finish as usual. (See *Clear Fruit Jelly*.)

PINE Apple (Green) Preserved.—Choose a good-shaped pine, and having let it soak five or six days in salt and water, put it into a saucepan, with vine-leaves over and under it; fill the saucepan with salt and water, and let it stand on a slow fire till the fruit becomes green, then put it into a jar, and cover it with a thin cool syrup. The next day drain off the syrup, give it a boil, and then pour it over the pine-apple again with great care; leave it thus for two months, after which make a rich syrup with two or three pounds of sugar; add a little ginger, boil and skim it well, and when nearly cold, pour it over the pine, previously drained; tie the jar over tight, to exclude the air.

PINKS (Fromage Bavarois).*—Take two ounces of pink flowers (the small red, sweet-scented ones), throw them into half a pound of clarified sugar (boiling), with ten cloves (bruised), and a pinch of cochi-

neal; cover the infusion, and before it is quite cold, strain, and add to it six drachms of clarified isinglass; stir and ice it as usual; put the cream to it when it begins to thicken, and finish as directed. (See *Fromage Bavarois*.)

PINKS (Ratafia of).*—Take a gallon and a half of brandy, a quart of clear river water, three pounds of sugar, two pounds of red pink flowers, and a drachm of cloves. Remove all the inferior parts of the flowers, and infuse the rest with the cloves in the brandy for two months, when strain it through a linen cloth; dissolve the sugar in the water, then mix it with the brandy; filter and bottle it.

PIPER (Baked).*—The fish, when thoroughly emptied and cleansed, is stuffed with the same ingredients, and dressed like baked jack or pike.

PIPERS (to dress).—They may be baked or boiled with a pudding well seasoned inside. If they are baked, a large cupful of rich broth should be put into the dish, and when done, take the broth, some essence of anchovy, and a squeeze of lemon, and boil them together for sauce.

PIPER (Fillets of) à la Sefton.—Take the flesh from a large piper, and cut into slices, all the same shape; put these into a pan with clarified butter, pepper, and salt; fry them lightly, and, when done, serve them. Make a sauce as follows: Put four spoonsful of the best vinegar, a small quantity of tarragon, and twenty peppercorns, into a stewpan, set it on the fire, and let it stand till reduced to a fourth; then add two spoonsful of *consommé*, six of sauce *tournée*, and reduce these also over a large fire; strain and replace it; when it boils put in the yolks of two eggs, a bit of butter, and stir it well; pour this over the fillets of piper when sent to table. This sauce must be quite white; but if, by any chance, it should be browned, add a small quantity of cream. Season with salt and Cayenne.

PISTACHIO Blancmange.*—Blanch four ounces of pistachios, pound them with half an ounce of preserved cedrat, dilute the paste with a glass of water, and then extract the milk by squeezing it very tight in a napkin; mix with the milk six ounces of powder-sugar, and an ounce of isinglass. Take a pound of sweet almonds, pound them to a fine paste, which dilute with three glasses of water, extract the milk as above; divide this into two parts, putting to one part the pistachio milk, and a small quantity of spinach essence; and

to the other, six ounces of sugar dissolved in a glass of warm water, and half an ounce of isinglass, and finish it according to the directions for *Violet Jelly*.

PISTACHIO Biscottes.*—Mix together in a pan a quarter of a pound of powder-sugar, the same of flour, well dried and sifted, and the yolks of five eggs; beat them for ten minutes, add two ounces of whole pistachios, and then spread it on a buttered baking-tin, ten inches long and five wide; lay it of an equal thickness, strew over two ounces of pistachies, cut crosswise; put this in a gentle oven for forty or fifty minutes; then take it out, and cut it into pieces two inches and three-eighths long, and half an inch wide; replace them in the oven to dry. Almonds or filberts may be used instead.

PISTACHIO Biscuits.*—Take a pound of pistachio nuts, two ounces of sweet almonds, the whites of sixteen, and yolks of eight eggs, two ounces of flour, and a pound of powder-sugar. Blanch and pound the pistachios and almonds, moistening occasionally with white of egg; heat the whites and yolks separately, with the latter half the sugar, and some grated lemon-peel; when both are thoroughly beaten join them together, beating constantly, and as you do so, sift over them the flour and remainder of the sugar, then the almonds and pistachios. Have some paper cases ready, into which pour your preparation; glaze, and bake the biscuits in a moderately heated oven.

PISTACHIO Biscuits Soufflés.*—Blanch a quarter of a pound of pistachies, half of which cut in slices, and the other half mince small. Whip the whites of three eggs very firm, and then mix with them the sliced pistachios and half a pound of sifted sugar. Have ready a number of small paper cases, about an inch square; put your preparation into them, taking care they are not more than half full; sprinkle powder-sugar over, and as soon as that is dissolved, strew the minced pistachios, and put them into a gentle oven, and colour them of a reddish yellow.

PISTACHIO Cannellons.*—Peel six ounces of pistachios, and six bitter almonds, and pound them with an ounce of preserved cedrat, and a little white of egg, to a fine paste, to which add a quarter of a pound of powder-sugar, to make it tolerably firm. Roll this paste on a sheet of paper to about the size of your finger, cut it into pieces two inches long, dip them into batter, and fry your *cannellons* to a nice colour, drain

and sprinkle them with powder-sugar, and serve them.

PISTACHIO Cream au Bain-marie.*—Peel a quarter of a pound of pistachios, pound them with an ounce of preserved cedrat, and eight bitter almonds; when reduced to a fine paste, put it into six glasses of boiling milk; cover the infusion, but before it is quite cold squeeze the milk through a cloth. Mix in a pan ten ounces of powder-sugar with a spoonful of spinach essence strained; then add a whole egg, ten yolks, and a grain of salt; pour the infusion to this, a little at a time, stir it well, run it through a sieve, and finish according to rule. (See *Cream au Bain-marie*.)

PISTACHIO Cream Ice.*—Blanch and wash half a pound of pistachios, and when perfectly dry, pound them to a fine paste, with a little cream and lemon-peel; put this paste into a skillet, with the yolks of nine eggs, and three quarters of a pound of powder-sugar; stir it in well, and add, by degrees, a quart of cream, and set it on a slow fire to simmer gently, and when sufficiently done, colour it with a little spinach-green; then strain it, and when cold, ice it in the usual way.

PISTACHIO Cream Pâtissière.*—Peel a quarter of a pound of pistachios, wash, and then pound them with an ounce of preserved cedrat, and ten bitter almonds; with this paste mix two spoonfuls of spinach essence strained, six ounces of powder-sugar, four of filbert, or other macaroons, and the cream properly prepared (see *Cream Pâtissière*); beat it all up together, and finish as directed.

PISTACHIO Whipped Cream.*—Your cream being whipped as usual (see *Whipped Cream*), mix with it six ounces of powder-sugar, two spoonfuls of double rose or orange-flower water, dress your cream in a pyramidal form, and having peeled a quarter of a pound of pistachios, cut them in pieces, lengthwise, and stick them lightly on the surface of your pyramid.

PISTACHIOS (Fromage Bavarois of)*.—Peel a quarter of a pound of pistachios, and being well washed and drained, pound them with an ounce of preserved cedrat, or the rind of a lemon rasped on sugar, and eight bitter almonds blanched; when these are reduced to a fine paste, add to it two glasses of hot milk, and half a pound of powder-sugar; let this stand for about half an hour, then strain and add to it six drachms of isinglass, and a suffi-

cient quantity of spinach essence to make it of a delicate green colour; put your preparation into a vessel set on ice, and when it begins to thicken, mix a whipped cream with it and finish it. (See *Fromage Bavarois*).

PISTACHIOS Glacées à la Royale.*—Peel three ounces of pistachios, dry them a little at the mouth of the oven; when cold, glaze and finish them in the same manner as filberts, and almonds. (See the recipes.) These, however, should be grouped in sixes and eights.

PISTACHIOS (Gâteau of).*—Set half a pint of milk on the fire, and mix with it a sufficient quantity of flour to make it the consistence of thick cream; when done, add to it a quarter of a pound of pistachios, the same of sweet almonds, both blanched and pounded to a fine paste, a pinch of dried orange flowers, three quarters of a pound of powder-sugar, four whole eggs, put in one at a time, the yolks of six, and a quarter of a pound of melted butter; stir all these ingredients well, and having whipped the six whites, add them lightly, colour it with a little spinach green, and pour the whole preparation into a well buttered mould; put it into a hot oven, and bake for three quarters of an hour, then draw it out, turn it on a dish, and serve.

PISTACHIO, small Gâteaux.*—Make three quarters of a pound of puff paste, to which give ten turns, and roll it into two layers, each thirteen inches long, and eight wide, put one of these on a baking-tin (previously wetted), spread over it, of an equal thickness, a cold pistachio cream to within three quarters of an inch of the edges, moisten them, and cover the cream with the other layer; press the two layers together, *dorez* the top lightly, and with the point of a knife mark on it seven lines, each two and a quarter inches apart; across these, mark five lines, three inches apart, which will make twenty-four cakes; put it into a brisk oven, but do not glaze till the under side of the paste is of a clear yellow. When cold, divide the cakes according to the lines, and trim them neatly.

If you wish to have these *gâteaux* still more delicate, strew over them, before they are baked, either almonds or filberts, blanched and chopped small, and mixed with sugar and white of egg.

PISTACHIO Ice.*—Take three pints of milk and one pint of cream, half a pound of pistachios, which blanch and pound to

a fine paste, adding milk to them occasionally to prevent their oiling; when well pounded, dilute the paste with half the remaining portion of the milk, and squeeze it through a cloth, wringing as tight as possible. Put a saucepan on the fire, in which is the cream and the rest of the milk, a pound of sugar and the rind of a lemon grated; stir these ingredients over the fire till tolerably thick; then add the pistachio milk, give the whole one boil, and strain it. When quite cold, colour it with spinach essence, and freeze it as directed. (See *Ice*.)

PISTACHIO Marchpane.*—Put a pound and a half of pistachios into a mortar, pound them, moistening with white of egg, to a very fine paste; in the meantime clarify the same quantity of sugar, boil it to *petit boulé*; then take the pan from the fire, put in the pistachios, stir them together well, replace the pan on hot ashes, continually stirring, till the paste is of a proper consistence, then pour it on a slab well sprinkled with sugar; as soon as it is cold, cut it into whatever forms your fancy may dictate.

PISTACHIO Meringues.*—Take a quarter of a pound of pistachio nuts, three ounces of powder-sugar, and the whites of six eggs; blanch the pistachios, and having dried them thoroughly in a stove or oven, pound them with white of egg to a very smooth paste. Beat up the whites of eggs, add the sugar, and set them on hot ashes for a short time, removing the pan occasionally, and stirring constantly; then add the pounded pistachios, and when the whole is thoroughly incorporated, put some sheets of paper on tin plates, and lay the *meringues* with a spoon half an inch apart; sprinkle very finely sifted sugar over, and bake them in a cool oven; when done, raise them from the paper with a knife, place them on sieves in a stove, to preserve them dry.

PISTACHIO Petits Fours.*—Put into a pan half a pound of powder-sugar, half the white of a large egg, and a sufficient quantity of spinach essence strained, to tinge the glaze of a delicate green; add a few drops of essence of lemon, and beat up the whole for a few minutes, when the glaze will be tolerably firm, but smooth; roll it in slips about the thickness of a little finger; cut these into dice, which roll in the hollow of your hand, taking care to moisten them sufficiently to make their surface clear and shining; place them on a sheet of thick paper, three

quarters of an inch apart, and put them in the oven.

PISTACHIO Petits Pots.*—Have ready ten small moulds; take a sufficient quantity of cream to fill them, and put it into a saucepan, with a quarter of a pound of powder sugar; give it a boil, and then having blanched and pounded a quarter of a pound of pistachios to a fine paste, pour the cream on it, boil them together once, and let them get cold. Put four yolks and one whole egg into a saucepan, put the cold cream to it, mix them together, and when it has boiled once, pour it into the moulds, which place in the *bain-marie* to set.

PISTACHIOS Soufflé (Française of).*—Take half a pound of pistachios, two ounces of preserved cedrat, and two drachms of bitter almonds blanched; pound these well; infuse them in nine glasses of boiling milk for fifteen or twenty minutes, and then strain it through a napkin into the usual preparation. Just before the whites of eggs are put in, add to the whole a sufficient quantity of spinach essence, to tinge it of a delicate green: finish as usual. (See *Soufflés Française*). Glaze with powder sugar only.

PISTACHIO Tourte.*—Mix the yolks of four eggs with some rice flower, dried orange flowers chopped, cream and sugar: set these on the fire, stirring constantly; in half an hour take it off, add four ounces of pounded pistachios, and a little preserved lemon peel; put this preparation into a raised rich puff paste, and lay over it a kind of trellis work, or any other kind of ornament with paste, and colour it lightly in the oven.

PISTACHIO Wafers.*—Dilute half a pound of *brioche* paste with half a glass of Madeira wine, and then stir into it three ounces of powder sugar, and two ounces of dry currants: spread this preparation over a well buttered tin to the thickness of half an inch, and put it in a brisk oven for a quarter of an hour; when done, cut it in pieces two inches square; glaze, and cover them lightly with minced pistachios.

PLAICE (an excellent way to dress a large one.)—Sprinklo it well with salt, and keep it for four-and-twenty hours; then wash it, and wipe it dry, do it over with egg, and then with bread crumbs; then make boiling hot some lard, lay in the fish, and fry it a fine colour, drain it from the fat, and servo with fried parsley

and anchovy sauce. You may, if you choose, previously dip the fish in vinegar.

PLAICE with Dutch Sauce.—Prepare the plaice in exactly the same manner as soles, with mushrooms; when well drained from the liquor, lay them on a dish, and pour over them a Dutch sauce.

PLAICE à l'Espagnole.—Prepare it the same as for Dutch sauce, only, instead of pouring over it a Dutch sauce, it must be a good strong sauce à l'espagnole, with more lemon juice than usual; a few mushrooms added would be a great improvement.

PLOVERS (to choose).—Choose them by the hardness of the vent, which shows that they are fat; and when new, they are limber footed. In other respects, choose them by the same marks as other fowls.

There are three sorts; the grey, green, and bastard plover or lapwing.

PLOVERS (Boiled).—They should be boiled in a good celery sauce, white or brown; or they may be roasted like any other fowl, with good gravy in the dish.

PLOVERS (Capitolade of).*—Take three or four cold roasted plovers, cut them in halves, skin and trim them; put them into a stewpan, with some *Italienne*, a glass of white wine, and seasoning to the palate. Set them on the fire, and when they have simmered an hour, dish them, with slices of fried bread between. Skim the liquor, add the juice of a lemon, and pour it over the birds.

PLOVERS (to dress).—Green plovers should be dressed the same as woodcocks, without drawing, and served on a toast. Grey plovers should be stewed.—Make a forcemeat with the yolks of two hard eggs bruised, some marrow cut fine, artichoke bottoms cut small, and sweet herbs, seasoned with pepper, salt, and nutmeg: stuff the birds, and put them into a saucepan, with just a sufficient quantity of good gravy to cover them, one glass of white wine, and a blado of mace; cover them close, and let them stew very gently till they are tender; then take up the plovers, lay them in a dish, keep them hot; put a piece of butter rolled in flour to thicken the sauce, let it boil till smooth; squeeze into it a little lemon; skim it, and pour it over the plovers.

PLOVERS au Gratin.*—Pick, clean, and singe four plovers; make a *farce* with their intestines (except the gizzard), minced, and mixed with half the quantity of grated bacon, a little shred parsley and shallots, salt and pepper, fill the plovers with this;

lay a *gratin* (see that article) on your dish to about the thickness of an inch, place the plovers on it, and fill the spaces between them with the same; raise the *gratin* round, but take care not to cover the breast with it; lay slices of bacon over the whole, and set it over a moderate fire, with rather a brisk one at the top; when done, drain off all the fat, and serve them with an *Italienne*.

PLOVERS à la Périgueux.*—Put four plovers into a stewpan, with a dozen whole truffles (skinned), a *bouquet*, some basil, salt, and pepper; give them a few turns in a little butter, and then add a glass of champagne, and six ladlesful of reduced *espagnole*, skim it well, and when done, take out the birds and truffles, place them on a dish, the truffles at the top; reduce the sauce, add the juice of a lemon, and serve it.

PLOVERS (Roasted).—Make a *farce* with the intestines of four plovers, as directed for plovers *au gratin*, stuff the birds with this *farce*, sew it in, and fasten them on skewers; cover them with slices of bacon, and wrap them in paper; fix the skewers to a spit, and roast the birds. When quite done, unfasten and dish them. Serve with a *ragout* of truffles poured over them.

PLOVER's Eggs.—Boil them ten minutes, and serve them on a napkin either hot or cold.

PLUMS in Brandy.*—Take twelve pounds of fine *magnum bonum* plums, and three pounds of sugar; the fruit should be turned in colour, but not ripe; prick, and put them into a saucepan with cold water, set them on the fire; when the water boils and the plums rise, take them out carefully with a skimmer, and put them into a pan of cold water; clarify and boil the sugar to *petit lissé*, put the plums to it, and give them a boil; the two succeeding days, drain off and boil the syrup, first alone, and afterwards with the fruit; the third day drain the plums, and put them into bottles; then boil the syrup to *la nappe*, and when cold, add to it three fourths of its quantity of the best brandy, stir it well, strain and pour the mixture over the plums. Cork the bottles tight. Green-gage plums are done like apricots. (See *Apricots in Brandy*.)

PLUMS (Candied).—Choose your fruit of a nice shape and good size; cut them in halves, lay them on a large shallow dish, strew powder sugar over, and put them into a moderate oven, tightly closed; in half an hour's time, take them out, and

place the plums one by one on glass plates to dry.

PLUMS (Clear Cakes of).—Fill a jar with the white pear plums, set it in a saucepan of boiling water on the fire; when sufficiently done, let the clear juice run from it, and to every pint of it add an equal quantity of sugar, boiled to candy height; put the juice to the syrup, set it on the fire, and keep stirring it till the whole is quite hot, but not boiling; then pour it into glasses, and dry the cakes in a stove.

PLUM Cream.—This is made in the same manner as peach cream, and made with the *magnum bonum*; the other kinds will do, but the first mentioned is best.

PLUMS (Fromage Bavaois).*—Take the stones from an hundred small, or thirty-six large plums, make a marmalade of them with half a pound of clarified sugar; rub it through a fine sieve, mix the isinglass in, and proceed as usual. (See *Fromage Bavaois*.)

PLUMS with Almonds (Gimblettes of).*—These are made in the same manner as other *gimblettes* (see *Peach Gimblettes*); only that plum-marmalade and sweet almonds, blanched, are used instead of peach-marmalade and pistachios.

PLUMS in Jelly.—When the plums are preserved in their first sugar, drain and strain the syrup through a jelly bag. Take some ripe plums and codlins, put them into a saucepan with as much water as will cover them; set them on the fire and when quite soft, press out the juice and strain it, and for every pint of juice, boil a pound of sugar to *soufflé*; boil the juice a little, then add the syrup and plums, and boil all together. Take it off, and when it has settled a little, skim and pour it into glasses. A little scraped ginger, soaked in water for two or three days, and boiled with the above, imparts a fine flavour to the jelly.

PLUMS (Marmalade of).*—Take six pounds of plums, and four pounds of sugar; stone, and put the fruit into a cullender, heat it through with a wooden pestle into a preserving pan, which set on the fire, to dry the pulp, stirring it constantly. In the mean time, clarify and boil the sugar to *petit cassé*, then mix it with the fruit (still on the fire), stir it till the whole is of the consistence of jelly, then take it off, and pour the *marmalade* into pots.

If the plums are not quite ripe, they must be boiled once or twice before they are pressed through the cullender. Some

of the kernels may be added, if approved; they should be pounded before putting in the marmalade.

PLUMS (to pickle like Olives).—Take the plums before they are quite ripe, and put them into a saucepan with white wine vinegar, salt, water-fennel seed, and dill, as much of each as will impart a flavour to the pickle; when it boils put in the plums, let it boil again, then take it off; let it stand till cold, then put them into jars.

PLUM-Buds (to pickle).—Gather some plum-buds, and put them into boiling salt and water; when they have boiled, before they are tender, take them out, drain the water from them, when cold add some white-wine vinegar, two or three blades of mace, and a little whole pepper; put these into the pickle and leave it; in about eight or nine days, boil them again a few times, taking care not to let them get soft; when cold, put the whole into jars, and tie them down.

PLUMS preserved dry.—Gather the plums when full grown and just turning colour, prick and put them into a saucepan of cold water, set them on the fire until the water is on the point of boiling; then take them out, drain and boil them well in some clarified sugar, let them settle, and then boil them again; if they shrink and will not take the sugar, prick them as they lay in the pan, and then give them another boil, skim and set them by: the next day, add some more sugar, boiled to *soufflé*, to the fruit and syrup, then do them together; place them in a stove till next day, when drain the plums from the syrup, sprinkle a little powder sugar over, and dry them in a stove.

PLUMS preserved liquid.*—Gather the plums green, firm, and when the stone may be extracted with ease; cut the stalks close, and prick the fruit in several places, especially round the stalk; then place them in a saucepan of water over the fire, and as soon as the water is ready to boil, take the saucepan from the fire: in four-and-twenty hours, replace the plums in the same water on a gentle fire, with a small quantity of verjuice to preserve their colour. Keep the water hot, without allowing it to boil, for three hours, stirring it occasionally; when the fruit is perfectly green, increase the heat till the plums rise to the surface, when they must be taken out and thrown into cold water, which change frequently till the plums are perfectly cold; then drain them. Put the fruit in some sugar boiled to *la nappe*, boil

them up a few times, adding a little water; skim, and then pour the whole into a pan; the next two days drain off the syrup, and increase the degree of boiling each day; the third and fourth days boil the fruit with the syrup, keeping them covered, and increasing the degree, until the last time it reaches to *perlé*. Put the preserve into pots, and place them for two days in a stove.

The same fruit may be preserved dry also. The operation is the same, but the syrup is drained off, and the plums laid on tin plates before they are put into the stove.

PLUM Pudding.*—Cut the crumb of a penny loaf into slices, pour over them a sufficient quantity of boiling milk to soak them; when quite soft, beat the bread up with half a pound of clarified suet, half a pound of raisins stoned, half a pound of currants, sugar to the taste, five eggs well beaten, candied orange, lemon and citron, and a few bitter almonds, pounded; lemon peel shred fine, nutmeg, and fine spices, pounded; mix the ingredients thoroughly, add a cup of brandy, pour it into a dish, and bake it. When done, turn it out, and strew powder sugar over.

These ingredients make as good a pudding boiled. Take care to flour well the cloth or mould used for this purpose. Few things require more boiling than a plum-pudding; be careful, therefore, to let it be sufficiently done; four hours will be enough.

POELEE.*—Take two pounds of veal, two pounds of bacon, two large carrots, and three onions; cut all these into dice, and put them into a stewpan, with a pound of butter, the juice of three or four lemons, four cloves, two bay leaves bruised, a little thyme, salt, and pepper; set it over a good fire, and when pretty well reduced, add a ladleful of pot-top; as soon as the whole is about half done, take it off and set by for use.

POIVRADE.*—Put into a stewpan a large bunch of parsley leaves, some shallots, two bay-leaves, a little thyme, a dessert-spoonful of fine white pepper, a glass of vinegar, and a small quantity of butter; set the pan on the fire, and reduce the whole till nearly all gone, when add two ladlesful of *espagnole*, and one of stock; reduce these again to the proper consistence, and strain it for use.

POMEGRANATE Clear Cakes.—Paro some good boiling apples, and put them in to a saucepan with as much water as

will cover them, set them on the fire, and when perfectly soft, press the pulp through a sieve, and then strain it. Boil this jelly with the juice of two or three pomegranates, that of one orange, and one lemon, and the rind of each grated; strain it again, and to every pound of jelly add a pound and a quarter of fine sugar, boiled till it cracks; colour it with cochineal; pour it into glasses, taking off the scum before it becomes cold. Set them in a stove, and when the top is dry, turn them out, and put them to dry again; then cut them into whatever forms you please, put them into the stove or oven to harden, then lay them on sieves, and when thoroughly dry, place them in boxes, with paper between. As they are apt to become moist, they should be looked at frequently.

POMEGRANATES (*Transparent Jelly of*). *—Take the seeds from five very fine pomegranates, from which extract the juice by pressing it hard through a horsehair sieve; filter this juice, and mix it with some syrup uted of a rose colour, with a little cochineal; add the isinglass to this, and finish as usual. (See *Clear Fruit Jelly*.)

POMEGRANATES (*Syrup of*). *—Take five very ripe large pomegranates, extract the seeds, which must be very red; crush, and put them into a skillet with half a pint of water; set them on the fire till soft, and then squeeze the juice through a new coarse cloth; clarify a pound and a half of sugar, and boil it to *soufflé*; then add the juice, boil them together to the usual consistence of syrups. It must not be bottled until quite cold. This number of pomegranates will yield a quart of syrup.

PORK (*to choose*).—If the pork is fresh, the flesh appears cool and smooth; if tainted, it is clammy; the knuckle, in general, is affected first. There is a kind of pork called measy; when in this state it is extremely unwholesome to eat; but you may easily discover when it is measy, the fat being impregnated with small kernels. If the rind is tough, thick, and cannot easily be impressed by the finger, it is old. Pork fed at still-houses does not answer for curing any way, the fat being spongy. Dairy-fed pork is the best. The prime season for pork is from Michaelmas to March.

Bacon-hogs and porkers are cut up differently. Hogs are kept to a larger size; the chine, or backbone, should be cut down on each side, the whole length, and

is either boiled or roasted; the chine is considered the prime part.

The sides of the hog are made into bacon, and the inside is cut out with very little meat to the bone. There is a large spare-rib on each side, which is generally divided into two, one sweetbone, and one bladebone. The bacon is the whole outside, and contains a fore-leg and a ham; the latter is the hind-leg, but if left with the bacon, it is called a gammon. There are also the griskins. Hog's lard is the inner fat of the bacon-hog.

Pickled pork is made of the flesh of hog, as well as bacon.

Porkers are not so old as hogs; their flesh is whiter and less rich, but not equally tender. It is divided into four quarters. The fore-quarter consists of the spring or fore-leg, the fore-loin or neck, the spare-rib and griskin. The hind consists of the leg and loin.

A variety of nice dishes may be made of the feet of pork; they should be cut off before the legs are cured. The same may be observed with the ears.

The bacon-hog is sometimes scalded to take off the hair; and is sometimes singed. The porker is always scalded.

PORK (*Bladebone of*).—It should be broiled, and when nearly done, peppered and salted. Put to it a piece of butter, and a tea-spoonful of mustard, and serve it very hot.

The bladebone is taken from the bacon-hog; the less meat left on it, in moderation, the better.

PORK Cheese. *—Take a pig's head, and having honed it, cut all the meat into rather thick slices; do the same with the ears; separate the fat from the lean, and mix the whole with hay leaf, thyme, basil, sage, parsley (all shred fine), salt, pepper, nutmeg, and other spices, the peel and juice of a lemon; lay the skin of the head open over a salad-bowl; arrange the pieces in it, intermixing with them a little leaf, tongue, à l'écarlate, and truffles; when all are put in, wrap the skin round them; sew it up very tight, and dress it as directed for hog's head; when sufficiently done, take it from the fire, and whilst warm, put it in a mould to give it any shape you may desire.

PORK Cheese (*Italian*). *—Pound a pig's liver, with two thirds bacon and one third leaf; when they are thoroughly incorporated, add to them shred thyme, sage, basil, bay leaf, parsley, coriander, spices, anise (pounded), grated nutmeg, salt, and pep-

per. Line a mould with caul, into which put the above preparation; cover it with thin slices of bacon, and bake it. When done, leave it to cool in the mould.

Pork Chitterlings.*—Take the fat guts of a pig, wash and cut them into such lengths as you may desire, and then put them into vinegar and water, with thyme, bay-leaf, and basil, for twelve hours; after which chop up a part of the above, some fresh pork and leaf; and season them with salt, pepper, four kinds of spices, and a little anise in powder; put these into the remaining guts, so as to fill them about two-thirds, tie them up, and boil them in equal quantities of water and milk, to which add salt, thyme, basil, and bay leaf. When done, leave them to cool in the liquor; they must be broiled before they are sent to table.

*Pork Fritters**—Are made in the same manner as veal fritters; the pig's fry makes the best. They should be fried in olive-oil, and made of a lighter colour than other fritters.

Pork Griskin.—Pork griskin is in general extremely hard: the best way to prevent this is by putting it into a sufficient quantity of cold water to cover it, and let it boil up; then instantly take it off, and put it into a Duteb oven; it will be done in a few minutes. It should be rubbed all over with butter, and then floured before it is put to the fire.

Pork (Hashed) and Onions.*—Cut a cold roasted eline of pork into small slices; clear away all the skin, and take fifteen large onions, cut them in halves; take the hearts, and cut them into half rings; fry them lightly; drain and put them into a stewpan, with two spoonsful of *consommé*, when reduced to a glaze, add the meat, and four spoonsful of *espagnole*. Make it hot, without boiling; put in some butter, and serve it.

Pork (to pickle).—The quantities must be proportioned to the middlings of a pretty large hog, the hams and shoulders being taken off.

Mix and pound fine four ounces of salt-petre, a pound of coarse sugar, an ounce of sal-prunel, and a little common salt; sprinkle the pork with salt, and drain it for twenty-four hours; then rub with the above ingredients; pack the pieces tight in a small deep tub, filling up the spaces with common salt. Place large pebbles on the pork, to prevent it from swimming in the pickle which the salt will produce.

If kept from the air, it will continue good for two years.

Pork (Pickled).*—Take the breast or belly-parts of a pig; cut it in pieces, each of which rub well with fine salt and a little saltpetre; put them, one on another, into a jar, as close as possible; fill up all the interstices with salt, cover the jar with a cloth, and close the jar tight. Leave the pork thus for a week or ten days, and then they may be served as you please.

Pork Pie.—Cut into chops a piece of loin of pork, with the rind and part of the under-bone cut off; season them with pepper and salt, cover them with puff-paste, bake the pie, and when ready to be served, put in some cullis, with the essence of two onions, and a little mustard mixed with it.

Pork Pie.—Make a short paste, the same as for tarts; butter a large deep copper mould (or a stewpan will do) round the bottom and sides, place the paste tolerably thick, and having strewed the pork with pepper and salt, and a little grated nutmeg, place it in the crust with the gravy over it; cover it in with a good crust on the top, garnish it over with leaves, egg it, and bake it in a moderate oven: when done, take it out, letting it stand in the mould till cold; and having stewed some odd bits of pork, or bones, for gravy, reduce it till it becomes tolerably strong, turn the pie out of the mould, and pour in the gravy. If you should not happen to have any bits of pork, beef will do to make the gravy. It must not be cut till thoroughly cold; the odd pieces near the spare-rib, the kidneys, &c. will do very well for this pie; the less bone, the better it will cut.

Pork Pie (Cheshire).—Skin a loin of pork, cut it into steaks; season it with salt, nutmeg, and pepper; make a good crust; put into the dish first a layer of pork, then a layer of pippins, pared and cored, and a little sugar, sufficient to sweeten the pie, and then a layer of pork; put in half a pint of white wine, some butter on the top, and close your pie; if it is a large one, it will require a pint of wine.

Pork (Potted).—Cut the meat from a leg of pork into pieces, pound it very well in a mortar, season it well with salt and pepper; then mix the meat with rosemary and sage, shred small; put it into a pot to bake with a pound of butter; when it comes out of the oven, drain it from the gravy, and press it down close in a dry

pot. Then, having skimmed off all the butter from your gravy, clarify as much more butter as will cover the meat an inch thick in the pot; cover the pot with wet paper, and set it in a cool place.

PORK (with Salt).*—Take any joint of fresh killed pork you like, sprinkle it with coarse salt and spices; the next day spit, and roast it, basting with its own gravy; take care that it is thoroughly done. Serve with whatever sauce or garnish you please. Some persons lard it with green sage before it is roasted.

PORK (Fresh) Sauce.*—Cut two or three good-sized onions into slices, and fry them lightly in oil; then add two spoonsful of cullis, a little broth, a few mushrooms, chopped, a clove of garlic, vinegar and spice. Let it boil half an hour, reduce to a proper consistence, skim and strain it.

Pork Sausages.—Take two pounds of lean pork, three pounds of chine fat, free from skin, some sage leaves, chopped fine, pounded cloves, pepper and salt; beat it fine, and either press it into bot pots, and roll it when it is used, or put it into skins.

PORK Sausages.*—Take one third fat, and two thirds lean fresh pork, chop it well, but not too fine; season with salt, pepper and spices, and put it into a pan, which set on hot ashes for half an hour; clean the guts thoroughly, tie one end, and fill the above, gradually, pressing them gently that the meat may descend to the bottom; divide, and tie them in what lengths you please.

Pork Sausages.—Take pork in which there is more fat than lean, mince it with parsley and young onions, and season with salt and fine spices; put the whole into the gut of a calf or pig, tie the sausages of a proper length, and broil them; you may give them any flavour you think proper, with truffles, shalots, &c. If with truffles, mince them with the meat according to the quantity you choose; if with shalots, you must use very little, for fear the taste should predominate too much. Flat sausages are made in the same manner, with this difference, that the meat is put into a pig's maw. Some persons add a glass of white wine to the sausage meat when mixing.

Pork Sausages.—Take eight pounds of lean pork, free from gristle and skin; shred and chop it very fine, then chop four pounds of beef suet, and four pounds of pork fat, shred extremely fine, and a

good handful of sage; spread the meat out upon a large dish, and shake sage over it; grate in two nutmegs, add a spoonful of salt, and about three spoonsful of sweet herbs, very finely chopped; shake over it the pork fat and the suet, then mix all well together; put it close down with paper over it. It will be much better for letting it stand a day or two. When you wish to make them up, roll them about the size of a sausage, dip them in egg, and then roll them in flour; have some butter on the fire, and when very hot, put them in, baking them about nearly the whole time, till they are done of a fine colour; then serve them hot to table. If you choose you may put them into skins, taking care that they are very clean, filling them very gently with a funnel, otherwise they may stand a chance of being broken these are best for garnishing a turkey.

Pork Sausage to eat cold.—Season fat and lean pork with salt, saltpetre, black pepper, and allspice, all in fine powder, and rub it into the meat; the sixth day cut it small, and mix with it some shred shalots, or garlic, as fine as possible. Have ready an ox gut, that has been scoured, salted, and well soaked, and fill it with the above stuffing; tie up the ends, and hang it up to smoke, the same as a ham, first wrapping it in a fold or two of muslin. It must be high dried. Some persons eat it without boiling, others prefer it boiled. The skin should be tied in several places, so as to make each link about eight or nine inches long.

PORK (Spring or Forchand of).—Take out the bone; then sprinkle over the inside some salt, pepper, and sage, dried; but first warm a little butter to baste; then flour it, roll it up tightly and tie it; then roast it.

PORK (Chine of).*—Cut this piece as square as possible, and leave the fat on it an inch thick, score it, and skewer it into proper form, roast it for two hours; serve it with tomata, piquante, or Robert sauce.

Pork (Chine of) roasted.—If parted down the back bone, so as to have but one side, it will take two hours to roast before a good fire; but if not parted it will take three hours.

Chines are usually salted and boiled.

Pork (Chine of) stuffed.—Take a chine of pork that has hung four or five days; cut some holes in the lean, and stuff it with a little of the leaf fat, chopped ex-

tremely small, some parsley, thyme, a small quantity of sage, and shalots, cut very fine, seasoned with pepper, salt, and nutmeg; it should be stuffed pretty thick, and served with good gravy in the dish. Apple sauce should be served with it.

Pork Chops (Broiled).—Broil them in the same manner as mutton chops, but they require more doing. Put a little good gravy to them, and strew over a little sage, shred very fine, which very much improves the flavour.

Pork Chops en Ragout.*—Cut a loin or neck of fresh pork into chops, and stew them with a little stock, a bunch of herbs, pepper, and salt have ready a veal sweetbread, parboiled, and cut into large dice; put it into a stewpan with some mushrooms, the livers of any kind of poultry, and a small quantity of butter, set it on the fire with some flour, a glass of white wine, a little gravy, and a little stock; add salt and coarse pepper, a bunch of parsley and green onions, a clove of garlic, and two cloves; let the whole boil, and reduce to a thick sauce, and serve it over the chops; or you may dress the chops in the same manner as the *ragout*, and when rather more than half done, add the sweetbread, livers, and mushrooms.

Pork Cutlets.—Take a loin of pork and skin it, then divide it into cutlets; strew over them some parsley and thyme, cut small, with pepper, salt, and grated bread; broil them of a fine brown; have ready some good gravy, a spoonful of ready-made mustard, two shalots shred small; boil all these together over the fire, thickened with a piece of butter rolled in flour; if agreeable, add a little vinegar. Serve the cutlets in a hot dish, with the sauce poured over them.

Pork Cutlets (Broiled).—Cut the pork chops the same as veal cutlets, leaving a little fat on them; beat them to flatten them into a good shape; broil them, and when thoroughly done, serve with a *sauce Robert*, or gherkins.

Pork Cutlets with red or white Cabbage.—Take a hack piece of pork, cut it into cutlets, beat and trim them, season with pepper and salt, gently broil them till done; they must be of a nice light brown colour. Serve them on red or white cabbage stewed.

Pork Cutlets another way.—Cut the cutlets from the fore loin, neatly trim them; chop an onion fine, fry it lightly in three ounces of butter, sprinkle the cutlets with pepper and salt, dip them into the butter, then into bread crumbs, shape them pro-

perly with your knife and fry them of a nice brown colour; serve with tomato or *Robert sauce*.

Pork (Lillet of) roasted.—Take a piece of back pork, cut the chine bone from the under part, and let it lay in a marinade all night; when to be roasted, run a lark-spit through, tie it on another spit, cover it with paper, and roast it gently; and when to be served up, if not coloured enough, glaze it lightly, and serve it with a *sauce Robert* underneath. The skin should be off.

Pork (Neck of) rolled.—Take a neck of pork and remove out all the bones; put a forcemeat of chopped sage, a very few bread crumbs, salt, pepper, and a few berries of allspice, over the inside; then roll the meat as tight as you can, and let it roast slowly, placing it at first a good distance from the fire.

Pork (Leg of) barbicued.—Put a leg of pork before the fire to roast, put a good deal of red wine into the dripping pan, and baste it well all the time it is roasting; if there is not enough port at first, add more; it will take about three pints; cut the skin from the bottom of the shank in rows of an inch broad; raise every other row, and roll it to the shank; have ready a pint of strong gravy, and add to it a pint of red wine, a couple of anchovies, a bundle of sweet herbs, the yolks of four eggs boiled hard and pounded fine, with a quarter of a pound of butter, the juice of a lemon, and two spoonsful of ketchup; let the gravy and wine be well boiled together, and the anchovy with it; strain these off, and add the other ingredients; let them boil a few minutes; froth the pork, take it up, pour part of the sauce over it, and put the rest into a boat; if not thick enough, add some *roux*.

Pork (Leg of) boiled.—Take a leg of pork that has been in salt eight or ten days; when it is to be dressed, weigh it; let it soak for half an hour in cold water to make it white; allow a quarter of an hour for every pound, and half an hour over, from the time it boils up; as soon as it boils, skim it, and so continue. Allow water enough. It should be boiled in a cloth, nicely floured, this adds much to the delicacy of its appearance. The pork should be small, and of a fine grain. Serve peas pudding and turnips with it.

Pork (Leg of) broiled.—Skin part of the fillet, cut it into thin slices, hack it on the back with a knife, then season with salt and pepper, sage and thyme, minced small; then broil them on a gridiron, dish them,

and let their sauce be butter, vinegar, and mustard.

PORK (*Leg of*) roasted.—Make choice of a small leg of fine young pork; with a sharp knife cut a slit in the knuckle, and fill the space with chopped sage and onion, and a little pepper and salt. When half roasted, score the skin in slices, being careful not to cut deeper than the outer rind. Apple sauce should be served to eat with it.

PORK (*Shoulders and Breasts of*).—Put them into pickle, or the shoulder may be salted as a leg; when they are very nice, they may be roasted.

PORKER'S HEAD (*to roast*).—Take a fine young head, thoroughly clean it, and put bread and sage the same as for pig; sew it up tight, and roast it like a pig, and serve it with the same sauce as for pig.

POTAGE à l'Anglaise.*—Take carp, perch, pike, smelts, or any other fish you choose, cut them into pieces, add a few oysters; put all these into fish-broth, and simmer over a moderate fire till sufficiently done, and the meat separates from the bones; then let the liquor run through a sieve, remove the bones, and rub the fish to a *purée*, also through the sieve; soak bread as usual in the broth, cover the slices with the *purée*, and fill your tureen.

POTAGE à la Chartres.*—Soak three or four veal sweetbreads in warm water; then scald and put them into a saucepan with one or two cocks' combs (also scalded), a bunch of parsley, green shalots, a few mushrooms, two cloves, and some good stock, set the whole on a slow fire; cut and soak your bread as usual, put it into the tureen, and when the above articles are sufficiently done, add them to the bread with a proper quantity of the broth, and serve.

POTAGE à la Condé.*—Boil a quartern of scarlet beans in some stock; add to them two carrots, two onions, two cloves; when they are quite done, strain them through a sieve, and pour your *purée* into a soup-tureen on some pieces of fried bread.

POTAGE à la Courte Bouillon.—Prepare some ham, beef, and veal, in a stewpan, with spice and vegetables, as directed for *Soup de Santé*, and fill it up with *consommé*, and about one bottle of sherry; when the meat is well done, pass it through a lawn sieve into a pan or basin; have some earrots and celery prepared the same as for vegetable soup, blanched and stewed in strong *consommé*, likewise five or six fine cabbage lettuces, done whole, and stewed as carrots and celery; two dozen small

onions must be fried brown, and put into the soup-pot with the other vegetables; when they are properly stewed, pour the soup from the basin over them, and let them simmer gently by the side of the stove for four hours, skimming whenever it is required. Put the crust of two French rolls, cut round, and fried of a light brown, in the tureen, and pour the soup over them.

POTAGE à la Crecy.*—Take six large carrots, four turnips, six onions, three heads of celery, four leeks, cut them in pieces, and put them into a saucepan with some butter and a lump of sugar; give them a few turns over the fire, and then moisten them with stock, in which let them simmer for two hours, rub the vegetables through a tammy cloth, add a little pepper, salt, and sugar, clarify your *purée*, which may not be too thick; soak your bread, as usual, in rich stock; pour the potage into the tureen, and serve it.

POTAGE à la Geaufret.*—Roast ten or a dozen potatoes on hot ashes, and having peeled them, remove all those parts which may be hard or crisp, and pound the remainder dry; then add the breasts of four fowls, and a quarter of a pound of butter, pound these with the potatoes; when it has become a smooth paste, put to it the yolks of eight eggs; beat them up with the rest, season with nutmeg, pepper, and salt; if your paste be too thick, add a sufficient quantity of double cream to make it of the proper consistence to make into balls, which poach, either in broth or salt water, and a small quantity of butter; in about half an hour take them out, drain, and having filled your tureen with good broth, put in the balls and serve it.

POTAGE à la Kusel.*—Take thirty carrots, as many turnips and small onions, twenty leeks, ten heads of celery (the two latter cut about an inch long), six lettuces. Put the above (except the lettuces) into some stock, and boil them, braise the latter between two slices of bacon; when done, put them with the other vegetables into a soup-tureen without any bread.

POTAGE à la Polacre.*—Take some boiled potatoes, peel and cut them into slices; put a handful of chopped fennel into some good stock, set it on the fire, let it boil for a quarter of an hour, and having put the potatoes into a soup-tureen, pour the broth on them and serve.

POTAGE, Printannier, or Chiffonade.*—Take twenty young carrots, as many turnips, small onions, and leeks, cut them

into pieces with a root-cutter, blanch them ; put them into a saucepan with some good *consommé*, cook the above roots in this, putting in the onions last ; add to these some young peas, sorrel, lettuces (cut small), young broad beans, asparagus heads, French beans, and cucumbers, cut in pieces ; boil all these with the first-mentioned articles, a lump of sugar, and a pinch of salt and shred parsley. Reduce the whole to a glaze ; serve it, either with or without bread, in a *purée* of green peas or some good *consommé*.

POTAGE à la Reine.*—Take three or four cold roast chickens, cut off all the meat, and pound it well with two table-spoonsful of rice (previously boiled in water for a quarter of an hour), dilute it with some good *consommé*, and strain it ; then add a sufficient quantity of *consommé* to the *purée* to make it of the requisite consistence ; put the bones of the chickens into the above, and let it simmer over a small fire for two hours ; about a quarter of an hour before dinner pour some of it over the bread to soak it as usual ; just before serving, strain the whole through a fine sieve.

POTAGE à la Reine.—Another way. Take the meat from two cold fowls, well pound it together with the yolks of eight hard eggs, and the crumb of two French rolls previously soaked in milk ; boil a few blades of mace and two heads of celery in some white stock, strain this to the fowl, and rub it through a tammy ; set it in the *bain-marie*, and add sugar and salt to taste ; just before sending to table, pour in three gills of boiling cream. You may serve either rice, *Italienne* paste, or vermicelli, previously boiled in the soup.

POTAGE à la Sainte Ménéhould.*—For this potage you must have eight or nine clear carrots, scraped, cut in quarters, and the inside white taken out, then boil it with six heads of celery in a stewpan of water with a spoonful of salt, till perfectly tender ; put them in a sieve for a few minutes, then stir them in a stewpan with two ounces of butter, on a slow fire, for a quarter of an hour, with a little salt, a small lump of sugar, and one handful of peppercorns ; when they are well washed, put in a ladleful of good veal gravy or *espagnole*, and when it boils rub it through a tammy ; add a pint more of the gravy when the whole is put into the soup pot, till within one hour of the dinner, then place it on the stove to boil gently ; having some vegetables prepared the same as in *vegetable soup*, well stewed down in a

quart of good *consommé*, put them in the *purée* for ten minutes ; before serving, skim and stir it gently, then pour it in the tureen.

POTAGE à la Viennet.*—Take some slices of crumb, about half an inch thick, cut them into squares, ovals, or circles, according to your fancy ; they must, however, be all of the same shape and size, twenty or thirty are sufficient ; fry them in a quarter of a pound of butter over a brisk fire ; when they are of a nice colour, lay them on a cloth to drain, then put them into a soup-tureen, and ten minutes before you serve, pour on them any sort of clear *purée* you may think proper.

POTAGE à la Xavier.*—Take a pound of flour, six yolks, two whole eggs, a little salt, and a sufficient quantity of stock or broth to make the above into a thin paste, to which add a spoonful of shred parsley, some grated nutmeg, a little pepper, and mix them well. Pour some good stock or broth into a saucepan till about three parts full, set it on the fire, and when it boils take a skimmer, through which rub the above-mentioned paste ; be careful to keep it constantly boiling, that the paste may stiffen, and skim it well. A quarter of an hour is sufficient time to do this potage.

POTATOES à la Anglaise.*—Having well washed as many potatoes as you may require, boil them in salt and water ; when nearly done, pare and cut them into slices, then put them into some melted butter, and fry them lightly ; season with pepper, salt, and nutmeg ; serve them dry.

POTATOE Cheesecakes.*—Pare and boil thoroughly half a pound of the best kind of potatoes ; when quite done, rub them through a sieve, and mix with them two eggs well beaten, a sufficient quantity of milk to make it into a paste, a few currants, a little spice, and grated bread. Lay this on puff-paste, like other cheesecakes, and bake.

POTATOE Biscuits.*—Beat the yolks of fifteen eggs with a pound of sifted sugar, grate the rind of a lemon on a piece of lump sugar ; scrape off the yellow sugar with a knife, and having dried it well, add it to the above, and continue to beat till it becomes quite white ; in the meantime whip up an equal number of whites, and mix them lightly with the rest ; then sift into it half a pound of potatoe flour ; stir it in, and pour the preparation into paper cases, but not to fill them ; glaze, and place the cases on paper laid on a clean baking-tin, and bake in a moderate oven.

POTATOES (*Young*) à la *Crème*.—Take some fine young potatoes when they first come in season; boil them in a little water with plenty of salt, and when done, carefully take off the skin; toss them in a good cream sauce, and serve them at the second course.

POTATOES à la *Crème*.*—Put into a saucepan about two ounces of butter, a dessert-spoonful of flour, parsley, scallions (both sliced small), salt, and pepper; stir them up together, add a glass of cream and set it on the fire, stirring till it boils; then having cut some boiled potatoes into slices, put them in the above; give them a boil, and serve them hot.

POTATOES (*Croquettes* of).*—Take the flowery parts of some well roasted potatoes; put them into a mortar, and pound them with some cream; rub the *purée* through a sieve, and add some butter, shred parsley, yolks of eggs, and the whites beaten to a snow; make this preparation into little balls, which roll in bread-crumbs; fry the croquettes of a nice colour, and serve them hot. A little powder-sugar and orange-flower water may be added to the above.

POTATOES (*French Custard* of).*—Roast thirty of the best potatoes in hot ashes; pare them, use only the whitest parts, of which take three pounds, and beat it up thoroughly with a pound of fresh butter; then add the yolks of twelve eggs, a pound of powder-sugar, two ounces of crisped orange flower (also in powder), a pinch of salt, and a few spoonfuls of Chantilly cream; add to these the whites of twelve eggs, whipped firm; then pour this preparation into a croustade, like other French custards, put it into a moderate oven, and bake it for two hours, or two and a half if necessary. Glaze and serve it.

POTATOES (*Frangipane* of).*—Take some steamed potatoes (let them be thoroughly done); pare, and pound them perfectly; then put them into a basin, add some whole eggs, a little butter, the rind of a lemon grated, some bitter almonds crushed, a small quantity of sugar, and a grain of salt; mix these together well, and use this *frangipane* according to the usual directions.

POTATOES *Fried for Garniture*.*—Cut about forty potatoes either into balls or corks, wash and drain them. Clarify a pound of fresh butter, and when melted, pour it over the potatoes (which have been put into a frying pan); take care

that they do not lay one on another; cover the pan, and set it on a brisk fire, but lessen it afterwards, and then put hot coals on the lid; stir the potatoes occasionally until they are of a nice gold colour, then drain, and fry them in a little butter and veal glaze. Observe, the potatoes should be dressed only just before they are wanted.

POTATOE *Fritters*.*—Wash and pare some potatoes; cut them into slices, which soak for half an hour in a little brandy, with the rind of a lemon; then drain, dip them in good batter, and fry them of a nice colour; drain them again, place the fritters in a dish, sprinkle sugar over, and serve them hot.

POTATOES (*Gâteau* of).*—Pare as many steamed, or well boiled dry potatoes, and pound them in a mortar, add butter and milk in which sugar has been dissolved; when the potatoes are well beaten and mixed, set the paste on the fire and boil it; then pour it into a basin to cool; then put to it the yolks of eight eggs, a sufficient quantity of sugar, the whites of four eggs beaten to a snow, and two spoonfuls of orange-flower water. Take a mould, butter the inside well, and sprinkle the sides over with bread crumbs, and pour in the above preparation; bake it till nicely coloured, when it may be turned on a dish. Serve with some sauce.

POTATOES à la *Lyonnaise*.*—Cut some boiled potatoes into slices, which put into a saucepan, and pour over them a clear *purée* of onions; set them on the fire, and keep them hot, without letting them boil; add pepper, salt, a small quantity of stock, and a very little vinegar. Serve very hot.

POTATOES à la *Maitre d'Hôtel*.*—Having boiled your potatoes as usual, pare, and cut them into slices, which put into a stewpan, with a good piece of butter, shred parsley, and scallions, salt and pepper; set them on the fire a short time, and fry them lightly in the butter and sweet herbs; if you find the butter oils, pour in a spoonful of stock. Serve with a little lemon juice.

POTATOE *Pie*.—Skin some potatoes, and cut them into slices; season them; and also some mutton, beef, pork, or veal. Put into your dish alternate layers of meat and potatoes, until the dish is filled, finish as usual.

POTATOES à la *Provençale*.*—Put into a saucepan about two ounces of butter, cut into several pieces, and three dessert spoonfuls of oil, half the peel of a lemon,

parsley and scallions (both shred small), grated nutmeg, a tea-spoonful of flour, salt and whole pepper; throw some potatoes into boiling water, in a few minutes take them out, pare and cut them into four or six pieces, according to their size: put these pieces into the butter, &c., set the saucepan on the fire, stirring them constantly, taking care not to let them boil. Serve with a little lemon juice squeezed over.

POTATOE Pudding.*—Having thoroughly boiled two pounds of potatoes, peel and pound them well, then mix them with half a pound of melted butter, the same of powder sugar, and six eggs; beat the whole well, then add a handful or two of flour, and a glass of white wine; stir these in, tie it in a buttered cloth, and boil it for half an hour.

POTATOE Pudding.*—To two pounds of potatoes, boiled and mashed, when cold, add three eggs well beaten, two ounces of moist sugar, a little nutmeg, and a pint of new milk; add lemon peel if you please. Bake it.

POTATOES (Purée of).*—Steam some potatoes thoroughly, and having pared them, put them into a mortar, and pound them as fine as possible, moistening them with good stock. Rub them through a sieve into a saucepan, and dilute the *purée* with more stock; set it on the fire, and stir it till it is of the requisite consistence, which should be that of thick cream; serve the *purée* with fried bread round, and browned with the salamander.

POTATOES (Quenelles of).*—Put some of the best kind of potatoes into hot ashes to roast; when done, take out all the flowery parts, which put into a mortar, pound it well, and rub it through a sieve; take half the quantity of butter, and beat it in the mortar with the potatoe flour, till it becomes a very fine paste; then mix with it parsley and scallions, salt, pepper, grated nutmeg, the yolks of five or six eggs, and the whites of two or three well whipped; make your *quenelles*, and poach them as directed. (See Fowl *Quenelles*). Drain the *quenelles*, place them in a dish, and pour over them an *espagnole travaillée*, tomato, Portuguese, or any other sauce you may prefer.

POTATOE Rolls.*—Take a dozen large potatoes, and roast them in hot ashes; when thoroughly done, pare and remove all those parts which may be at all coloured by the heat, and of the remainder weigh three quarters of a pound, which put into a mortar, with a quarter of a pound of butter, and beat them together

well; then add four ounces of powder-sugar, two of sifted flour, the yolks of two eggs, and a grain of salt; pound these all together to a fine paste, flour a slab, lay the paste on it, and having rolled it out, cut it into four equal parts, divide these again into small bits the size of a walnut, which roll into balls, or any other form you like better; place them on a slightly buttered baking plate, *dorez*, and bake them in a moderate oven. Let them be of a nice colour, and dry a little, that they may be crisp.

POTATOES (Soufflé of).*—Take six dessert spoonsful of potatoe flour, which dilute with a pint of cream, the yolks of four eggs; add six ounces of sugar, two ounces of butter, and a little shred lemon peel; set this mixture on the fire; stirring till it has boiled up several times; then take it off, and when cold, mix in the yolks of six eggs (or more if necessary); whip four whites of eggs as if for biscuits, and stir them lightly into the *soufflé*, which put into a silver dish, and finish as usual.

POTATOE Flour (Method of procuring).*—Wash and brush fifteen pounds of the most flowery kind of potatoes; have ready a large pan full of water, into which grate the potatoes; when all are done, change the water, in three hours' time change it again, wash the flour twice more, then drain it on a silk tammy, and put it in the oven to dry; if you want the flour quickly, put it on a stewpan, which set on hot ashes; sift it before you use it. The above quantity of potatoes will yield two pounds of flour.

POTATOE Flour (Soufflé of).*—Make an infusion of any aromatic article you please; then take a moderate sized saucepan, into which put half a pound of sifted potatoe flour, the same quantity of fresh butter, mix these together till they form a very smooth paste, and dilute it with nearly all the infusion, add a pound of powder sugar, and a pinch of salt; set the saucepan on a moderate fire, stirring constantly; the moment it begins to thicken, take it off that it may more readily acquire consistence; then replace it on the stove, and dry it for a few minutes; then remove it again, mix with it the yolks of sixteen eggs, which should reduce it to the consistence of *crème pâtissière*; if not, pour in the infusion which was reserved: having in the interim whipped the sixteen whites to a strong froth, stir them as lightly as possibly into the above: make the whole quite hot, and then pour it into a *croustade*;

sot it in a moderate oven for an hour, or an hour and a half; serve it the instant it is brought from the oven, either glazed or not, according to your taste.

POTIRON or *Pumpkin (Gâteau of)*.*—Peel and cut some *potiron* into small pieces, and put them into a stewpan, with a little milk; when sufficiently soft, press it in a cloth to get rid of all the water; then give it a few turns in some butter, add some potatoe flour, milk and sugar, and let it boil slowly till of the proper consistence, then take it from the fire, and pour it into a basin; as soon as it is cold, add the yolks of eight eggs, sugar, two spoonsful of orange-flower water, and the whites of four eggs beaten to a snow; pour this preparation into a well-buttered saucepan, and set it on a stove, cover the lid with hot ashes. When done, and sufficiently coloured, turn it on a dish, and serve.

POTIRON, or *Pumpkin (Potage of)*.*—Cut some *potiron* into rather large dice, which put into a saucepan with a little water, and boil it till sufficiently done; then put it into a cullender to drain, and when quite dry, rub it through a bolting; put the *purée* into a saucepan, with a proper quantity of milk, so that the *potage* be not too thick, and add a quarter of a pound of butter. Cut some slices of bread into such shapes as you may think proper, brown them lightly in a little butter the same as for spinaeh, lay them in your dish, and pour the *potage* on them; take care that it be well salted.

POUPELIN.*—Put into a saucepan four glasses of water, a quarter of a pound of butter, the *zeste* of a lemon, and a pinch of fine salt; set it on the fire, and as soon as it begins to boil, take it off, and put in as much sifted flour as will make a paste the consistence of *choux*, then replace it on the fire, and keep stirring till it dries; make a similar mixture, and when that also is dry, put both into a mortar, with half a pound of powder sugar, an ounce of orange flowers, and two eggs at a time, until five-and-twenty or thirty are used, by which time the paste will be of the proper consistence, then pour it into a lightly buttered tin, put it into a moderate oven, and leave it. In three hours' time, if the *poupelein* is of a nice gold colour, take it out, cut off the top, and with a spoon remove all the inside, then set it in the oven to dry. When cold, spread all over the interior apricot marmalade, on which strew sweet macaroons crushed, then turn it on a dish, and serve.

POUPELIN *Histoilé*.*—Put into a saucepan eight glasses of water, and as many ounces of butter; set it on the fire, and as soon as it boils take it off and add as much sifted flour as will make a stiff paste; replace it on the fire, stirring constantly for some minutes, to dry; then take it out, and make a second quantity in the same manner; and when that also is dried, put both into a mortar, with three quarters of a pound of sugar, two ounces of orange-flower, and six eggs; then beat it up, add six more, and so on until the paste is moistened completely with fifty or sixty eggs; pour this preparation into a large well-buttered mould of twelve sides, and put it into a hot oven. In two hours' time the paste will rise above the mould, and some parts of it will fall over, which, however, is unavoidable, and of no consequence. When it has stood three hours and a half, draw the mould to the opening of the oven, and if the top of the *poupelein* is of a nice colour, cut it off, and with a large spoon take out all the paste from the interior of the mould, so as to leave a complete *croustade* withinside, which must remain a few minutes to dry; then take it out, and when nearly cold fill this *croustade* with three pounds of apricot marmalade, and over that a pound of sweet macaroons, crushed; this done, turn the mould over on a layer of common paste, nearly an inch larger than the top of the mould, which may now be removed. Dissolve in a *bain-marie* a pot of apple-jelly, and another of red currant-jelly; then with a feather cover the twelve sides of the *poupelein* alternately with these two jellies; then mix them together, and by the same means wash over the other parts of the *poupelein*. If you wish to ornament it still more, cut out a number of leaves of *pistachios* or green biscuits, which stick on with apricot marmalade, in such form as you may think proper, and between them place well-washed dry currants. Serve it as soon as possible after it is decorated.

POUPELIN à la Reine.*—Make a *choux* paste, with very little butter and a good deal of flour, dry it as much as possible, and then dilute it again with eggs. Lay your *choux* very small, and of an equal size, *dorez* and put them in the oven; as soon as they are well dried, and of a nice colour, oil the mould you intend to use; and having clarified and boiled some sugar to *cassé*, take up the *choux* on the end of a skewer, dip them in the sugar, place one in the middle of your mould, and lay the

others round it until the interior is completely covered, taking care that they touch each other; when done, turn the mould over carefully on a folded napkin, and serve the *poupelin*, with sweetmeats or preserves underneath.

PRAWNS.—When in perfection, they have an excellent smell, and their flavour is extremely sweet; they are firm and stiff, the tails (which turn inward) particularly. When the prawns are fresh, their colour is very bright; but if stale, they are pale, and clammy to the touch.

PRAWNS (Buttered).—Take them out of the shells, and warm them with a little good gravy, a bit of flour and butter, a very little nutmeg, salt and pepper; simmer a minute or two, and serve with sippets, or with a cream sauce instead of brown.

PRAWNS (Currie of).—See *Currie of Lobsters*.

PRAWNS in Jelly.—Make a savoury fish-jelly, and put some into the bottom of a small deep dish; when it is cold, lay in the prawns with their backs downwards, and pour more jelly over them. Turn out when cold.

PRAWNS (to serve).*—Take a pound and a half of fine prawns, pick and trim them neatly; have ready a deep dish or soup-plate, the centre of which fill with any kind of salading you please, provided it has no smell; cover this with a large napkin, folded square, and the corners turned down, so as to form an octagon, leaving no more than the border of the plate or dish visible; place a handful of nice green parsley on the napkin, and the prawns in a pyramid on it.

PUDDING (Directions for).—Take the greatest care, in boiling of a pudding, that the cloth is perfectly clean; it should be dipped in boiling water, squeezed dry, and floured.

The water should boil quick when the pudding is put in; and it should be moved about for a minute, for fear the ingredients should not mix.

When the pudding is done, a pan of cold water should be ready, and the pudding dipped into it as soon as it comes out of the pot, which will prevent its adhering to the cloth.

A bread-pudding should be tied loose; if batter, it must be tied tight over; and a batter-pudding should be strained through a coarse sieve when all is mixed. In others, the eggs only. If you boil the pudding in a basin or pan, take care that it is always well buttered.

When you make your puddings without eggs, they must have as little milk as will mix, and must boil for three or four hours. A few spoonfuls of small beer, or one of yeast, is the best substitute for eggs. Your puddings will always be much lighter if you beat the yolks and whites of the eggs long and separately. You may, if you please, use snow instead of eggs, either in puddings or pancakes. The snow may be taken up from any clean spot, before it is wanted, and will not lose its virtue, though the sooner it is used the better.

PUDDING (Derbyshire).*—Take a pint of milk and two table-spoonfuls of flour; mix it by degrees, boil it till thick, and set it by till cold; then add three ounces of butter, beaten to a cream, a quarter of a pound of fine sugar, a little salt, the rind of a lemon grated, the yolks of five and whites of three eggs; mix it thoroughly, put a paste round the dish, and bake it in a quick oven. It is very good cold.

PUDDING Française.*—To make this pudding it is necessary to have a dome-shaped mould, four inches deep and six in diameter, and a cover to fit the top completely, both full of holes, like a cullender. This mould must be buttered, and completely lined with a thin layer of paste, which must turn over its edges. Take two pounds of very round truffles, and cut them into circular pieces a quarter of an inch thick; fry these lightly in a quarter of a pound of warm butter, with a large spoonful of fowl glaze, half a glass of Madeira, a pinch of fine herbs, a little grated nutmeg, and a proper quantity of salt. Then arrange the truffles in your lined mould, pour in all the seasonings, turn the edges of the paste over them, and cover it besides with a layer of paste; put on the lid of the mould, tie it in a cloth, and boil it for an hour and a half. The saucepan should be quite full of boiling water. Serve the pudding as quick as possible after it is taken up.

PUDDINGS (German).—A pint of cream, two table-spoonfuls of flour, the yolks of five eggs, two ounces of almonds, beaten a little, the crumb of a French roll, grated, sugar to your taste, the peels of two lemons, grated or shred small; and, lastly, a quarter of a pound of butter, clarified and put in cool; pour it into buttered cups, and bake them as custards; when you turn them out, pour over them melted butter, wine, and sugar.

PUDDINGS in Haste.—Shred suet, and

put it with grated bread, a few currants, the yolks of four eggs, and the whites of two, some grated lemon-peel and ginger; mix and make it into little balls, about the size and shape of an egg, with a little flour. Have ready a skillet of boiling water, and throw them in. They take about twenty minutes boiling.

PUDDING (Lemon).—Put six ounces of butter, and half a pound of lump-sugar (in knobs) into a stewpan, stir them well over the fire till they are amalgamated; then add eight eggs, well beaten, the grated rind and the juice of two lemons; mix all together, and pour it into a dish lined with puff paste, with some strips of candied lemon-peel placed on the paste.

PUDDING (Quaking).—Scald a quart of cream; when almost cold, add to it four eggs well beaten, a spoonful and a half of flour, some nutmegs and sugar; tie it close in a buttered cloth, boil it an hour, and turn it out with care, for fear it should break. Melted butter, a little wine, and sugar, for sauce.

PUDDINGS (Queen's).*—Slice some apples, as for fritters; butter a deep mould well; then put a layer of French roll, cut very thin and dipped in butter melted without flour or water; then lay a layer of apples, with sugar and lemon-peel grated; fill the mould in this way. If the apples require it, add some juice of lemon, and brandy, if you choose. Last of all, cover the mould before you put it into the oven.

PUDDING à la Parisienne.*—Having minced a clove of the best vanilla, pound it with a quarter of a pound of sugar, and rub it through a sieve; shred three quarters of a pound of veal suet, and half the quantity of beef-marrow, and six ounces of rice-flour; put these into a saucepan, adding to them seven yolks and two whole eggs, half a glass of cream, half a glass of maraschino, a pinch of salt, the quarter of a nutmeg grated, two ounces of whole pistachios, four ounces of sweet macaroons bruised, the sugared vanilla, thirty preserved cherries, well drained, and each cut in half, and half a dozen apples, chopped small; mix these ingredients together well, and then put them into a well-buttered cloth; tie it up, and fasten a weight of ten pounds to the centre of the pudding, to prevent its falling to one side; put it into a large saucepan, filled with boiling-hot water; set it on the fire, and keep it constantly boiling for four hours; then take it out, dip it an instant in cold water, remove the cloth, and with a very

sharp knife remove all the outside of the pudding; strew powdered sugar over, and having cut two ounces of pistachios, each into six slices, fix them in like quills of a hedgehog. Serve it as quick as possible.

PUNNINGS (St. Germain's).—Cut eight or ten onions into dice, and simmer them slowly in a quarter of a pound of lard; when done, take them from the fire, add to them half a pint of cream, a pint of hog's blood, the yolks of six eggs, two pounds of bacon, cut into dice, salt and spices; mix these ingredients together well, put them into skins, and finish like *Black Pudding*.

PUDDING (Transparent).—Put eight eggs well beaten into a stewpan with half a pound of sugar, pounded fine, half a pound of butter, and some nutmeg grated. Set it on the fire, and keep constantly stirring till it thickens. Then set it into a basin to cool; put a rich puff paste round the edge of the dish; pour in the pudding, and bake it in a moderate oven. It will cut light and clear. Candied orange and citron may be added, if you think proper.

PUDDINGS (Various).—See under the several heads of the kind of article that denominates the pudding.

PUFFS à la Portugaise.—Line some small deep tartlet pans, with very thin puff paste, and put a little jam in each; blanch four dozen sweet almonds, cut them in slips, dry them; beat up the whites of four fresh eggs, very stiff, put two large spoonfuls of dry powder sugar to them, and the almonds also; stir them together very gently, and immediately put a small spoonful of the jam in each of the tartlet pans; bake of a nice light colour; they must be crisped, but not too dark a colour, take them from the pans, and put on to paper.

PUITS d'Amour.*—Having given the proper number of turns to some puff paste, roll it out to about a quarter of an inch in thickness; then cut a piece with a paste cutter, the edges of which are scalloped, then cut two more pieces with small cutters, and place them on the first, press them down a little on each other, *dore*; and bake them; when about three parts done, sprinkle them with sugar; glaze them; draw them from the oven, take out the middle part, which fill up with any kind of sweetmeat or preserve you may think proper.

PUMPKIN. See *POTIRON*.

PUNCH.*—This is a delicious beverage, drank either hot or cold. It is composed of a mixture of lemon juice and peel, sugar, rum, brandy, and water, in such

proportions, that the liquor may be flavoured with all the ingredients, but that none may predominate. By the introduction of other articles, such as arrack, champagne, &c. to the above, it is called champagne punch, arrack punch, &c. The best method of proceeding is as follows: Pare your lemons very thin, and soak the peel in spirits; dissolve the sugar in the lemon juice, then put in the spirits in the proportion of two glasses of rum to one of brandy, some strong green tea, and water at discretion.

PUNCH.*—Take a very sound lemon, rub the rind on a piece of fine sugar (about half a pound); upon this sugar pour half a pint of strong green tea, boiling hot; a little syrup of capillaire, the juice of two lemons, strained; to these add a quart of brandy; set the whole on the fire, agitate the flame with the punch ladle, and when the liquor is reduced to one third, extinguish it, and pour the hot punch into glasses.

PUNCH.*—Squeeze the juice of six fine lemons through a sieve into a China bowl; grate some lemon peel on a piece of sugar, scrape off the surface as it becomes yellow, and dissolve the sugar in the lemon juice; then pour in a bottle of champagne, the same of rum, a bottle of brandy, and a little green tea; dilute these ingredients with hot water at discretion. The quantity of sugar must also be regulated according to taste.

PUNCH (Fromage Bavarois).*—Infuse the rind of two lemons, pared very thin, in half a pound of clarified sugar; strain the infusion, and having added the juice of three lemons, and six drachms of clarified isinglass to the infusion, finish in the usual way (see *Fromage Bavarois*); add half a glass of rum or arrack to the cream.

PUNCH (Transparent Jelly).*—Throw into some nearly boiling syrup the rinds of two lemons; cover, and leave the infusion to cool; in the meantime, filter the juice of five lemons into a basin; then strain the infusion through a tammy; add a glass of good rum, or arrack, then an ounce of isinglass, and finish in the usual way. (See *Clear Fruit Jelly*).

PUNCH Soufflés (Français).*—Infuse six drachms of tea in nine glasses of boiling milk; cover and leave it a quarter of an hour; in the meantime prepare your soufflé in the usual way (see *Soufflé Français*); put in the infusion of tea, and at the moment you are about to put in the yolks

of eggs, add half a glass of good rum or arrack, and the juice of four lemons; finish your soufflé as directed. See the above-mentioned recipe.

PUNCH (Syrup of).*—Make a syrup with lemons, as directed (see *SYRUPS*); and when nearly cold, and well-flavoured, pour on it a bottle of arrack, or rum; stir it well to amalgamate the two liquids; cover the vessel till the whole is quite cold, when it may be bottled.

Q.

QUAILS au Chasseur.*—Put the quails in a saucepan, with a little butter, a bay-leaf, sweet herbs, salt and pepper; set them on a fierce fire, and keep shaking them until they are tender, when add a dessert-spoonful of flour, half a glass of white wine, and a little stock, when this is thick, and quite hot (without boiling); take it from the fire, and serve.

QUAILS à l'Espagnole.*—Mix the juice of a lemon with some butter, salt, and pepper; pick, and prepare eight quails, stuff them well with the above mixture; then fasten the legs to the body, leaving the claws free; truss them a good shape, and put them into a saucepan on slices of bacon, cover them also with slices, add a *poêlée*, moistened with equal portions of white wine and stock; set them on the fire for half an hour; then take them out, drain and untie the birds, place each on a piece of fried bread the size of the quail, and serve with clear *espagnole*, with the addition of a little glaze.

QUAILS (Gratin of).*—Take the livers of ten quails, pound, and mix them with some *farce cuite*, a little whole pepper, salt, and pounded spice; stuff ten quails (previously boned) with some of this, forming them as near as possible to their original shape; sew or tie them up. Mix the remainder of the *farce* with a ladleful of *velouté*, and spread it over a dish; set it on the fire a minute, and then place the quails on it, cover them with slices of bacon, and put it in a hot oven for half an hour. When done, clear away the fat, and serve with an *Italienne*.

QUAILS au Laurier.*—Take eight very fresh quails; having picked and otherwise prepared them, stuff each with a *farce* made as follows: Take the livers of the quails, some fowls' livers, grated bacon, bay leaf, and shalots (both shred small), salt, popper, and nutmeg, well mixed. Wrap the quails each in a piece of bacon

and buttered paper, put them on a skewer, and roast them. In the meantime, put two slices of ham and some bits of veal into a stewpan, set them on the fire, and when they begin to stick to the bottom, add a glass of white wine, two spoonful of *consommé*, the same of reduced *espagnole*, a bay leaf, and half a clove of garlic; boil and reduce it to the consistence of sauce, and strain it. Take up the quails, remove the paper and bacon, place them on a dish, and lay a blanched bay leaf between each; add a little lemon juice, and pimento butter to your sauce, stir it well; pour it into your dish and serve.

QUAILS à la Milanese.*—Mix up the juice of a lemon, pepper, and salt, with a bit of of butter, and with this stuff eight quails; fasten the legs to the body, leaving the foot free; dip each quail in some *allemande*, and cover them with equal quantities of grated bread and Parmesan cheese; put them one by one in an omelet, then the bread and cheese again; fry them gently in clarified butter, and serve with a tomato sauce.

QUAILS (Hot Pie of).*—Make a raised crust in the usual way, spread over the bottom of it some *farce cuite* mixed with the livers of the quails, pounded, and some sweet herbs: take eight quails, take out the thigh bones, and half dress them in a little butter and sweet herbs; when cold, stuff each with some of the above-mentioned *farce*, arrange them in the pie, fill up the intestines and the centre with the remainder of the *farce*, season it well, lay slices of bacon over the quails; wet the edges of the paste with water, cover the pie with a very thin crust; do it over with egg, and decorate it according to fancy. Put it into the oven to bake; an hour and a quarter will suffice. When done, raise the top carefully, remove the bacon, take off all the fat, pour in some good gravy, and serve.

Quails prepared as above, may also be put in *croustades*, made in the form of a heart, large enough to contain a quail; eight are sufficient for a dish.

QUAILS (to roast).—Truss the birds, and stuff them with beef suet and sweet herbs, both shred very small, seasoned with salt, pepper, and nutmeg; fasten them to a spit, and put them to the fire; baste with salt and water when they first begin to get warm; then dredge them with flour, and baste with butter. Put an anchovy, two or three shalots, and the juice of a Seville orange into a little rich gravy;

set it on the fire, shake it about, and when the anchovy is dissolved, serve it with the quails. Garnish the dish with fried bread crumbs.

These birds are sometimes roasted, wrapped first in a slice of bacon, and then in a vine leaf. They should be kept at a moderate distance from the fire.

QUAILS (Stewed).—Put a little butter worked up with flour, and a few green onions, into a stewpan; when brown, put in some quails, a glass of wine, the same of stock, parsley, some more small onions, a bay leaf, and two or three cloves; stew these till the quails are sufficiently done. Garnish your dish with cocks' combs, artichoke bottoms, fried bread, &c.

QUAILS with Truffles.—Peel and cut some truffles into rather large dice, and put them into a saucepan, with equal quantities of grated bacon and butter, a little chopped parsley, salt, pepper, four kinds of spice, and a truffle, minced small; set them on the fire seven or eight minutes; when cold, stuff some quails with this mixture, truss and tie up the birds in proper form, and put them into a saucepan, with slices of bacon under and over. Put into another saucepan some veal cut into dice, a carrot, seven or eight small onions, a clove, the trimmings of the truffles used above, half a bay leaf, and a good bit of butter; set these on the fire for a quarter of an hour, and then add a glass of white wine, and the same of stock, give it two or three boilings; pour this seasoning over the quails, set them on the fire. Half an hour will be sufficient time to cook them; when done, take them out, drain and arrange the birds round the dish, with the sauce in the centre, on a reduced *espagnole*.

QUEEN CAKES (See *Petit Gâteau à la Reine*.)

QUENELLES.*—Take six ounces of panada, ten of whatever kind of meat you intend making the *quenelles*, and eight of calf's udder, all pounded separately, as fine as possible, and rubbed through a *quenelle* sieve; pound the meat and panada together for a quarter of an hour, then add the udder; and continue pounding fifteen or twenty minutes longer; put to these five drachms of spiced salt, a very little nutmeg, and the yolks of two eggs: beat these up five minutes, then put in two more yolks, and two whites beat firm, a table-spoonful of *velouté* or *béchamel*, and pound again five minutes; then turn the whole into a pan, and set it on ice. Have ready two or three deep dishes, and a

saucepan of water (nearly boiling), in which put a dessert spoon, fill another dessert spoon with the *farce*, make the surface quite even with the edge of the spoon, this will give it the form of a half egg; dip the blade of a knife in the hot water, pass it over the top of the *quenelle*, and then raise it carefully from the spoon, by slipping that which was in the water under, and place it on the dish; proceed in the above manner until you have as many as you wish; then have ready some boiling stock, which will fill the dishes containing the *quenelles* (do it with the utmost care, so that the *quenelles* be neither displaced nor spoiled in shape), cover the dishes and set them on the edge of the stove to simmer. When done, drain them, and serve as occasion may require; or poach them in boiling water, about eight minutes, and mask them with a *velouté* or *bechamel* sauce.

QUENELLE Patties.—Take some puff paste, roll it out very thin, and lay on half of it at intervals, some small pieces of *quenelle farce*, moisten the paste round each portion, and fold the remainder over it, press it down, and then either with a paste cutter or a knife, cut in semicircles; fry them, and serve with hunches of fried parsley.

QUINCE Cakes.—Pare and core half a dozen quinces, boil them till quite soft; then rub the pulp through a sieve, and strain it; mix this with half a pint of syrup of quinces, and the same of syrup of barberries, and a quarter of a pound of fine sugar; boil the whole to *cassé*, and then pour it into small shallow moulds, of any shape you please; let them cool a little, and then dry them in a stove.

QUINCE Cakes (Transparent).—Take a quart of syrup of quinces, and half a pint of the syrup of barberries; set them on a gentle fire, boil and skim them well; then add two pounds and a half of fine sugar; keep stirring until it reaches candy height, then take it off, and when nearly cold, lay it, in any form you please, on tin plates. Dry them in a stove.

QUINCES (Compote of).*—Take six quinces, cut them in halves, and core them; scald and pare them neatly. Put some clear syrup into a preserving pan, with the juice of a lemon; when hot, add the quinces, and give them a boil together; drain the fruit, arrange it in the *compotier*; leave the syrup to thicken a little, and pour it over the quinces.

QUINCE Cream.—Take four or five ripe quinces, and roast them, but not to soften them; pare, core, slice them thin, and then

boil them slowly in a pint of good cream, with a little ginger; when tolerably thick, strain it, add sugar to your taste, and flavour it with rose water.

QUINCE Jelly.*—Quinces for jelly ought not to be quite ripe, they should, however, be of a fine yellow colour; take off the down which covers them, quarter, core, put them into a saucepan, with water enough to cover them; set them on the fire, and when soft, lay the pieces on a sieve to drain, pressing them very slightly; strain the liquor, and measure it; clarify, and boil to *cassé* an equal quantity of sugar; then take it off, add the liquor to it, stirring it well; when mixed, put it on the fire, still stirring; as soon as the jelly spreads over the spoon, and falls from it like treacle; take it from the fire, and when cold, pour it into pots.

QUINCES (to keep).*—Gather the fruit quite ripe, but perfectly sound; rub each carefully with a clean cloth, to remove the down; then quarter, and put them into bottles, corked tight. Give them half an hour's boil in the *bain-marie*.

QUINCE Marmalade.—Gather the fruit when fully ripe, and of a fine yellow; pare, quarter, and core it. Put the quinces into a saucepan, with a little water, set them on the fire until they are quite soft; then take them out, and lay them on a sieve to drain; rub them through, weigh the pulp; boil an equal quantity of sugar to *petit cassé*, then add the pulp, stir them together over the fire, until it will fall from the spoon like a jelly; the *marmalade* is then fit to be put into pots, and when cold, cover them close.

QUINCES (to Pickle).—Pare and cut half a dozen quinces into small pieces, and put them, with a gallon of water, and two pounds of honey, into a large saucepan; mix them together well, and set them on a slow fire for half an hour: strain the liquor into a jar; when quite cold, wipe the quinces perfectly dry, and put them into it; cover them very close.

QUINCES (Preserved).*—Choose the quinces very ripe, yellow, and perfectly sound; pare, quarter, and core them; put them into a little water, and scald them; as soon as they are soft, throw them into cold water, then put them to drain. Clarify and boil to *lissé* an equal weight of sugar, put in the fruit, cover, and leave them to simmer for a quarter of an hour; then take them from the fire, skim, and pour the preserve into a pan. In two days' time, drain off the syrup, boil it to

perlé, add the fruit, give the whole one boil (covered); let it cool a little, and then simmer for a quarter of an hour, after which, leave it till next day; when, proceed as above, but boil the syrup to *grand perlé*. As soon as the preserve is cooled, pour it into pots, adding to each a little quince jelly.

A little prepared cochineal added to the above, will give the preserve a fine red colour; in which case the jelly ought also to be red.

QUINCES (Preserved) in White Jelly.—Take as many quinces as you may require, choose them sound; pare, quarter, and core them, strewing powder-sugar over as you do them, filling up all the holes also with sugar; throw in a small quantity of water, and when all are cut, add more water, and set them on a fierce fire to boil quickly. As soon as the quinces are tender, and the syrup clear, add some apple jelly, give the whole one boil, and then pour it into glasses; when cold, drain off the syrup and jelly, put them into a saucepan, and let them boil as quick as you can; just before the jelly is taken off, put in a small quantity of musk, or any other ingredient you may wish to flavour the preserve with, and then pour it in the glasses again, over the quinces, and when cold, cover them.

This may also be coloured red by adding a small quantity of prepared cochineal; in this case, the jelly should be red too.

QUINCE Pudding.—Take a sufficient number of ripe quinces to yield a pound of pulp, to which put half a pound of powder sugar, cinnamon, and ginger, of each two drachms, pounded; mix them well. Beat up the yolks of eight eggs in a pint of cream, add the quince, &c., stir the whole together, flour a cloth, tie the pudding in, and boil it.

QUINCES (Ratafia of).*—Take a gallon and a half of brandy, three quarts of the juice of quinces, three pounds of crushed sugar, a drachm of cinnamon, and the same of cloves, both bruised. Proceed as follows:—put the spice into the brandy and leave it; scrape the quinces, and let the scrapings lie for twenty-four hours to ferment; after that time put them into a close linen cloth, and express the juice by means of a wine-press; add this juice to the spiced brandy, and leave it for three weeks or a month, then draw it off; dissolve the sugar, filter and put it to the ratafia. Coriander or mace, or both, may be added, if approved.

QUINCES, the Spanish way.—Pare and core ten pounds of quinces, put them into a stewpan, with a pint and a half of water and two pounds of fine sugar; set them on a slow fire, and when they begin to dry, moisten them with rose-water and sack, or white wine; then press the paste through a coarse sieve, add two pounds of sugar, a little orange-flower and rose-water. When sufficiently done, it will come off clean, if dropped on a plate; then set it aside to cool. Put it into shallow pots, strew perfumed comfits over, and cover them close.

QUINCES (Syrup of).*—Pare and scrape some very ripe quinces into a linen cloth, press out the juice, which put in a very warm place, or where it is exposed to the sun, until all the fecula falls to the bottom; then strain it well, and for every quarter of a pound of juice take one pound of sugar; mix them together, and boil the whole to *perlé*; take it off, and when the syrup is nearly cold, it may be bottled. Take care to keep the bottles well corked.

QUINCE Tart.—Take some preserved quinces, make a syrup with some sugar and water, of which and the preserve take an equal weight, and put it into a preserving-pan; boil, skim, and then put in the fruit; when tolerably clear, lay the quinces in a tart-dish, with puff-paste, as usual; cover and bake it; as soon as it is done, raise the top gently, pour in the syrup, ice it, and serve.

R.

RABBITS.—The rules for choosing rabbits are the same as for choosing hares; and observe the same rules as for skinning and trussing hares, except, in skinning rabbits, cut off the ears; and if two together are roasted, skewer each head against the shoulder outwards, with four or five skewers through the bodies, to fasten them well to the spit. Rabbits may be dressed according to the receipt for chickens.

RABBIT (Atelet of).*—Take the meat from some roasted rabbits, remove the skin and sinews, and cut the meat, some streaky bacon, champignons, and truffles, into pieces the size of a penny-piece: dip all these in an *atelet* sauce (see that article); have ready half a dozen silver skewers, on which run the above-mentioned pieces alternately; rub them over with melted butter and yolks of eggs, beaten

together; broil them a quarter of an hour; dish, and serve with a clear aspic.

RABBITS (Boiled).—Before they are boiled, hold the heads for a few minutes in a saucepan of water that is boiling, which will prevent the disagreeable appearance they otherwise have in cutting up; they will take about half an hour in boiling, according to their size.

If boiled and smothered with onion sauce, melt the butter with milk instead of water.

RABBIT (Broiled).—Take a couple of young rabbits, cut them up, and put them to steep for a few hours in a little oil, mixed with parsley, leeks, a few mushrooms, and a clove of garlic, all shred fine, salt, and pepper; roll each piece of rabbit in a rasher of bacon, and put them, with a part of the seasoning, into pieces of white paper; butter the papers inside; broil upon a gridiron, over a very slow fire, and serve hot in the papers.

RABBIT Fillets en Cartouche.*—Put into a pan about the size of an egg of grated bacon, double the quantity of butter, four dessert-spoonsful of oil; make these quite hot, and add three dessert-spoonsful of champignons, minced very small, and squeezed thoroughly in a cloth; leave the pan on the fire for a quarter of an hour, then put in a spoonful of shalots, well washed and minced, give them a turn, and add the same of shred parsley; stir the whole together over the fire; your fillets being ready, cut each in half, and put them into the above, with salt, pepper, and pounded spice; when they are brown on both sides, take them out, and set them by to cool. In the meantime, cut as many square pieces of paper as you have bits of rabbits, and each large enough to contain the half fillet; rub them over with oil, lay a thin slice of bacon on every one; on this put the fillet, with some of the above seasoning; wrap the paper over in the form of a *cartouche*, taking care to fold the ends of the paper so that none of its contents can escape; place these on a gridiron, over a clear fire, turn them frequently; when done, serve them dry, or with a clear gravy, as you please.

RABBITS in a Fricassec.—Take two fine white rabbits, and cut them in pieces, by cutting off the legs, shoulders, and back; blanch them in boiling water, and skim them for one minute; stir a few trimmings of mushrooms in a stewpan over the fire, with a bit of butter, till it begins to fry; then stir in a spoonful of flour; mix into

the flour, a little at a time, nearly a quart of good *cousommé*, which set on the fire, and when it boils, put the rabbits in, and let them boil gently till done; then put them into another stewpan, and reduce the sauce till nearly as thick as paste; mix in about half a pint of good boiling cream, and when it becomes the thickness of *béchamelle* sauce in general, squeeze it through the tammy to the rabbits; make it very hot, shake in a few mushrooms; the yolk of an egg, and a little cream; then serve it to table. Add Cayenne, salt, and lemon.

Rabbits may also be preserved, white or brown, in the same manner as chickens.

RABBIT Galantine.*—Bone a rabbit entirely (except the head), take away the meat of the thick part of the thigh, lard it with seasoned lardons; mince the meat taken off with the fillets of two other rabbits, take an equal quantity of bacon, minced, mix them together, add salt, pepper, pounded spice, and minced truffles; lay the rabbit open on a cloth, season, and spread a layer of the *farce* all over it; on this place tongue à l'écarlate, truffles, and lardons, in small pieces; proceed thus, alternately, until the rabbit is full; then form it as well as you can; tie slices of bacon all over it, wrap it in the cloth, and tie it again; lay slices of bacon in a braising-pan, put in the rabbit, a knuckle of veal, the bones of the rabbit, two carrots, three onions (one stuck with cloves), two bay-leaves, a little thyme, parsley, scallions, half a bottle of white wine, a ladleful of stock, and a little salt; set the pan on the fire to simmer for two hours, then take from the fire, and in half an hour's time take out the rabbit carefully. When quite cold, take it out of the cloth glaze, and serve it.

RABBITS Gibelotte.*—Cut a rabbit into pieces, as near of a size as possible; make a *roux* with a quarter of a pound of butter and two dessert-spoonsfuls of flour; when it is of a good colour, put in the rabbit to brown, add a quart of good stock, and half the quantity of white wine, stir till it boils, then put in some champignons, streaky bacon (previously browned), a bunch of parsley, scallions, a little thyme, and a bay-leaf; set the whole on a brisk fire to reduce the liquor; season with salt and pepper to the taste. Toss up about thirty small onions in a little butter, and add them, with some bits of eel, to the above when about three parts done. Take

care to remove all fat; take out the herbs, and serve.

RABBIT (*en Hattoilettes*).—Cut up one or more rabbits, and stew them with half a glass of white wine, some stock, a bunch of herbs, salt, and coarse pepper; when done, and the sauce reduced so as to adhere to the meat, let them cool; then put the pieces upon small skewers, wet them with an egg beat up, and grate bread over them; broil, and serve dry upon the skewers.

RABBIT Loaf.—Take a double mould, butter and fill the space round the smaller one, with a rabbit *quenelle* (see that article); place your mould in the *bain-marie* to simmer. When the *farce* is sufficiently done, turn it on a dish; take care no water gets into it; put into the space left by the smaller mould the brains, small fillets, and and kidneys (lightly fried); mix some *espagnole* with half a glass of champagne and a *fumet* of game; reduce this, and pour it over the contents of the loaf; glaze the exterior, and serve.

RABBITS (*Marinade of*).—Take some cold roasted rabbits, cut them in pieces, trim them nicely, and put them into a *marinade* (see that article); when sufficiently flavoured, drain them thoroughly, put the pieces into a batter, and fry them a nice colour. Serve with fried parsley.

RABBIT (*Mincéd*).—Take the remains of a roasted rabbit, cut off all the meat, and mince it with a little roast mutton. Then break the bones of the rabbit into small pieces, and put them into a stewpan, with a slice of butter, some shalots, half a clove of garlic, thyme, a bay-leaf, and basil; give these a few turns over the fire, then shake in a little flour; moisten with a glass of red wine, and the same quantity of stock, and let it boil over a slow fire for half an hour; strain it off, and put in the minced meat, adding salt and coarse pepper; heat the whole, without boiling, and serve hot. Garnish with fried bread.

RABBITS à la Minute.—Cut your rabbits into pieces, wipe them perfectly dry; put a quarter of a pound of butter into a stewpan, set it on the fire, and when warm, put in the rabbit with a little pounded spice, salt, pepper, and grated nutmeg; let the fire be brisk, and as soon as the pieces are browned, add a little shred parsley and shalots, leave it three or four minutes longer on the fire, and then serve. Ten or fifteen minutes are sufficient to cook this dish.

RABBIT Pie.—Cut a couple of young

rabbits into quarters, and bruise a quarter of a pound of bacon in a mortar, with the livers, some pepper, salt, a little mace, parsley, cut small, and a few leaves of sweet basil; when these are all beaten fine, line your pie-dish with a nice crust, then put a layer of the seasoning at the bottom of the dish, and put in the rabbits; pound some more bacon in a mortar, mix with it some fresh butter, and cover the rabbits with it, and over that lay thin slices of bacon; put on the cover, and place it in the oven; it will be done in about two hours; when baked, take off the cover, take out the bacon, and skim off the fat; and if there is not a sufficient quantity of gravy, add some rich mutton or veal gravy.

RABBIT Pie (*Raised*).—Cut your rabbits in pieces, and put them into a stewpan, with a bit of fresh butter, lemon juice, pepper, salt, parsley, thyme, shalots, chopped very fine, and a little pounded mace. When the pieces of rabbit are about half done, lay them on a dish, and when cold, raise the crust; put light forcemeat at the bottom; the rabbit upon it, and more forcemeat upon the top. Cover it, and put it in a moderate oven to bake gently; when done, take off the cover, and add a *ragoût* of sweetbreads, cocks'-combs, &c., and serve.

RABBITS (*Portuguese*).—Cut off the heads of a couple of rabbits, turn the backs upwards, the two legs stripped to the end, and trussed with a couple of skewers in the same manner as chickens, the wings turned like the pinions of a chicken; lard and roast them with good gravy. If they are intended for boiling, they should not be larded, but be served with bacon and greens, or celery-sauce.

RABBITS (*Poited*).—Take two or three young, but full-grown rabbits, cut them up, and take off the leg bones at the thigh, season them well with pepper, mace, Cayenne, salt, and allspice, all in very fine powder, and put them into a small pan, placing them as closely together as possible. Make the top as smooth as you can. Keep out the heads and carcasses, but take off the meat about the neck. Put plenty of butter, and let the whole bake gently. Let it remain in the pan for two days, pound it well, and then put it into small pots, adding butter. The livers should also be put in.

RABBIT (*Preserved*).—Having boned a rabbit, lard it with bacon and ham; season it well inside and out, roll it up,

beginning with the legs, make it tight, and tie it. Put it into a stewpan, with some oil, thyme, bay-leaf, and basil; set these on the fire till done enough (but without boiling). When sufficiently cooked, take out the rabbit, drain, let it cool, and then cut it into small pieces, which put into bottles; fill them with oil and cover with wet bladders. When required for table take them out, cut them into fillets, and place on a dish with shired parsley and oil.

RABBITS (Pulled).—Half boil your rabbits, with an onion, a little whole pepper, a bunch of sweet herbs, a piece of lemon peel; pull the flesh into flakes; put to it a little of the liquor, a bit of butter rolled in flour, pepper, salt, nutmeg, chopped parsley, and the liver boiled and bruised; boil this up, shaking it round, and serve.

RABBIT (Quenelles of).*—Take the fillets and legs of rabbits, separate the meat from the skin and sinews, pound it thoroughly, and rub it through a *quenelle* sieve; take an equal quantity of panada, the same of butter, each pounded separately, and passed through a *quenelle* sieve; then pound all three together, in a little time add salt, pepper, and spice, still pounding; add, occasionally, three yolks, and two whole eggs; when sufficiently pounded, make up a ball of it, put it into a saucepan to try if it be properly seasoned. Whip three whites of eggs to a very firm froth, stir it into the *farce* with a wooden spoon, instead of the pestle, and finish as usual.

RABBIT Quenelles en Terrine.*—Make your *farce* as usual, except that a smaller quantity of butter should be used, poach them in balls, drain them, and lard each carefully with truffles, cut in small slips; when larded, put them into a stewpan, with cocks'-combs and kidneys, two small veal nuts, lamb's sweetbreads; put into another stewpan two ladlesful of *velouté* one of *fumét* of game, half a hottle of madeira, and some champignons, previously fried lightly; reduce this sauce to half, then take out the champignons, and put them to the *quenelles*, &c.; make a *liaison* with four yolks of eggs and an ounce of butter, stir it over the fire, but do not let it boil; then strain the sauce over the *quenelles*, make the whole hot together, pour it into a tureen, and serve.

RABBITS (to roast).—They may be roasted with stuffing and gravy, the same as hare. Serve with sauce made of the liver and parsley, chopped, in melted butter, pepper and salt.

RABBIT Salad.—Take some crumb of bread and cut it into small pieces, the same as you cut bacon for larding; fry it in butter, let it be a nice colour, and then drain it; take the remains of a rabbit that has been roasted, cut the meat into slices, and arrange it in the dish for table upon fried bread; add two anchovies, cut very small, and well washed, some capers, and some small white onions, boiled; the whole tastefully intermixed; season with salt, coarse pepper, oil, and vinegar. The seasoning is not usually added until the rabbit is placed upon the table.

RABBITS Legs au Soliel.*—Bone the legs, and lard them very closely with bacon, seasoned with salt, pepper, and pounded spice; warm some butter in a pan, put in the legs, and fry them lightly over a very hot stove; then add a dessert-spoonful of flour, a ladleful of stock, two of *velouté*, a bay-leaf, some champignons, half a bottle of white wine, and a bunch of parsley and scallions; set it on a fierce fire, to reduce the liquor; skim it well, and when done and sufficiently reduced, take out the rabbit legs, and set them to cool, stir the yolks of five eggs, and a small piece of butter into the sauce, and pour it over the legs. When cold, dip them in bread crumbs, and let them thoroughly imbibe the sauce alternately. Beat up five eggs with a little salt, and pepper, dip the legs in, bread them all over, and give them a good form; fry them in a very hot pan to a nice colour, and serve with fried parsley.

RABBIT Soup.*—Cut an old rabbit into pieces, put them into a quart of water boil it well, take out all the bones, and heat the meat in a marble mortar, as for potting; add a little salt, mace, and white pepper, to your taste; stir it into the liquor the rabbit was boiled in, with the addition of a very little cream.

RABBITS en Surprise.—Roast a couple of young rabbits, cut their heads off very close to the shoulders; take off all the meat from the back, cut it into small pieces, and put them into a stewpan, with some milk thickened with a bit of butter rolled in flour, a little nutmeg, and salt, and let them stew for six or eight minutes, until the sauce becomes of the consistence of cream; make a forcemeat with a pound of veal, the same quantity of suet, an equal quantity of bread crumbs, two anchovies, some lemon peel grated; a little thyme and a nutmeg grated; mix the whole

together, with the yolks of two eggs; place it round the rabbits, leaving each side of the back bone open to put the meat in which was cut off; lay in the meat, and smooth it over with a raw egg; make it square at both ends, butter a dish, and put the rabbits upon it with great care, and put them into the oven to bake; the must be done to a fine brown colour; when done, place them on a dish, and pour over them gravy, thickened with butter; add the squeeze of a lemon.

RABIOLES.—Take a pound of flour, place it on a slab, make a hole in the middle, into which put three eggs, work them well in, until your paste becomes firm and smooth, then roll it out as thin as paper, adding as little flour as possible. Have ready some *quenelle farce* mixed with a little grated Parmesan, burrage, (scalded and shred), some boiled milk, and cream cheese, nutmeg, cinnamon, the yolks of two eggs, and some pepper. Lay this *farce* in small portions, at equal distances, over half the paste, moisten the edges, and turn the other half on it; press it down round the bits of *farce*, and then cut it into small square pieces; put these into some good stock, when they have boiled five minutes and rise to the top, take them out and drain them. Take a soup tureen, pour a ladleful of gravy into it, then put in a layer of the *rabioles*, another of Parmesan cheese, grated, some melted butter, and then just cover them with gravy; serve very hot.

RADISHES au Blond.*—Boil in some stock, and drain your radishes, then put them into a stewpan, with veal *blond*; simmer them for half an hour; add a little nutmeg and verjuice; stir them occasionally, and when the radishes are flavoured and well coloured, dish them, strew bread crumbs over, and brown it in the oven.

RADISHES in Broth.*—Take some young radishes, pick and scald them, cut them into halves or quarters according to their size, and boil them with a slice of bacon in some stock. In a little time take them out, drain, and put them into another stewpan, with *consommé*, or veal gravy, and a bit of butter rolled in flour. Let them stew gently in this till they are flavoured, of a good colour, and the sauce pretty thick; then serve them.

RAGOUT (Chipolata).*—Cut into the shape of an olive, twenty-four pieces of carrots, the same of turnips, onions and chestnuts; blanch, and then dress them in

some *consommé*, with a little sugar; boil a dozen small sausages, and as many slices of streaky bacon in water; put all your garnish into a stewpan, with twenty champignons, a ladleful of *espagnole*, first working it up with the bottoms of the *entrée*, for which the *ragout* is intended; serve as hot as possible.

RAGOUT à la Financiere.*—Take twenty-four large champignons, and as many truffles, cut into little balls, put them into a stewpan with half a bottle of Madeira, two allspice, a little tomata, and an ounce of veal glaze; reduce the whole to a jelly, and then add four ladlesful of *espagnole*; work up two spoonsful of veal *blond*; boil it up, set it on the side of the stove, reduce, and strain it, then put the champignons and truffles into another saucepan, pour the sauce over them, with the addition of twenty-four cocks'-combs, and kidnies, twenty-four *quenelles*, twelve lamb or veal sweetbreads, either sliced or not, as you please, add a little cream, season and serve very hot.

RAGOUT à la Providence.*—Take twenty pieces of well salted streaky bacon, as many small sausages boiled, twenty champignons, as many *quenelles*, made of the shape and size of the sausages, peel and turn the same number of chestnuts, cut twelve truffles into balls, and put all these articles into a stewpan, with a glass of Madeira, a little glaze, cocks'-combs and kidnies; add some clarified gravy, make the *ragout* quite hot, and serve. Twenty of thirty olives, turned and blanched, may be added, if you think proper.

RAGOUT à la Toulouse.*—Take the same ingredients as for the *Financiere*, put them into a saucepan, with some half glaze of fowl, dress all together, except the *quenelles*; add a ladleful of *allemande*. Put your *ragout* into the *bain-marie* to heat it, without letting it boil. If the sauce be too thick, dilute it with fowl *consommé*.

RAISIN Wine.*—One hundred of Smyrnas to twenty gallons of water, wine measure; boil the water with half a pound of hops in for an hour; let it stand till cold; then put it on the fruit; let it remain three weeks, stirring it every day; press it off, and put it into the cask; do not bung it down till the fermentation has ceased; when it has stood about a year, draw it off clear, put it into the barrel again, and let it stand to settle before it is bottled; before it is bunged down close, put a quart of brandy to a hogshead of wine;

what is thick should he run through a flannel bag.

N. B. The time for steeping depends on the warmth of the weather; when the fruit is swelled ready to break, it is in a fit state to press.

RAISIN Wine Vinegar.*—After pressing off the wine, lay the fruit in a heap to beat two or three days; then, to every hundred of fruit, put fifteen gallons of water; let it stand in the tub, stirring it every day till it becomes sour; then strain it off, put it into the cask, and ferment it with a toast covered with yeast; lay a piece of slate over the bung-hole; set it in the sun during the summer, and in winter in a warm place.

RAISIN Vinegar.—To every two pounds of Malaga raisins, put four quarts of spring water; lay a tile over the bung, and set it in the sun till fit for use. A stone bottle will do as well as a cask. Placing it in the chimney-corner, and keeping it there a proper time, will do as well as placing it in the sun.

RAMEQUINS.—Take a quarter of a pound of Cheshire cheese (grated), the same quantity of Gloucester cheese, and beat them in a mortar, with a quarter of a pound of fresh butter, the yolks of four eggs, and the inside of a French roll, boiled in cream till soft; when all is beaten to a paste, mix it with the whites of the eggs, previously beaten, and put the paste into small paper cases, made rather long than square, and put them to bake till of a fine brown. They should be served quite hot. You may, if you think proper, add a glass of white wine.

RAMEQUINS.*—Take half a pint of water, three ounces of Gruyère cheese, a little Parmesan, an equal quantity of butter, salt, and pepper; put them into a stew-pan, set it on the fire; when the water boils, take it off, mix sifted flour and eggs with it, as directed for *choux*; pour your preparation into buttered tins, *dorez* them, and lay on each a thin slice of Gruyère cheese; bake them in a moderate oven.

RAMEQUINS à la Crème.*—Put into a saucopan two ounces of fresh butter, and two glasses of good milk; when it begins to boil, take it from the fire, and add five ounces of sifted flour, mix this well; then replace it on the fire, stirring constantly for three minutes; pour the paste into another saucopan, to mix it with two ounces more of butter, two of Parmesan cheese, grated, and two eggs; these being thoroughly amalgamated, add a pinch of

mignonette, a spoonful of powder sugar, an egg, and three ounces of Gruyère cheese, cut into dico; work this mixture well, and put to it three spoonsful of whipped cream; your paste ought to be the consistence of *choux*; lay the *ramequins* rather smaller than the *choux*, *dorez* them in the same manner, and put them in a brisk oven for twenty minutes. Serve very hot.

RASPBERRY Cakes.*—Gather some raspberries before they are quite ripe, pick and lay them in a stove to dry; then beat them in a mortar. Take a pound and a quarter of fine sugar, clarify and boil it to *cassé*; then weigh half a pound of raspberries, dried as above; throw them into the syrup, with half a spoonful of white of egg, beaten in cream; stir it carefully, give it a boil, and pour it in moulds or paper cases.

RASPBERRIES (Compote of).*—Choose your fruit when quite dry and perfectly sound; pick them carefully, and put them into cold water; boil some clarified sugar to *la plume*; drain the raspberries, put them into the syrup, take the pan from the fire, and leave it. A little time after stir the fruit gently, give them one boil, and then put them into a *compotier*.

RASPBERRIES (Conserve of).*—Beat up a pound of raspberries to a syrup, to which add the juice of a quarter of a pound of red currants, strained; put the pan on a moderate fire till the fruit is reduced to half. In the meantime boil a pound and a quarter of sugar to *la plume*, then stir it continually till it whitens; when a little cooled, mix the fruit with it thoroughly, and then pour it into your moulds to dry.

RASPBERRY Cream.*—Whip some good cream to a fine froth; beat up powder-sugar with ripe raspberries, rub this through a sieve, and mix it as lightly as possible with the whipped cream; lay it carefully in a china bowl, or in glasses; if the former, garnish it with a string of ripe raspberries.

RASPBERRY Cream.*—Boil an ounce and half of isinglass in as little water as possible, strain it, and add raspberry syrup sufficient to give it a pleasing colour; then add half a pint of white wine and two ounces of pounded sugar; all this to be put to a pint of thick cream, and to be well beaten before it is put into the moulds.

RASPBERRIES, Crème of (Liqueur).*—Take four pounds of fresh-gathered raspberries, pick, and infuse them for four

and-twenty hours in a gallon and a half of brandy, and a quart of water; at the end of that time distil the infusion; dissolve three pounds and a half of sugar in seven pints of water; mix the syrup in the *liqueur*, filter and bottle.

RASPBERRY Dumplings.—Take some good puff-paste, roll it out and spread raspberry jam over; roll it up, and boil it rather more than an hour; cut it into five slices; pour melted butter into the dish, grate sugar round, and serve.

RASPBERRY Fritters.—Grate two Naples biscuits, or the crumb of a French roll; put to either a pint of boiling cream; when this is cold, add to it the yolks of four eggs, well beaten; beat all well together with some raspberry juice; drop this, in very small quantities, into a pan of boiling lard; stick them with blanched almonds, sliced.

RASPBERRY Ice.*—Press the juice from as many raspberries as will yield a pound and half; put it into a glazed pan, and leave it for four days. Then carefully raise the skin that has formed on the top of it, pour off the juice into another vessel; clarify a pound and a half of sugar, with a pint and a half of water, add the juice, and give them half a dozen boils; if not sufficiently red, put in a root of orkanet, which leave in till of the proper colour; strain the preparation through a sieve; when cold, put it into the *sabotière* and freeze it. (See *Ice*.)

RASPBERRY Ice Water.*—Pick and crush as many raspberries as will yield a pound of pulp; put this into a pound of clarified sugar boiled to *petit lissé*, with the juice of two lemons; mix them together well. If too thick, add a glass of water; put the preparation into a mould, and freeze it as directed. (See *Ice*.)

RASPBERRY Jelly.*—Take two-thirds of raspberries, and one-third red currants; pick them, press the juice through a sieve into a pan, cover, and place it in a cellar, or any other cold place, for three days; at the end of that time raise the thick skin formed at the top, and pour the juice into another vessel; weigh it, and put it, with half the quantity of sugar, into a preserving-pan; set it on the fire. A great deal of scum will rise at first, which must all be taken off; leave it on the fire for an hour; then pour a few drops on a cold plate: if it cools of the proper consistence for jellies, take it from the fire, and whilst hot pour it into pots. Let the jelly be quite cold before the pots are covered.

RASPBERRIES (to keep).*—This fruit may be bottled for keeping, like cherries. They must not be more than just ripe.

RASPBERRIES of Marchpane.*—Take a pound of marsepane, the juice of four lemons, a quarter of a pound of raspberry jelly, and a little cochineal; mix these together with a strong wooden spatula; then add two handfuls of flour, and some powder-sugar; when well worked up, roll them into pieces about the size of a finger; cut these into dice, roll each into a ball, pinch the top into a point, so as to resemble the form of a raspberry; then put them one by one into paper cases, which place in a dry warm place for eight or ten days. At the end of that time, put a portion of syrup of raspberries, a little cochineal, and a small quantity of powder-sugar into a pan; mix them together with a spoon, and then throw into it a couple of handfuls of the raspberries; take the pan in both hands, and shake it about, so that the raspberries may be equally covered with the red syrup; then put sugar *à la grêle* on a large sheet of paper, spread it out a little, and while the raspberries are wet with the syrup, throw them into the sugar; then take the four corners of the paper, shake it about well, by which means the sugar will adhere to the raspberries in all parts, and give them a perfect resemblance to the real fruit; take them out carefully one by one, lay them on paper, and put them in a warm place for some days. These artificial raspberries are of a pleasant flavour, and will keep several years.

RASPBERRY Marmalade.*—Take double the weight of raspberries to that of sugar; rub the fruit through a sieve, and put the pulp into a saucepan; set it on the fire, and stir till it is reduced to half; then pour on the sugar, previously clarified and boiled to *petit boulé*, stir it well in, put it on the fire, give it a few boils, and then pour it into pots.

RASPBERRIES (Preserved).*—Take five or six pounds of red, but not too ripe, raspberries, pick, and put them into a preserving-pan, with an equal weight of clarified sugar, boiled to *petit boulé*; when they have boiled up about a dozen times, skim, and pour the whole into a pan till the next day, then drain the fruit, and put it into jars; put to the syrup about two glasses of cherry juice, previously strained; boil the sugar to *la nappe*, and then pour it over the raspberries; add afterwards about a spoonful of currant

jelly to each pot, and when cold, lay on brandy-papers, and tie them down.

RASPBERRY Ratafia.*—Take three pints of raspberry juice, and half a pint of cherry-juice; dissolve in these a pound and a half of fine sugar; let it stand some time, and then add three quarts of the best brandy; strain it, and when quite clear, bottle it. Be careful to keep it well corked.

RASPBERRY Tart.—Line your dish with a nice puff-paste, lay in sugar and fruit, put bars across, and bake.

RASPBERRY Tart with Cream.—Line a patty-pan with thin puff-paste, lay in some raspberries, and strew some very finely-sifted sugar over them; cover them with puff-paste, and bake it; when done, cut it open, and put in half a pint of cream, in which has been previously beaten the yolks of two or three eggs, and sweetened with a little sugar; when this is added to the tart, return it to the oven for five or six minutes.

RASPBERRY Wine.*—Thoroughly wash, clean, and stone three pounds of sun-raisons; then boil two gallons of spring water for half an hour; as soon as it is taken off the fire, pour it into a deep stone jar, and put in the raisins, with six quarts of fresh raspberries, and two pounds of loaf-sugar; stir the whole well together, cover the jar closely, and set it in a cool place, stirring it twice a day; then pass it through a hair sieve, put the liquor into a close vessel, adding one pound more of loaf-sugar; let it stand for a day and a night to settle, after which bottle it, adding a little more sugar.

RASPBERRY Vinegar (Syrup of).*—Take a large wide-mouthed glass hottle, pour into it two quarts of the best vinegar, and as many picked raspberries as the hottle will contain, taking care that the vinegar does not come above them; let these stand covered for a week. At the end of that time, pour both vinegar and raspberries on a silk sieve, pressing the latter lightly, that the juice may run through with the vinegar; when perfectly clear, weigh it, and put double its weight of fine sugar, crushed; pour the vinegar in, close the *matrass*, and set it in a moderately heated *baïn-marie*; as soon as the sugar is dissolved, let the fire go out gradually, and when the syrup is cold, bottle it. The corks should be sealed, to exclude the air entirely.

RATAFIA of four Fruits.*—Take ten pounds of very ripe cherries, two pounds and a half of raspberries, five pounds and a half of red and two pounds of black cur-

rants; pick, and mix these fruits together, press the juice from them, measure it, and for every quart of juice take half a pound of sugar, and an equal quantity of brandy; dissolve the sugar in the juice, then put in the brandy, a drachm of mace, and two drachms of cloves. Let the whole stand some time, filter, and bottle it. Keep them well corked.

RATAFIA of Seeds.*—Take three drachms of each of the following seeds:—anise, cummin, fennel, dill, coriander, carraway, and angelica; brnise, and infuse them for a month in a gallon of brandy. Dissolve two pounds of sugar in a pint of water: add this syrup, at the end of the above-mentioned time, to the infusion; then filter and bottle it.

RATAFIA, without Sugar or Syrup.*—Press the juice from some cherries into a pan, and leave it a quarter of an hour; then put it into a large bottle, with the kernels, and also some apricot kernels; to this add (if you wish the *ratafia* a deep colour) the juice of two or three pounds of black cherries. Put to your juice half or a third of its quantity of the best brandy; then bottle it, and, when the fermentation has ceased, cork the bottles. If the air is excluded, this *ratafia* will keep for many years.

RAVIGOTE.*—Shred small a little chervil, chives, pimpernel, and tarragon; this latter ought to predominate (the mixture of these articles constitutes the *ravigote*); take some *velouté*, two dessert-spoonsful of vinegar, and a little whole pepper, make them quite hot, add a bit of butter, and the *ravigote*; stir till the butter is quite dissolved, and serve.

RAVIGOTE with Oil.*—Mince the *ravigote*, and put it into a saucepan with a ladleful of cold *velouté*, salt, and whole pepper; stir it well to mix it thoroughly; then add two ladlesful of oil, mix that well also, then pour in four or five dessert-spoonsful of vinegar; keep stirring it till very smooth, and the meat or fish salad be ready for it to be poured on.

REMOULADE.*—Put some mustard into a basin, and mix it up with some water, add to this a little shalot and *ravigote*, both shred, six spoonsful of oil, four of vinegar, some salt, and whole pepper; mix them well in, and then put in the yolks of two raw eggs, and continue stirring until the sauce is very smooth. It ought to be rather thick.

REMOULADE (Green).*—Scald a *ravigote* well, press and pound it, then add salt,

whole pepper, a glassful of mustard; pound again, mix in a glass of oil the yolks of two or three raw eggs, and four or five dessert-spoonsful of vinegar; when all these ingredients are thoroughly amalgamated, strain the whole through a bolting, like a *purée*; it ought to be rather thick. If not green enough, add a little spinach-essence.

REMOULADE (*Indian*).^{*}—Pound the yolks of ten hard eggs to a paste, dilute it with eight spoonsful of oil, put in one at a time, and continue pounding all the time; then add about a dozen allspice, a tea-spoonful of saffron, four or five spoonsful of vinegar, salt, and pepper; amalgamate the whole perfectly, strain it through a bolting-cloth, and serve it in a sauce tureen. This sauce should be rather thick, as well as the preceding.

RENNET.—As soon as the calf is killed, take out the stomach, and scour it inside and out with salt, after it is cleared of the curd always found in it. Let it drain for a few hours, after which sew it up with two large handfuls of salt in it, or stretch it on a stick well salted; or keep it in the salt wet, and soak a bit, which will do over and over by fresh water.

RENNET.—Prepare the maw the same as in the above receipt: on the following day, put a handful of hawthorn-tops, a handful of sweet-briar, a handful of rose-leaves, a stick of cinnamon, forty cloves, four blades of mace, a sprig of knotted marjorum, and two large spoonsful of salt, into two quarts of fresh spring water; let them boil gently till the water is reduced to three pints, then strain it off, and when only milk warm, pour it on the maw. Slice a lemon, and add to it; in two days strain it again, and put into bottles. Aromatic herbs may be put in also; take care that it is sufficiently salt.

If the maw be again salted for a few days, and dried as above, it will be quite as fit for use as before; it should be kept in a cool dry place. A small quantity of the liquid is sufficient for turning.

RHUBARB Tart.—Let the stalks be of a good size, take off the thin skin, and cut them into lengths of four or five inches; lay them in a dish, and put over a thin syrup of sugar and water; cover with another dish, and let it simmer slowly for an hour upon a hot hearth, or do them in a blocktin saucepan. As soon as cold make it into a tart; when tender, the baking the crust will be sufficient; or you may cut the stalks into little bits, the size of goose-

berries, and make your tart the same as gooseberry tart.

RICE Biscuits.^{*}—Take the grated rind of a lemon, the whites of sixteen eggs, the yolks of six, half a pound of rice-flour, ten ounces of powder-sugar, two ounces of apple, and the same of apricot marmalade, and two ounces of orange-flowers. Pound the marmalades and orange-flowers together, then add the whites of eggs, whipped to a snow; beat the yolks with the sugar for a quarter of an hour, put them to the rest, and when well mixed in, add the lemon-peel and rice-flour; work all together, pour the preparation into paper cases, bake them in a moderate oven, and glaze them.

RICE Bread.—Take a pound of rice, and let it simmer in two quarts of water till it is quite tender; when it is of a proper warmth, mix it thoroughly with four pounds of flour, adding yeast and salt, the same as for other bread. The proper quantity of yeast to be used, is about four spoonsful; knead it well; then set it to rise before the fire. A portion of the flour should be reserved to make up the loaves. If the rice should require more water, it must be added, as some rice swells more than other.

RICE Cake.^{*}—Take six ounces of ground rice, six ounces of flour, three quarters of a pound of fine sugar, sifted, nine eggs, the yolks and whites beaten separately; mix all well together, grate in the rind of a lemon, and beat it well half an hour.

RICE (*Cassolettes of*).—Prepare the rice as for *casserole*; fill some dariole moulds with this rice, make a hole in them by pressing a round piece of carrot into the rice; fill this cavity with an *emincée* of cold fowl, close it up with more rice, turn out the *cassolettes* from the moulds, dip them into beaten eggs, and then into bread-crumbs, twice repeated; fry them of a nice colour in hot lard.

RICE (*Casserole of*).^{*}—Take a pound and a half of Carolina rice, wash it thoroughly in several waters (warm), and then put it into a saucepan, at least eight inches in diameter; moisten it with stock in this proportion: if the rice lies an inch thick, let the stock come two inches above it, and four ladlesful of fowl skimmings; place the saucepan on a hot stove; when the rice boils, set it on the side, and skim it; then put it on hot ashes, cover, and let it boil slowly for fifteen to twenty minutes; stir it, let it boil as before; in twenty or twenty-five minutes, stir it

again: if by this time the rice is perfectly soft, take it off; but if not, add a little more liquid, and continue boiling until it is so; place the saucepan aslant on the side of the stove that the fat may drain away and be taken off easily. As soon as the rice is lukewarm, work it into a firm smooth paste with a spatula; it can hardly be worked up too much, as every grain of rice ought to pass under pressure. If necessary, add more stock, a very little at a time. When the paste is thus thoroughly worked up, form your *casserole* of it, first laying it in a heap, four or five inches high, and seven in diameter; do it with the hand, as you would a raised crust; make the ornaments of the outer surface with the point of a knife, or by carrots cut for the purpose, taking care that the decorations be detached from the mass of rice at least an inch; attention to this particular will not only add to the beauty of the form, but to the colour also, as the raised parts will be lightly coloured, while the ground will be quite white. When properly formed, mask the whole surface with clarified butter, and place it in a hot oven for an hour and a half, by which time it will be of a fine clear yellow. Take off the top of your *casserole*, clear away all the rice from the inside that does not adhere to the crust (which ought to be very thin), and then fill your *casserole* with such *ragouts* as your fancy may dictate; glaze the surface of the outer ornaments, and serve it.

Water, with butter and salt, is frequently thought preferable to the stock, &c., as the rice is thereby rendered much whiter.

RICE (Casserole of).—Well wash and pick a pound of Caroline rice, blanch it in boiling water, strain it off, put it into a stewpan to boil with just sufficient stock to allow it to stew quite soft, but not more than it can absorb completely up; put a little salt in, and let it stew gently on a slow stove, stir it well and be careful to make it very firm and stiff; have a *casserole* mould ready and press the rice well into it, turn it out neatly and fill with whatever currie or *ragout* you think proper. This is the cleanest and most palatable method.

RICE Cheese.*—Boil an ounce of rice, thick as hasty pudding, in rather less than half a pint of milk (new); pour it hot on an ounce and half of butter, the same weight of Lisbon sugar, mixing it well together; let it stand till cold; then add

one egg, and the yolk of another, and a little white wine.

RICE Cream.*—Mix soure rice flour with half a glass of cold milk; then by degrees, add a pint more, also cold, and put it with a bay-leaf into a saucepan, set it on a slow fire for an hour and a half, then strain and flavour it with orange-flower water, sweeten to your taste, and serve it hot. It should be stirred frequently whilst boiling; eggs may be added if you think proper.

RICE (Croquettes of).*—Wash and scald a quarter of a pound of rice, put it into a saucepan, with the rind of a lemon, shred small, a quarter of a pound of powder-sugar, a pinch of salt, a little crisped orange flowers, an ounce of butter, and half a pint of milk; set these on the fire, and when the rice is quite soft, add the yolks of four eggs, stir them in over the fire, but do not let them boil; pour the preparation on a large tin or slab, spread it equally; let it cool, and then divide it into small equal parts; roll these into balls, dip them into an omelet, roll them in bread crumbs, and fry them in a very hot pan. As soon as the croquettes are of a nice colour, drain, sprinkle them with powder sugar, and serve them.

RICE (Croquettes of) stuffed with Marmalade.—Simmer your rice till thoroughly done and quite thick in some sweetened milk as for sweets, form a croquette, make a hole in the middle into which you introduce the marmalade close it up; egg and bread crumb them twice over, fry them of a nice colour in lard, and serve hot.

RICE Custards without Cream.*—One tea-spoonful of rice-flour, a pint of new milk, the yolks of three eggs, a table-spoonful of ratafia (or two or three laurel leaves boiled in), sugar to your taste; mix the rice very smooth, and stir it with the eggs into the boiling milk, until thick. Arrowroot is better than rice.

RICE Flummery.—Boil a pint of new milk, with a bit of lemon peel and cinnamon; then mix just sufficient rice flour, with a little cold milk, as will make the whole of a good consistence; sweeten according to taste, flavour with a little pounded bitter almond; boil it, taking care not to let it burn; pour it into a shape or pint basin, taking out the spice. When the flummery is cold, turn it into a dish, and serve with cream, milk, or custard, all round, or serve with sweet sauce in a boat.

RICE Fritters.—(See *Croquettes of Rice*),

only, cut them out of the cold prepared rice with cutters, so that your fritters may be flat instead of in balls.

Rice (*Gâteau of*).*—Boil a quart of cream, add to it half a pound of powder sugar, and three quarters of a pound of rice; when the latter is quite soft, dissolve in it a quarter of a pound of butter, and nutmeg, and then put in the grated rind of a lemon, let it cool. When quite cold, stir in four yolks, and four whole eggs, more if the rice be very thick; butter a mould and sprinkle it well with bread crumbs, put the rice into it, place the mould in hot ashes, so that it may be completely enveloped in and covered with them; in an hour the *gâteau* will be done enough; then turn it out, and serve. If you wish, you can make a *soufflé*, by whipping the whites of six eggs; like other *soufflés*, in this case it should be served in a silver dish. In putting the preparation into the mould, be careful not to fill it, as the rice would swell and run over the edge: it may be baked in a moderate hot oven, and currants may be added.

Rice Milk.*—Allow an ounce of rice for each person, wash it thoroughly in warm water; set some milk on the fire, and when it boils, put in the rice; continue to boil it over a slow fire, stirring often for two or three hours; add salt or sugar according to taste, and cinnamon.

Rice Pancakes.*—Boil half a pound of rice in a small quantity of water, until quite a jelly; as soon as it is cold, mix it with a pint of cream, eight eggs, a little salt and nutmeg; make eight ounces of butter just warm, and stir in with the rest, adding to the whole as much butter as will make the batter thick enough. They must be fried in as small a quantity of lard as possible.

Rice Paste.*—Rub three ounces of butter well into half a pound of ground rice, moisten it with water, and roll it out with a little flour.

Rice Pudding (*Boiled*).*—Take six ounces of whole rice, and when sufficiently boiled, stir in a table-spoonful and a half of suet, shred fine; when that is melted, take it up, add one egg, and two ounces of moist sugar. Boil these together three quarters of an hour.

Rice Pudding, with Currants.*—Tie five ounces of whole rice in a cloth, leaving it room to swell, boil it half an hour, then take it up, add three table-spoonful of suet, shred fine, five ounces of currants,

and two eggs, well beaten; tie it up again, and boil it an hour and a half.

Rice Pudding (*Boiled*).*—Well wash and pick some rice, tie it in a cloth, leaving plenty of room for it to swell. Boil it in a quantity of water for an hour or so. When done, eat it with butter and sugar, or milk.

Rice (*Dutch*) Pudding.—Soak four ounces of rice for half an hour, in warm water; then drain the water from it, and put it into a stewpan, with half a pint of milk, half a stick of cinnamon, and let it simmer until tender. When cold, add four whole eggs, well beaten, three ounces of sugar, a quarter of a nutmeg, a good-sized piece of lemon peel, and two ounces of butter melted in cream. Linc a dish or mould, with light puff paste, put in the above, and bake in a quick oven.

Rice Pudding with Fruit.—Swell the rice in a little milk over the fire; then mix with it either currants or gooseberries scalded, or apples pared and quartered, raisins, or black currants, add one egg to the rice, to bind it; boil it well, and serve with sugar.

Rice (*Ground*) Pudding.—Boil a very large spoonful of ground rice in a pint of new milk, with lemon peel and cinnamon. When cold, add sugar, nutmeg, and two eggs well beaten; put a puff paste round your dish, put in the above, and bake: put currants if you like.

Rice Pudding (*Small*).—Simmer two large spoonfuls of rice in half a pint of milk until it is thick, then add to it a bit of butter the size of an egg, and about half a pint of thick cream, and give it one boil. When cold, mix the yolks of four eggs, and the whites of two, well beaten, sugar and nutmeg according to taste, add grated lemon, and a little cinnamon. Butter some little cups, lay some orange or citron at the bottom, and fill them about three parts full with the above. Bake three quarters of an hour in a slow oven. Serve the moment before they are to be eaten, with sweet sauce in a boat.

Rice Savoury.—Carefully wash and pick some rice; set it to stew very gently in a little veal or rich mutton broth, add an onion, a blade of mace, pepper, and salt. When it is swelled, it should not be boiled to mash, put it to dry on the shallow end of a sieve before the fire. You may serve it dry, or put it in the middle of a dish, and pour the gravy round, having first heated it.

Rice Soup.—Carefully blanch some

well picked rice, then drain it on a sieve; put about a teacupful in the soup pot, with one head of celery, and a quart of *consommé*, and let it simmer by the side of the stove for three hours. If it thickens too much add more *consommé*, season with a little salt; take out the celery, and send the soup to table.

RICE Soup.*—Wash your rice well in warm water, changing it frequently; then put the rice into a saucepan, with some good stock; set it on the fire, and leave it to swell for half an hour, but do not let it boil; when the rice has imbibed all the stock, add a sufficient quantity to cover the rice, cover, and boil it slowly for two hours; in the mean time broil two or three slices of beef, and pepper and salt them well; when of a nice dark colour, throw them into the rice soup, to which they will impart a rich flavour and a fine colour.

RICE à la Vénitienne.*—Boil some rice in good broth, and when soft, mix them with beef marrow, pounded almonds, sugar, and orange-flower water; set these on a gentle fire, and when of a good consistence, pour it on a dish; glaze, and colour it with a salamander.

RISSOLES à la d'Artois.—Make a sort of forcemeat of chicken, partridge, rabbit, for sweetbread, &c. (see *Croquettes*), and make a *rissole* paste (see *Collops*), which roll out very thin; make the forcemeat into little round balls, and place them at equal distances on the paste; egg them lightly, and turn the end over; cut them with the gigging iron to the shape of a scallop, prick each of them, and fry them quickly in lard; lay them on paper as you do them; serve them very hot, with a napkin under them.

ROACH.—The roach is a very coarse and bony fish: those which are taken from rivers are very superior to those which are taken from ponds. They are in season in April and May.

ROACH (Boiled).—Scale, gut, and wash them; wipe them, cut them in three or four places on the sides; put into a stew-pan some small beer, vinegar, and water, (enough to cover the fish), some salt, a bunch of sweet herbs, parsley, and a stick of horseradish sliced; when it boils, put in the fish. Serve with anchovy sauce.

ROACH (Fried).—Scale and gut the roach, wash them in salt and water, wipe them exceedingly dry; flour, and fry them in boiling lard; they must be brown and crisp; lay them in a warm dish; pour the fat out of the pan, put in a piece

of butter, and when it boils, fry some sage and parsley crisp; lay it on the roach. Serve with anchovy sauce.

ROCAMBOLE, or Wild Garlic.*—Peel some rocamboles, and put them into a saucepan of boiling water; set them on the fire, until they will yield easily to pressure, then throw them into cold water. Reduce some *velouté*, thicken it a little, and the rocamboles being cold, drain and put them in; give them a toss over the fire, and then serve.

ROLLS.—Warm an ounce of butter in half a pint of milk, then add a spoonful and a half of yeast of small-beer, and a little salt. Put two pounds of flour into a pan, and put in the above. Set it to rise for an hour; knead it well; make it into even rolls, and bake them in a quick oven.

ROLLS (French).—Rub one ounce of butter into a pound of flour; then add to it one egg beaten, a little yeast that is not bitter, and a sufficient quantity of milk, to make a dough of moderate stiffness. Beat it well, but do not knead it; let it rise, and bake on tins.

ROLLS (French).—Warm three spoonsful of milk, and the same quantity of water, with a bit of butter the size of a walnut, put it to two spoonsful of thick yeast; put this into the middle of rather more than a quart of flour, mix the whole together to the consistence of a batter-pudding, adding more flour if necessary, to make it the proper thickness; strew a little flour over it from the sides, and if the weather is cold, set it at a little distance from the fire; do this three hours before it is put into the oven; when it breaks a good deal through the flour and rises, work it into a light paste with more warm milk and water; let it lie till within a quarter of an hour of setting into the oven, then work them lightly into rolls; flour a tin, and drop them on, handle them as little as possible; set them before the fire. About twenty minutes will be sufficient time to bake them; put a little salt into the flour. Rasp the rolls.

ROLLS Short (Hot).*—Dry before the fire a sufficient quantity of flour to make three penny rolls, or larger if you like; add to it an egg well beaten, a little salt, two spoonsful of yeast, and a little warm milk; make it into a light dough, let it stand in a warm place all night. Bake the rolls in a quick oven.

ROOTS (Petites Racines).*—Cut some young carrots into small pieces, about an inch and a half long, make them round,

and keep all as near of a size as possible; put them into a saucepan of boiling water, and let them boil five minutes, then change them into cold water, and finish like *Rocamboles* (see that article). Turnips and button onions the same.

ROSES (*Candied*).^{*}—Crisp two handfuls of rose-leaves in some clarified sugar, boil them to *fort soufflé*, then take the pan from the fire, pour it on a sieve, let the syrup run from the leaves, rubbing the latter in your hands, then dry them in a stove. Boil your sugar again to *soufflé*, adding a little carmine to colour it, and finish it in the same manner as *Jonquils*, *Candied*. (See that article.)

ROSES (*Conserve of*).^{*}—Boil half a pound of sugar to *fort soufflé*, pour into this syrup the best double-distilled rose-water; boil it again to *fort perlé*, mix with it a little prepared cochineal or carmine to colour it, and pour your conserve into moulds.

ROSE (*Red*) *Drops*.^{*}—Take a small quantity of red bastard saffron, and a little calcined alum, boil these in some water until it is sufficiently tinged for your purpose; then filter or strain it through a very close linen cloth; put five or six spoonsful of sifted sugar into the pan, dilute it with the coloured water, work it well with the *bois à tabeller*, and set it over a chafing dish; when it begins to boil, add two more spoonsful of sugar, and having worked it well, perfume it with some drops of essence of roses, and finish as directed. (See *Orange-flower Drops*.)

ROSE Gateaux Soufflés.^{*}—Take a handful of rose leaves and a pound of sugar; boil the latter to *petit boulé* or *petit cassé*, then put in the roses, increase the boiling to *cassé*; have ready a *glace royale*, made with the white of an egg, tinged a delicate rose colour with a little carmine, mix this with your syrup and roses, stirring it rapidly; when the sugar rises the second time, pour it into the mould.

Rose Ice Cream.^{*}—Put a quart of rich cream into a saucepan, set it on the fire, when it boils take it off and put in a handful of fresh rose leaves; leave them to infuse, keep them covered for two hours; then, if the cream be cold, strain and pour it on the yolks of nine eggs, beat them up well, add three quarters of a pound of powder sugar; set it on a slow fire, and stir it constantly till it thickens, taking care that it does not boil. Run it through a bolting, and when cold, colour it with a little carmine dissolved in clarified sugar;

put it into a *sabotière*, and freeze as usual (See *Ice*).

Rose Jelly.^{*}—Make a clear apple jelly, colour it with cochineal infused in double-distilled rose water, and just before the last boiling put in half a glass of the best double-distilled rose water.

Roses (*Oil of*).^{*}—Take three pounds of picked roses, and distil them by *bain-marie* in two quarts of brandy. Dissolve two pounds and a half of sugar in a pint and a half of river water, boil it up twice; when cold, add to it half a pound of double-distilled rose water; mix it with the brandy, filter, and bottle it.

This *liqueur* is greatly improved by dissolving the sugar in cold rose water.

Rose Water (*Double-distilled*).^{*}—The rose generally chosen for this purpose, is the common pale (single or double) rose, but the white rose is best of all. Gather the flowers in fine weather, two hours after sun-rise; take out the calix, and separate the leaves, pound them in a marble mortar to a paste, and leave them five or six hours in the mortar; then put them into a large close cloth, and let two persons wring it with all their strength. Having by this operation obtained four pounds of juice, infuse in it an equal weight of fresh rose leaves for twenty-four hours; at the end of that time put the whole into the alembic, which place in a sand bath, and distil it according to rule. (See *DISTILLING*.)

When you have collected about an ounce of the water, unlute the receiver, and if that which issues from the still is as odoriferous as that which proceeded first, continue the operation; but if not, collect it into another vessel, as this second water is only single, and must be kept separate from the first, which is the *Essential Water*. Should the second water have an unpleasant smell (caused by the application of too much heat), expose it to the sun for a few days, covered only by a sheet of paper. The utmost care is necessary in distilling this and all other odoriferous substances.

A still more powerful essence than the above may be procured by the following method: Gather as many roses as will afford thirty pounds of leaves, pound these with four pounds of salt; when pounded, place the paste in a vessel in layers with salt between each, press them closely, cork them tight, leave the vessel twelve days, and then distil as usual.

Rose Water (*Single*).^{*}—Put four

pounds of rose leaves into a pan with three quarts of river water, and leave it four-and-twenty hours; then put it into a metal alembic, and distil from it as much odoriferous water as you can, being sure to stop the moment you observe the phlegm. Take off the alembic, throw away its contents, and rinse it out well; after this, fill it to two-thirds with fresh-gathered rose leaves, on which pour the above drawn rose water; distil this, and when you have procured as much good rose water as it will yield, let the fire go out gradually.

*Rose Vinegar.**—Infuse rose leaves in the best white vinegar, leave it where it will be exposed to the sun for ten days; then draw it off, press all the liquor from the dregs, filter and bottle it. Keep the bottles well corked.

*ROSEMARY Vinegar.**—This is made in the same manner as *Lavender Vinegar*.

*ROSSOLIS.**—Take three quarters of a pound of picked orange flowers, a pound of musk roses, six drachms of cinnamon, and two cloves (both bruised); put them into a cucurbit with three gallons of pure water; on distilling this, it will yield a gallon and a half, in which dissolve twelve pounds of fine sugar broken up; add to it an equal quantity of spirit of jessamine, colour it crimson with cochineal, filter and bottle it.

*ROTI, Sans Pariel.**—Fill a good-sized olive with chopped capers and anchovies, soak it in oil, and put it into a *becca-fica*, or any other equally delicately flavoured small bird; enclose this in a larger one, such as an ortolan; then take a lark, cut off the head and feet, put the ortolan in it, cover it with a thin slice of bacon, the lark into a thrush, the thrush into a quail, the quail into a lapwing, this into a plover, then a partridge, enclose the partridge in a woodcock, then a teal, a turkey poul, a wild duck, a pullet, and a pheasant, cover this latter with a goose, after which a turkey, and enclose the whole in a bustard. If in proceeding as above, any spaces are left, fill them up with a farce made of truffles, chesnuts, and sausage meat; put it into a large saucepan with small onions stuck with cloves, carrots, hian, cut in small pieces, celery, a bouquet garni, a mignonette, slices of bacon, a clove or two of garlic, pepper, salt, spices, and coriander; set your saucepan on a gentle fire or in a moderate oven for twenty-four hours; skim, and serve it very hot.

ROUX for thickening various things.—Put what quantity of butter you like into a stewpan that has a thick bottom, melt the butter and stir in as much fine dry flour as it will absorb without making it too stiff; set it for at least two hours on a very slow stove, keeping it constantly well stirred with a wooden spoon, to prevent its burning; when very smooth and of a clear light brown colour, put it by to use as occasion may require. It will keep good a long time. If in a hurry, place it on a quicker fire, and a few minutes will be sufficient to do it.

*Roux White.**—Prepare your butter and flour as above, place it on a moderately heated stove, stirring it constantly till very hot; be careful that it does not take colour at all, for the whiter it is the more desirable.

RUFFS and Rees.—These are particularly delicate birds, and should therefore be handled very lightly in the picking; they must be run, side by side, upon a long skewer, and roasted for twelve or fourteen minutes at a good distance from the fire, and basted with butter; serve with good gravy in the dish, and bread sauce in a boat.

RUM Jelly.—To a quart bottle of common white wine, add a pound of lump sugar reduced to a syrup and clarified; then take an ounce of isinglass, dissolve it thoroughly, strain it through a sieve, and mix it with the syrup milk warm; when this mixture is nearly cold, pour it into the white wine, stir it well so as to mix it completely; then add a spoonful (or rather more, according to the strength you desire) of old Jamaica rum; stir it and pour it into a mould; or glasses, if intended to hand round for evening parties, or after having made clear calves foot jelly add rum sufficient to flavour it; this is sometimes called punch jelly.

RUSKS.—Melt four ounces of butter in half a pint of new milk; then add to this seven eggs well beaten, a quarter of a pint of yeast, and three ounces of sugar, put this mixture, by degrees, into as much flour as will make an extremely light paste, more like butter, and set it to rise before the fire for half an hour; then add more flour to make it rather stiffer, but not too stiff. Work it well, and divide it into small loaves or cakes, about five or six inches wide, and flatten them. When baked and cold, slice them the thickness of rusks, and brown them a little in the oven.

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SAGO.—Let it soak for an hour in cold water, to take off the earthy taste; pour that off, and wash it well; then add more water, and simmer gently until the berries are clear, with lemon peel and spice. Add wine and sugar according to taste, and boil all up together.

Sago Milk.—When well cleansed, boil it slowly with new milk. A small quantity will be sufficient for a quart of milk, it swells so much, and when done, it should be reduced to about a pint. It requires neither sugar nor flavouring.

Sago Pudding.—Boil two ounces of sago with some cinnamon, and a bit of lemon peel, till it is soft and thick; mix the crumb of a small roll finely grated, with a glass of red wine, four ounces of chopped marrow, the yolks of four eggs, well beaten, sugar according to taste; when the sago is cold, add this mixture to it; stir the whole well together, and put it in a dish lined with a light puff paste, and set it in a moderate oven to bake; when done, stick it all over with citron cut in pieces, and almonds blanched and cut in slips.

Sago Pudding.—Boil two ounces of sago until tender, in a pint of milk; when cold, add five eggs, two Naples biseuits, a little brandy, and sweeten according to taste; put this into a basin and boil. Serve with melted butter mixed with wine and sugar.

Sago Pudding.*—Wash half a pound of sago in several waters (warm); then put it into a saucepan with a pint of good milk, and a little cinnamon; let it boil till thick, stirring frequently; pour it into a pan, and heat up with it half a pound of fresh butter; add to it the yolks of eight, and whites of four eggs, beaten separately, half a glass of white wine, sugar according to taste, and a little flour; mix all together well, and boil or bake it. Serve with sweet sauce.

SAGO Soup.—Wash your sago in the same manner as rice, and boil it in fowl *consommé* until quite a jelly; have ready a *purée* of game, heated in the *bain-marie*; mix the sago with this, whilst both are boiling hot; if too thick, add more fowl *consommé*, and glaze of game; soak your bread as usual, and serve the soup.

SALAD.*—Take one or two lettuces, split them in two, thoroughly wash them, and drain the water from them; then cut

them into small pieces, and intermix them with small salad, celery, and beet root cut into pieces, sliced cucumber, and an egg boiled hard, cut into pieces, and garnished about; then make a sauce with the yolks of two eggs, boiled hard, which rub well together in a basin with a wooden spoon; add a little pepper, salt, and mustard; when these are mixed to a smooth paste, put in a few tea-spoonsful of sweet oil, mixing it well between each spoonful, then mix in a few tea-spoonsful of vinegar in the same manner. When the sauce is mixed according to the directions, it will never require shaking, and will always look like cream. Pour this sauce over the salad, or serve it in a cruet.

SALAD (Parisian).*—Take five very red earrots, and as many turnips, cut all these with a root cutter into round pieces an inch long, and three-eighths of an inch in diameter; cut some *asparagus* heads and French beans of the same length; toss them all up in a little oil, vinegar, salt, pepper, tarragon, chervil, and minced shallot. Cut three large parboiled potatoes, and a red beet root, into slices half an inch thick, one wide, and two and a half long; cut these again into long triangles; place them on a dish alternately; that is, the slices of potatoe with the point upward, and the beet root between each, with the point downwards; set them round the dish, so as to form a crown six inches in diameter; to give it consistence, pour over the bottom of the dish some aspic jelly, and put it on ice to set it; then take thirty champignons, pierce the centre of each, and in these holes stick *asparagus* heads, French beans, carrots, or beet-root, all cut into round pieces, an inch and a half long; dip the champignons into aspic jelly, a little set, and place them alternately on the beet root; when all are done, pour your *macédoine* of carrots, &c., into the crown; mask it lightly with a white *magnonnaise*, in the centre fix a fine lettuce heart, with hearts cut in halves or quarters, and serve your salad.

SALLY Lums.*—Take three quarts of dried flour, half a cupful of yeast, a quarter of a pound of butter, melted in a sufficient quantity of milk to dissolve it, the yolks of three eggs, and a little salt: make these ingredients into a light dough, let it stand before the fire (covered) for an hour to rise, and bake in a quick oven. The above may be made into small cakes.

SALMAGUNDY.—This is a very pretty small dish, if in nice shape, and if

the colour of the ingredients are varied. For this purpose, chop separately the white part of a cold chicken, or veal, the yolks of four or five eggs, and the same number of whites of eggs; a large handful of parsley, six anchovies, some beet root, pickled red cabbage, ham, and grated tongue, or any thing well flavoured, and of a good colour. Put a saucer or china basin into a dish, or a smaller dish into a long one, then make rows round it, wide at the bottom, and growing smaller towards the top; making choice of such of the ingredients for each row as will most vary the colour; spun butter at the top, or butter worked into what is liked, or a little sprig of curled parsley may be stuck in. You need not, unless you please, put any thing in the dish, as the salmagundy may be laid in rows, or put into the half-whites of eggs, which may be made to stand upright by cutting off a little bit at the round end. in the latter case, each half egg has but one ingredient. Curled butter and parsley may be put as garnish between.

SALMON.—When salmon is fresh and good, the gills and flesh are of a bright red, the scales clear, and the whole fish is stiff. When just killed, there is a whiteness between the flakes, which give great firmness; by keeping, this melts down, and the fish becomes richer.

SALMON (Baked).—Cut a nice piece of salmon into slices about an inch thick; make a forcemeat as follows: Take equal quantities of the flesh of salmon, and flesh of eel, with a few mushrooms; season with pepper, salt, nutmeg, and cloves, beat all together till very fine; boil the crumb of a small roll into some milk, beat it with four eggs till it is thick, let it cool, and bind the whole together with four raw eggs; take the skin from the salmon, and put the slices in a dish, cover each slice with the forcemeat, pour melted butter over them, and strew bread crumbs all over: lay a crust round the dish, and place oysters all round; put it in the oven, and let it bake till of a fine brown colour, then take it out, pour over it a little melted butter, with some red wine boiled in it, and the juice of a lemon.

SALMON en Baril.*—Take a moderate-sized salmon, lay it open, and take out the bone; cut away the thin part, the head, and the tail, so as to make each side quite straight. Have ready a *quenelle farce* of smelts, spread a layer of this over each slice, which roll up in the form of a barrel, make the ends of it quite smooth, sprinkle

them with salt and pepper, and roll them up in a sheet of paper, place them on a baking-pan, pour on them a *marinade cuite*, and bake them. When done, take off the papers carefully, so as not to injure the form; dish and serve with a *ragoût* of carp roes: or, if better liked, glaze and serve with *sauce piquante*.

SALMON au Bleau.—Drain a salmon without ripping up the stomach, wash and thoroughly dry it; put it in a fish-kettle, and let it stew for two hours, more or less, according to the size of the fish, in a good *marinade*; let the *court-bouillon* boil slowly, otherwise the fish will never go through. Before serving, drain it, place on a clean napkin, and garnish with parsley.

SALMON (Boiled).—Salmon requires being well boiled, as it is very unwholesome when underdone. Some boil horseradish in the water; fried smelts may be laid round it; garnish with horseradish and sliced lemon. Serve with anchovy sauce and plain butter.

SALMON (Boiled).—Run a packthread through the tail, the centre of the body, and the head, to bring the fish to the form of the letter S; put it into a kettle of cold spring water with plenty of salt, and a sheet of paper over it; as soon as it begins to boil, set it by the side of the fire to simmer gently till done; take out the packthread without breaking the salmon. Serve it on a fish-plate with lobster sauce in a boat. You must cut about three gashes or slits, in a slanting direction, on both sides of the salmon, before boiling, to prevent the skin breaking and disfiguring the fish.

SALMON boiled in Wine.—Season with pepper and salt, some slices of bacon, fat and lean together, a pound of veal cut thin, and a pound and a half of beef; put these into a deep stewpan, then a fine piece of fresh salmon cut out of the middle, then pour in just as much water as will cover it, and let it simmer over a gentle fire till the salmon is almost done; then pour the water away, and put in two quarts of white wine, with an onion cut in slices, some thyme, and sweet marjoram, picked from the stalks; let them stow gently, and while they are doing, cut a sweetbread into thin slices, then cut the slices across, and stew them in a saucepan, with some rich gravy; when they are done enough, add a quarter of a pint of essence of ham: take up the salmon, lay it on a dish, and serve with the sweetbread, and its sauce poured over.

SALMON (Broiled).—Season some slices cut about an inch in thickness, with pepper and salt; wrap each slice in half a sheet of white paper, well buttered, twist the ends of the paper, and broil the slices over a slow fire for six or eight minutes. Serve in the paper with anchovy sauce.

SALMON broiled twice.—Steep some slices of salmon in a mixture of lemon juice, sweet oil, salt, and coarse pepper, broil till half done; then dip them in some butter and stock, mixed with parsley and young onions, shred; finish broiling, and add serve with a little lemon juice and bread crumbs, grated very fine, strewed over.

SALMON (Collared).—Split such a part of the fish as may be sufficient to make a handsome roll, wash, and wipe it, then rub it well inside and out to season it very high, with salt, white pepper, pounded mace, and Jamaica pepper, all well mixed together. Then roll it tight and bind it; put as much water and one third vinegar as will cover it; add bay leaves, salt, and both sorts of pepper. Cover close, and simmer till done enough. Drain and boil the liquor quick, and pour over it when cold. Serve with fennel.

SALMON (Crimped).—When the salmon is scaled and gutted, cut off the head and tail, and cut the body through into slices an inch and a half thick, throw them into a large pan of pump water; when they are all put in, sprinkle a handful of bay salt upon the water, stir it about, and then take out the fish; set a large deep stewpan on the fire, boil the head and tail, but do not split the head; put in some salt; when they have boiled ten minutes, skim the water very clean, and put in the slices; when they are sufficiently boiled, take them out, lay the head and tail in the centre of the dish, and the slices round. You may, if you please, dress the head and tail alone, and serve another time.

SALMON (Croquettes of).*—Boil your salmon in a *court-bouillon*, and when cold, prepare them in the same manner as *croquettes* of salt cod. (See that article.)

SALMON (Dried).—Cut the fish down, take out the inside and the roe. Scale it, and rub the whole with common salt, and hang it to drain for twenty-four hours. Pound three or four ounces of saltpetre, according to the size of the fish, two ounces of bay salt, and two ounces of coarse sugar; mix these well, and rub into the salmon, and lay it on a large dish for two days, then rub it well with com-

mon salt, and in twenty-four hours more it will be fit to dry; wipe it well after draining. Hang it either in a wood chimney, or in a dry place, keeping it open with two small sticks.

Dried salmon is eaten broiled in paper, and only just warmed through; egg sauce and mashed potatoes are usually served with it; or it may be boiled, especially the bit next the head.

SALMON (Dried) to dress.—Pull some dried salmon into flakes; have ready some eggs boiled hard and chopped large; put the salmon and the egg into half a pint of thin cream, and three ounces of butter, rubbed with a tea-spoonful of flour; skim it, and stir till boiling hot; make a wall of mashed potatoes round the inner edge of a dish, and pour the above into it.

SALMON (Dried) to dress.—Lay it in soak for two or three hours, then broil it, shaking a little pepper over it.

SALMON, Glacé au Maigre.*—Empty and clean a good-sized salmon, and lard it with anchovies and eels; open the fish, take out the bone, and fill it with a *farce* composed of tench, perch, &c., minced and mixed with artichoke-bottoms, truffles, morels, &c., also minced, and sweet herbs, kneaded together with fresh butter. Tie up the salmon, and put it into a saucepan with eels, crayfish, carp roes, truffles, &c., moistened with equal quantities of *maigre* broth and white wine; stew this until the fish is tender and well-flavoured; then serve it, with its liquor, reduced to the proper consistence for sauce.

SALMON (Marinated).*—Take two handsome slices of salmon, and marinate them in oil and lemon juice, with salt and pepper; broil them about two thirds, and then put them into a saucepan with their *marinade*; set them on hot ashes to simmer for half an hour, then put them on a dish, cover them with grated bread, colour the whole with a salamander, and serve.

SALMON (Pickled).—Cut a salmon into two or three pieces, put it in a fish-kettle, and set it on the fire with a sufficient quantity of water to cover it, and plenty of salt; as soon as it begins to boil, set it aside to simmer very gently until done; then take it off the fire, and let it stand in the liquor until cold; take it out, lay the pieces close together in a tub to pickle, and over them five anchovies, a small quantity of pounded saltpetre, and a quarter of a pint of sweet oil; being thus prepared, put the top of the salmon liquor into a stewpan, to which add the same

quantity of white-wine vinegar; put it on the fire to skim, and boil it for two or three minutes; take it off, and let it cool. When cold, pour it over the salmon and tie it down; in three days turn it, and in a week's time it will be fit for use; this is merely in a small way; a great quantity being done at once, requires neither oil nor anchovies. Serve garnished with fennel.

SALMON (Pickled) to dress.—Soak a piece of pickled salmon all night in pump water; then lay it on a fish-plate, and put in a stewpan, with three spoonsful of vinegar, a little mace, some whole pepper in a bit of muslin, an onion, a nutmeg bruised, a pint of white wine, a bunch of sweet herbs, some parsley, lemon peel, and a quarter of a pound of butter rolled in flour; cover the stewpan very close, and let it simmer over a gentle fire for a quarter of an hour; then take up the salmon, lay it in a dish, keep it hot before the fire; let the sauce boil till it is of a proper consistence; take out the spice, onion, and sweet herbs, and serve the sauce over the fish.

SALMON Pie (Hot).*—Take the skin and bone from a piece of salmon; cut it in pieces, which lard with eel and anchovies; dress them in a little butter, with some sweet herbs, salt, and spices; when done, take out the herbs and mix them with fish *quenelles*; let the fish cool, and then lay it in a deep dish lined with puff paste; put in also the *quenelles*, cover your pie, and bake it. Pour an *Italienne* into it, and serve.

SALMON (Potted).—Scale and wipe a large piece of salmon, but do not wash it; salt it thoroughly, then let it lay till the salt is melted and drained from it; then season with beaten mace, cloves, and whole pepper; lay in some bay leaves, put it close into a pan, cover it over with butter, and set it in the oven to bake; when thoroughly done, drain it from the gravy, pound it, put it into pots to keep, and when cold, cover it with clarified butter.

SALMON (Rolled).—Take half a salmon, bone it, cut off the head, scale and wash it; make a forcemeat with oysters cut small, some parsley chopped fine, bread crumbs, pepper, salt, nutmeg, and mace; put this to the salmon, and roll it up tight; put it into a very deep dish, and set it to bake in a quick oven. Serve with anchovy or shrimp sauce poured over.

SALMON (Salad of).*—Put into a saucepan four dessert-spoonsful of vinegar, two

of liquid jelly, ten of oil, a minced *ravigote* salt, and pepper; cut a boiled salmon into pieces, put them into the above sauce to colour them. When cold, lay them on a dish, and pour the sauce over, adding the salad.

SALOOP.—Boil a little water, wine, lemon peel, and sugar together; then mix with a small quantity of the powder, previously rubbed smooth, in a little cold water; stir the whole well together, and boil for a few minutes.

SALPICON.*—This is a mixture composed of various articles, such as sweetbreads, fat livers, tongue, ham, champignons, truffles, &c., previously dressed, cut into dice, and cooked in some rich sauce, and seasoned with pepper, salt, nutmeg, cloves, shalots, sweet herbs, and a little butter; take care that all the articles are sufficiently boiled before they are cut up. Many things, such as beef palate, fowl, cocks' combs; indeed almost any article you please, may be added to the above.

SALPICON (Omelet of).*—Whip up a dozen eggs, and fry half the number as usual in butter; then lay the omelet in a dish, spread a *salpicon*, composed of carp roes, livers, &c. of fish, all over it; make a second omelet of the remaining eggs, lay it on the *salpicon*, and serve with any sauce you please.

SALPICON Toast.*—Make a *salpicon* with veal sweetbreads, morels, artichoke bottoms, and a slice of streaked bacon, all cut into dice; put them into a stewpan, with some veal or fowl gravy; set the pan on the fire, and then thicken the *salpicon* with the yolks of four eggs. Cut some thin slices of bread (have all the same thickness); toast, and spread the *salpicon* over, and lay them in sandwiches; beat up some whites of eggs, which, with a spoon, pour all over the toast. Then fry them in a very hot pan, serve with veal or mutton gravy, or blond.

SALSIFY.*—Salsify in a black root, scrapo it well, taking care to leave no spots; then soak it in vinegar and water; fill a saucepan with water: add to it an ounce of butter, four dessert-spoonsful of vinegar, and some salt; set it on the fire, and as soon as the water boils, put in the salsify, and let it boil till tender. Drain, and serve either with white or brown sauce.

SALSIFY (Fried).*—When the salsify is dressed as above, drain, and boil it lightly in a white sauce, and let it cool; then dip it in a batter, and fry it. Salsify is like-

wise sometimes soaked in a *marinade* of vinegar, with salt and pepper, previous to frying.

SALTING Meat.—Meat for salting is the better for hanging three or four days before it is put into the brine; great care should be taken that all the kernels and bloody veins be extracted, and the meat wiped perfectly dry. When a large quantity is to be salted, it is best to put it into a large vessel, either of stone, wood lined with lead, or wood only, and cover it with a brine made of salt and water, sufficiently strong to allow an egg to float on the top. If only a single joint is required, rub it thoroughly with salt, and when completely covered, lay it in a pan, and turn and rub it every day, until wanted.

SALT (Spiced).*—Take four drachms of grated nutmeg, the same of cloves, two of white pepper, two of allspice, two of mace, two of bay leaf, two of basil, and two of thyme (these three latter articles should be dried in an oven). Put these all into a mortar, and pound them to an impalpable powder, and sift it. Take a pound of fine white salt, dry it thoroughly in an oven, or stove, pound it as fine as possible; sift, and mix with it an ounce of the abovementioned spices; amalgamate them thoroughly, keep the spiced salt in a tin box, which will shut perfectly close. Use it in the following proportion: Four drachms to a pound of boned veal.

SAMPHIRE (to dry, or preserve).—Take it in bunches as it grows; set a large deep stewpan full of water on the fire; as soon as it boils, throw in a little salt, and put in the samphire; when it looks of a fine green, remove the pan directly from the fire, and take out the samphire with a fork; lay it on sieves to drain; when cold, lay it on earthen plates, strew sugar well over it, next day turn them on a sieve, and strew it again with sugar, keep turning daily until it is dry; take care the stove is not too hot.

SAMPHIRE (to pickle).—Lay some samphire that is green in a pan, sprinkle over it two or three handfuls of salt, and cover it with spring water, and let it lay for twenty-four hours; then put it into a large brass saucepan; throw in a handful of salt; cover the pan close, and set it over a very slow fire; let it stand till it is quite green and crisp; then take it off, for if it becomes soft it is spoiled; put it into a jar, cover it close, and when it is cold, tie it down.

SARDINIAS (Fresh).*—Take two dozen fresh sardinias, dry them thoroughly, flour, and fry them in clarified butter. They are also salted and eaten in the same manner as anchovies; for which they are frequently used as substitutes.

SAUCE.—Few things require more care than making sauces, as most of them should be stirred constantly, the whole attention should be directed to them; the better way therefore, is to prepare the sauces before cooking those articles which demand equal care; they may be kept hot in *bain-marie*. Butter, and those sauces containing eggs, ought never to boil. The thickest stewpan should be used for making sauces, and wooden spoons used for stirring them.

There is so great a variety of sauces, that it would nearly fill a volume to enumerate them all. A few of the principal are subjoined, and for many others, see the respective articles of which they are composed.

SAUCE à l'Allemande.*—Put a slice of ham, and some champignons (previously dressed and shred) into a stewpan; set it on the fire, and when the ham begins to stick, moisten it with stock and *consommé*, boil and reduce it; then take off the fat, strain the sauce, and add to it some scalded parsley, two fat livers, capers, anchovies, scallions, all chopped, add a bit of butter, put it again on the fire, and when of the requisite consistence, take out the scallions, put in some *mignonette* and lemon juice, and strain it for use.

SAUCE aux Atelets.*—Put some *velouté*, or a bit of butter into a stewpan, with some parsley, shallots, and champignons, all shred small; set them on the fire, and when they begin to fry, add a little stock, *roux*, pepper, nutmeg, a bay leaf, and salt; reduce the whole to the consistence of a *bouillie*, take out the bay leaf, put in the yolks of three eggs, and stir till sufficiently thick. Be careful not to let it boil.

SAUCE à l'Aurore.*—Mix two dessertspoonsful of lemon juice with some *velouté*; season with pepper and grated nutmeg; put the mixture into a saucepan, make it quite hot. In the mean time rub the yolks of four hard-boiled eggs through a cullender, which put into the sauce just before serving; take care not to let it boil after the eggs are in.

SAUCE au Bain-Marie.—Take thin slices of fillet of veal, ham, and beef, according to the quantity of sauce you may require, take also some carrots, parsnips, parsley

roots, turnips, onions, leeks, and celery, also sliced; put all these into a stewpan, with a few slices of bacon; cover it close and let it stand on hotashes for sometime; then add equal quantities of white wine and good broth, place the stewpan in the *bain-marie*, and let the sauce simmer for four hours, when it may be strained for use. Be careful not to put in so much of any single ingredient, that its flavour may predominate over the others.

SAUCE (Brown).*—Take a pound or two of steaks, two or three pounds of veal, lean ham, some pickings of fowl, carrots, and onions, put all these into a saucepan with a glass of water, and set it on a brisk fire; when scarcely any moisture remains, put it on a slow fire, that the jelly may take colour without burning; and as soon as it is brown, moisten it with stock (or water), add a bunch of parsley and green onions, two bay leaves, two cloves, and some champignons, salt it well, and set it on the fire for three hours, then strain; dilute a little *roux* with your liquor, and boil it an hour over a gentle fire, take off all the fat, and run it through a tammy.

SAUCE (Carrier).*—Scrape a small stick of horseradish, cut an onion or two in thin slices, put these into a sauce-tureen with a little vinegar and whole pepper; set the tureen in the drippingpan under a shoulder of mutton whilst roasting; serve this sauce quite hot with the meat.

SAUCE à la Diable.*—Mince half a dozen shalots very small, wash and press out all the moisture; then put them into a saucepan with a glass of vinegar, a clove of garlic, a bay leaf, and some veal glaze, reduce it to nearly a jelly, moisten it with a little good gravy; add pimento butter, and a spoonful of olive oil.

SAUCE (Grande).*—Take three or four slices from the under part of a knuckle of veal, and put them into a large stewpan with two ladlesful of *consommé*, set it on a fierce fire, taking care to skim it as much as possible, and with a cloth wipe away all that adheres to the inside of the stewpan; when the *consommé* is reduced, prick the slices with a knife to let out the gravy; then set the stewpan on a slow fire, that the meat and glaze may adhere together, and as soon as the latter is of a clear light colour, take it off, leave it covered for ten minutes, then fill it up with rich stock, in which is four or five large carrots, and three onions; let it boil slowly for two hours. In the mean time put

the knuckle into a saucepan with four or five carrots, as many onions (one stuck with cloves), and two ladlesful of *consommé*; set it on a brisk fire that the liquor may reduce to a jelly, as soon as this jelly begins to take colour, pour on it the liquor from the other saucepan to dissolve the jelly gradually; then make it boil. Dilute some *roux* with the above liquor, and add it to the meat with some champignons, a bunch of parsley, scallions, and two bay leaves, skim it when it begins to boil, and again when the *roux* is added, put in more *consommé* or *roux*, according as it is too thick or too thin.

When it has boiled an hour and a half, take off all the fat; and when the meat is quite done, strain the sauce through a bolting-cloth.

SAUCE à la Grimoit*—Is the same as *Sauce à la Portugaise*, with the addition of grated nutmeg, two or three allspice bruised, and a little India saffron.

SAUCE (Harvey).—Chop twelve anchovies, bones and all, very small, with one ounce of Cayenne pepper, six spoonsful of soy, six ditto of good walnut pickle, three heads of garlic, chopped not very small, a quarter of an ounce of cochineal, two heads of shalots, chopped not very small, one gallon of vinegar; let it stand fourteen days, stir it well twice or thrice every day; then pass it through a jelly-bag, and repeat this till it is perfectly clear; then bottle it, and tie a bladder over the cork.

SAUCE (Italienne).—Put some lemon parsley, thyme, and mushrooms, shred small, into a stewpan with a little butter and a clove of garlic; set it on a moderate fire; as soon as the butter begins to fry, pour in a little *consommé*, and let it stew till pretty thick; then take out the garlic, add some butter sauce and a little lemon juice.

SAUCE (Italian) for Salads.—Mix together three table-spoonsful of *sauce tournée*, one of mustard, some tarragon and chervil shred small, with three table-spoonsful of Florence oil; putting in, however, a little at a time; when perfectly smooth, add also, by degrees, a glass of tarragon vinegar and a little salt. This sauce cannot be mixed too much.

SAUCE Languedocienne.*—Put a bit of butter rolled in flour into a saucepan with parsley, scallions, a clove of garlic bruised, a glass of cream, and half a glass of olive oil; set it on the fire, and when the whole is dissolved and incorporated

add salt, pepper, nutmeg, and lemon juice; let it simmer till of a good consistence.

SAUCE à la Madelaine.—Put a few bread crumbs, two shred shalots, a bit of butter, half a spoonful of vinegar, and two spoonfuls of *consommé* into a stewpan; set them on the fire, and give them a boil up together; season with pepper and salt. This sauce should not be too thick.

SAUCE (Minced).*—Put into a saucepan parsley, shalots, and champignons, of each a spoonful shred, half a glass of vinegar, and a little pepper; set these on the fire till there remains scarcely any vinegar, when add four ladlesful of *espagnole*, and the same of stock; reduce, and take the fat from the sauce: when done, put in a spoonful of capers, and two or three gherkins, both shred; pour it into another saucepan, and set it in the *bain-marie*; just before it is sent to table, pound an anchovy or two with a little butter, which beat up with the sauce.

SAUCE d'Orleans.*—Put into a saucepan three or four tea-spoonfuls of vinegar, a little pepper, some shalot, and an ounce of butter; reduce this, and add four or five ladlesful of brown sauce. When ready for table, put into your sauce four or five gherkins, the whites of three hard eggs, four or five anchovies, a carrot (all cut into dice), and a spoonful of whole capers; make it quite hot, but not boiling, and serve.

SAUCE Piquante.*—Put into a saucepan a quarter of a pint of vinegar, some all-spice, a pinch of pepper, a bay leaf, and a little thymo; let this remain on the fire till reduced to half, then add two ladlesful of *espagnole*, and two of stock; set it on the fire again; when about the consistence of clear *bouillie*, it is sufficiently done. Put salt according to taste.

SAUCE (Pluche).*—Put into a saucepan four or five ladlesful of *velouté*, half a glass of white wine, a parsley root cut into small pieces, and season with pepper; set it on the fire, and when sufficiently reduced, add some parsley leaves bruised and blanched in salt and water; serve almost immediately.

SAUCE à la Portugaise.*—Put into a saucepan a quarter of a pound of butter, the yolks of two raw eggs, a dessert-spoonful of lemon juice, salt, and pepper, according to taste; set it on a moderate fire, stirring constantly till hot; then *vanner* or mill it rapidly to unite the butter and eggs. Should it be too thick, put a

very little water to it. This sauce ought not to be made till just as it is wanted.

SAUCE au Révérend.—Chop up some lemon peel, and two or three pickled cucumbers; put them into a stewpan with two spoonfuls of cullis, a little butter rolled in flour, season with salt and pepper, put it on the fire, and make it quite hot without hoiling, stirring all the time, make a *liaison* with yolks of eggs, and serve.

SAUCE Robert.*—Cut a few onions into dice, which put into a fryingpan with a bit of butter, and fry them lightly; when nicely browned, add a dessert-spoonful of flour, a ladleful of stock, the same of vinegar, some salt and pepper; reduce it to a proper thickness, and when ready for table, stir in two dessert-spoonfuls of mustard.

SAUCE Romaine.*—Cut a pound of veal, and half a pound of ham into dice, and put them into a saucepan with two legs of fowl, three or four carrots, four onions, two bay leaves, three cloves, a little basil, half a pound of butter, and some salt; set these on a rather brisk fire; in the mean while pound the yolks of twelve hard eggs to a paste, which put to the above, and stir them in till the butter is entirely melted, then pour in by degrees a quart of cream; set the saucepan again on the fire for half an hour, stirring all the time, if it be too thick, add more cream, or milk; when sufficiently done, strain it through a tammy.

SAUCE (Sicilian).—Put into a stewpan nearly a pint of good gravy, a quarter of a pint of essence of ham, half a lemon peeled and sliced thin, a few coriander seeds and four cloves (the two latter bruised); set these on the fire, give one boil, and add three cloves of garlic, a head of celery, sliced, two bay leaves, and a little basil; let it stand till reduced to half, pour in a glass of white wine, and strain it. If not sufficiently thick, add a bit of butter rolled in flour.

SAUCE (Spanish).—Take the meat from a cold roasted partridge, put it into a mortar, with partridge livers, and truffles, pound them to a rather liquid paste, moistening with some good gravy. Put two glasses of red wine, two or three slices of onions, a clove or two of garlic, and two glasses of the paste; make it quite hot, and then strain it into another stewpan; add the partridge to it, and a little essence of ham, season it well, and let it hoil slowly for some time.

SAUCE (Suprême).*—Put one ladleful of *velouté*, and four of essence of fowl, into a saucepan, set it on the fire, and when reduced to half, put in a tea-spoonful of parsley, shred small, and scalded, a little fresh butter, half the juice of a lemon, and some pepper; place it on the fire, make it quite hot, but not boiling; *vanner* or mill it well, and serve quickly.

SAUCE (Sweet).—Put some cinnamon into a saucepan, with as much water as will cover it; set it on the fire, and when it has boiled up once or twice, add two spoonsful of powder sugar, a quarter of a pint of white wine, and two bay leaves; give the whole one boil, and then strain it for table.

SAUCE Tournée.—Put three or four pieces of lean ham into a stewpan, with a little butter, and some champignons, set it on a moderate fire, stirring till the butter begins to look clear; then add some *roux*, put to it three table-spoonsful of strained *consommé*, stir it in, then add more, at different times, until you have as much as you require. Set it on the fire, and let it boil slowly, stirring constantly; when reduced to the proper thickness (which is that of good melted butter), strain it through a tammy, to use when occasion requires.

SAUCE (Universal).—Take half a dozen split shalots, a clove of garlic, two bay leaves, basil, thyme, truffles, tarragon leaves, half an ounce of bruised mustard seed, some Seville orange peel, a quarter of an ounce of cloves, the same of mace, double the quantity of long pepper, and two ounces of salt; put all these ingredients to infuse in the juice of a lemon, half a glass of verjuice, four or five spoonsful of vinegar, and a pint of white wine; put them into a jar, cover it as closely as possible, and set it on hot ashes for twenty-four hours. At the end of that time let it stand to settle, and when clear, pour it off carefully, strain, and bottle it. This infusion will keep a long time if tightly corked, and may be used with all kinds of meat or fish. It may also be added to other sauces.

SAUCE (White).*—Beat up a quarter of a pound of butter, and a tea-spoonful of flour; season with salt and pepper; when well worked up, add a dessert-spoonful of vinegar, and a little water. Set these on the fire, and stir till thick; be careful not to let it boil: add a little cream.

SAUCE (White).—Boil a few bits or bones of chicken, or veal, in a little stock

or water, with a bunch of sweet herbs, an onion, a slice of lomon, a little celery, and a few peppercorns; when you have about half a pint of liquor, strain it, add some good cream, a piece of butter rolled in flour, pounded mace and salt; make it quite hot, stirring continually; when done, flavour it with mushrooms, or lemon juice.

SAUCE (White Fish).—Simmer together an anchovy, a little horseradish, scraped, some mace, an onion, stuck with cloves, a piece of lemon peel, a glass of white wine, and a quarter of a pint of water; when properly reduced, strain it, and then add two spoonsful of cream, a piece of butter rolled in flour; set it on the fire again, and keep stirring till it boils. When ready to serve, put in a little ketchup, and some lemon juice.

SAUR-BRAUTON.*—To a sirloin of beef of twenty pounds, take one table-spoonful of allspice, four dozen cloves, a lemon sliced, a clove of garlic, laurel and bay leaves, parsley, and sweet herbs, of each a small quantity. Stick the cloves into the meat, which lay in a deep pan, with the above articles over it, and just covered with vinegar. Let it remain in this pickle for a fortnight, turning it daily, and keeping the pan closely covered; two days before dressing the beef, lard, and then replace it in the pickle. Such a piece of beef will require at least eight hours roasting, and should be done on a cradle spit, a good gravy made to baste it with, as the vinegar may make it too acid.

This pickle will be strong enough for a small leg of mutton, and if the vinegar be good, it ought also to servo for a hare.

SAUR-KRAUT.*—Have ready a vinegar, white wine, or brandy cask, about four inches from the bottom of which put in a vent-peg. Take a number of the best white cabbages, strip off all the outside leaves, and slice tho hearts transversely as thin as possible, until you have as much as you require; then lay over the bottom of tho cask, osier or vine twigs, to the height of the peg; on these put alternate layers of the sliced cabbage, and salt (in the proportion of one pound of the latter to fifty of the former); let each layer of cabbages be at least three inches thick. When the cask is about two thirds full, put cabbage leaves all over; cover them with a cloth, and a round piece of wood, which will exactly fit the inside of the cask, and place a stone or

heavy weight on it. In four or five days' time draw out the peg, and let the brine run off; add more salt, and repeat this operation at intervals of a month at latest, until what flows from the cask is perfectly clear, and free from smell. Some add juniper and carraways to the salt in making *saur-kraut*; be careful to keep the cask in a moderate temperature, during the whole year.

SAUR-KRAUT.—Prepare your cask, and slice the cabbages as above; put the latter into a tub to ferment for some hours (not less than twelve, nor more than twenty-four); then make a hole at the bottom of the tub, and press the cabbages hard, to extract all the liquor from them; when quite dry, put a layer of salt at the bottom of the cask, on which put a layer of the cabbages, on this more salt, pepper, and a few ripe juniper berries; proceed thus alternately until the cask is nearly full; put on a piece of wood, exactly fitting the inside of the cask, on which place one hundred and twenty pounds (or more) weight on it. In a few days the brine will form a crust on the top of the cask, when the kraut is fit for use. On taking it out, use a wooden spoon only; merely leave sufficient brine to cover the saur-kraut; lay a wet cloth all over to exclude the air, and then replace the lid and weights.

The top of the cask should be frequently washed with salt and water, and part of the brine be drawn occasionally.

SAUR-KRAUT (to dress).*—Take out as much saur-kraut from the cask as you think sufficient for a dish, and soak it for two hours in cold water; then drain, and put it into a stewpan, with some slices of streaky bacon, a servelas, and sausages; add stock, and a little good gravy. Stew it over a slow fire, and serve with the bacon, &c. on it. The skins must be taken from the sausages and servelas, before they are sent to table.

SAUSAGES.*—Are composed of various kinds of meat, chopped exceedingly small, with pounded spices, and aromatic herbs, shred fine; these ingredients are put into skins, or guts (thoroughly washed), and tied into lengths of from two to five inches.

Some persons add to the mixture a glass of Rhenish, Champagne, Madeira, or other wine. (For pork, beef, and other sausages, see the respective articles.)

SAUSAGES (Bologna).*—Take the legs and shoulders of a pig, from which cut all the lean, scrape it well, remove all the sinews, and rub the meat well with a seasoning

made of salt, pepper, coriander, cloves, cinnamon, and bay leaf. When properly flavoured, take some bacon, lard, and leaf, and cut the whole into dice; mix the fat and lean together, and put it into ox guts, tie up the ends, and lay the sausages in a pan of water, with salt, and saltpetre; cover the pan close and leave it. In a week's time take out the sausages and drain them. Tie them between two pieces of wood, hang them up to dry, and smoke. When dry, untie them, and rub each over with oil, and the ashes of vine twigs, mixed together. Keep them in a dry place.

SAUSAGES of Marchpane.*—Take a quarter of a pound of chocolate, which put on a tin plate, and place it over a stove to dissolve; as soon as it is so, put it into a pan with a little water, stir it well, and then mix it with a pound of marchpane paste, a small quantity of red *santal*, half an ounce of cinnamon, and six or eight cloves (all three in powder). When well kneaded together, chop up some blanched almonds, which strew over the slab, roll out your paste on them so that they may stick to its surface, to represent the pieces of fat, and cut it into pieces the length and thickness of sausages; place them on white paper, and leave them for some days to dry, and then bake them in a very moderately heated oven; if they be put in too great a heat they will burst.

SAUSAGES au Palatin.*—Take equal quantities of beef steaks, fresh pork, and leaf; pound these together thoroughly, pour on the pounded meat some good Moselle or Rhenish wine; in about an hour drain off all the wine which has not been sucked up, season with salt, pepper, spices, and ginger, all in powder, and fill your skins as usual.

SAUSAGES (Parma).*—Mince equal quantities of veal, fresh pork, and leaf; take also an equal portion of Parmesan cheese grated; mix these articles together, season them with salt, pepper, spices, and coriander (all pounded); fill your skins and tie them into lengths of about three or four inches, and dress them as usual.

SAUSAGES (Provençale).—Take a pound of fresh pork, half a pound of veal, half a pound of leaf, three onions, and six cloves of garlic; mince and mix all these ingredients together, add a dozen truffles boiled in a little white wine, and shred, salt, pepper, and spices, and put the mixture into skins.

SAUSAGES (Royal).—Mince small the meat of a partridge, a capon, or pullet, a

piece of gammon, and other bacon, and a bit of leg of veal ; shred also some parsley, chives, truffles, and mushrooms ; mix these altogether, and season with pepper, salt, beaten spice, and garlic ; bind the whole with the yolks of six, the whites of two, eggs, and a little cream ; when thoroughly mixed, roll the preparation into thick pieces, which wrap in very thin slices of fillet of veal, well beaten with a rolling-pin : each sausage should be about the thickness of a man's wrist, and of proportionate length. Line an oval stewpan with slices of bacon and thin beef steaks, put in the sausages, cover them with beef steaks and bacon, shut the stewpan very close, and set it on a moderate fire, put hot embers on the lid, and let it stand ten or twelve hours ; then take it off, and when cold, take out the sausages carefully, remove the veal, and all the fat, with a sharp knife cut them into slices, and serve cold.

SAVOY Soup.—Cut into quarters and boil in a little water, five large savoy ; strain the water off when they are cool, press them well to drain out all the water, then put them into as much beef gravy as will cover them, cover them very close, and set the saucepan on a moderate fire, and let it stew for two hours ; then set on the fire a large fryingpan with a quarter of a pound of butter ; shake in some flour, and stir till it is brown ; peel a couple of onions, put them into the butter and stir it well about ; as soon as they are nicely coloured, add a quart of veal gravy, mix them well together ; soak some crust of French rolls in the gravy in which the savoy are stewed, lay them in a tureen at a little distance from each other ; then pour in the gravy and onions.

SCOTCH Shortbread.*—Take two pounds of flour, dry, and sift it well ; then mix with it a pound of powder sugar, three ounces of candied citron and orange peel cut into dice, and half a pound of caraway comfits ; put half a pound of butter into a saucepan, set it on the fire, and when quite melted, mix it with the flour, &c. ; the paste being nicely made, roll it out to the thickness of half an inch, cut it into cakes, lay them on white paper, prick and bake them ; they should be of a pale colour.

SCOTCH Dumpling.—Make a paste with some oatmeal and butter, form it into a dumpling, and place a haddock's liver in the middle, well seasoned with pepper and salt ; it should be boiled in a cloth.

SCUBAC.*—Infuse two ounces of saffron, the zestes of four lemons, those of as

many oranges, and a drachm of mace, in three gallons of brandy, for a week, keeping the vessel closely covered ; at the end of that time distil it. Dissolve ten pounds of sugar in a gallon and a half of water, stir it into the *liqueur*, and then filter it. Your *liqueur* made as above, will be very white and clear. If, however, you wish it of a yellow tinge, after the sugar is dissolved, and the syrup is cold, add tincture of saffron to it ; the quantity regulated by the degree of colour you wish.

SEEDS (Sugared).*—These are done in the same manner as sugared almonds. The seeds most generally used for this purpose are anise, cummin, and fennel.

The best method of proceeding is as follows : Place a small preserving-pan over a charcoal fire, on the side of which have a chafing-dish, on which keep a pan with a quantity of sugar boiled to *lissé* (this sugar should be kept quite hot, but not boiling) ; on the other side have some fine powder. When so far prepared, put your seeds into the pan, and as soon as they begin to heat, pour over them a large spoonful or two of the syrup ; stir them about, that all may be thoroughly saturated with it ; then sprinkle over it a handful or two of powder, still shaking the pan to make the seeds equally white. When dry, pour on some more syrup, then the powder, and continue this alternately until your seeds are sufficiently large ; then lay them on a sieve, keep them in a warm place for some days, after which put them into glass bottles.

SERVELAS.*—According to the number of servelas you intend making, take your quantity of fresh lean pork, mince it small, and mix it with a fourth part of bacon fat (also minced). Season with salt, pepper, spices, nutmeg, anise, and coriander ; fill your skins like sausages, tie the ends, and hang them in the chimney to smoke for three days. Then put them into a saucepan of water, with salt, a clove of garlic, thyme, bay leaf, basil, and a bunch of parsley ; boil them in this for three hours ; drain, and let them cool.

SERVELAS of Marchpane.*—Take a pound of marchpane paste coloured red as for *Marchpane Sausages*, and three quarters of a pound of the same uncoloured ; cut both into small irregular pieces, mix them together, and put them into skins the same as the regular servelas ; take particular care that the guts are well cleaned, perfectly dry, and transparent ; press the pieces in close that they may be quite firm ; and

filled up with a bit of fried bread; in this having cut them of the proper lengths, moisten your hands with oil of almonds, and rub the servelas well with the palms, until they are quite smooth and shining. These servelas are of an excellent flavour, and will keep a long time.

SHALOT Sauce.*—Take two spoonfuls of the liquor the mutton is boiled in, two spoonfuls of vinegar, two or three shalots cut fine, and a little salt; put these ingredients into a saucepan, with a bit of butter rolled in flour; let it stew a little, and serve it up with your mutton or beef.

SHALOT Vinegar.—Put six or eight shalots split into a quart bottle; fill it up with vinegar, stop it; it will be fit for use in a month.

SHEEP'S Tails (Braised).*—Clean and wash the tails thoroughly; scald them, and then put them into a saucepan on slices of streaked bacon, with tarragon, a bunch of sweet herbs, turnips, parsley, salt, pepper, and moisten the whole with *consommé*; cover them close, and braise them till quite tender; then lay the tails on a dish, and pour the other articles over them:

SHEEP'S Tails (Roasted).*—Having thoroughly washed the tails in warm water, scald them for five minutes in boiling water; then cover them completely with bread crumbs, mixed with sweet herbs, salt, and pepper; fasten the tails to a spit, and roast them before a moderate fire. Any sauce you please may be served with them.

SHEEP'S Tongues en Brochettes.*—Boil the tongues in some *consommé*, then cut them into small fillets, cut also bacon into very thin slices, not larger, however, than the tongues; put these pieces alternately on skewers; cover them with bread crumbs mixed with sweet herbs shred, salt, and pepper; lay them on a gridiron, and broil them nicely.

SHEEP'S Tongues (Broiled).*—Having parboiled the tongues in a little stock, split each, give them a few turns in some melted bacon, strewing over them salt, pepper, shred parsley, and bread crumbs; when well covered with the latter, lay them on a gridiron, and broil them slowly.

SHEEP'S Tongues en Chemises.*—Boil some tongues in good veal or mutton gravy, and in the mean time put into a saucepan a little butter, some sliced onions, pounded bacon, three or four anchovies, shred parsley, salt, and pepper, mix them well together. Cut some caul into pieces large enough to contain a tongue, in each of which put a little

tongue on it, more seasoning, wrap the ends of the caul over the whole; bread them well with crumbs mixed with shred sweet herbs, and bake them in a moderate oven.

SHEEP'S Tongues Pie.—Line a dish with some good puff paste, and lay at the bottom of the dish some good forcemeat, made of roasted poultry, suet, parsley chopped, mushrooms, pepper, and salt, and a few fine spices; upon this place the tongues cut in two, and upon them a good slice of ham, a little butter, and a few slices of bacon; put on the cover and bake it; when done, take out the bacon and ham, skim off all the fat, and pour on it what sauce you please.

SHEEP'S Tongues (Roasted).*—Take half a dozen sheep's tongues, and having properly prepared them, lard them with small lardons, tie them to a skewer, wrap a buttered paper round, and fasten them on a spit, and roast them before a moderate fire; a little before they are done, take off the paper, baste the tongues with butter, and make them of a nice colour. Serve with whatever sauce you may prefer.

SHEEP'S Trotters (Fricassee of).*—Wash the feet well, changing the water frequently, then boil them in some stock; when nearly done, take out all the bones, leave the meat in the saucepan, add to it a bunch of sweet herbs, a pinch of flour, salt and pepper; when perfectly tender, make a *liaison* with yolks of eggs, and serve the feet with a little verjuice.

SHEEP'S Trotters à l'Italienne.*—Put some sliced onions, very salt bacon, salt, pepper, mustard, and verjuice, into a saucepan, with a little veal gravy; make it quite hot, and then put in the feet, previously boiled in stock. In half an hour they will be sufficiently flavoured, then serve all together very hot.

SHEEP'S Trotters in Paste.*—Put the feet into a pan with some melted butter, parsley, scallions, morels, and streaked bacon; set them on the fire, and stew them. Cut some puff paste into twice as many pieces as you have feet, and in every two wrap a foot; close the ends nicely, do them over with yolk of egg, and bake them in a moderate oven. The feet should not be boned.

SHEEP'S Trotters (Stuffed).*—Boil the feet in good stock till the bones will come out with ease; fill the space left by them with a good fowl or chicken farce; dip them in lard, bread them well, and bake them in a moderate oven.

The space left by the bones is sometimes

of the abovementioned seasoning, lay a case the feet are only previously hoiled, and then served with cream sauce.

SHERBET. *—This is a delicious beverage, composed of cream, mixed with various articles, such as almonds, tea, pistachios, coffee, chocolate, &c., and sugar, and then iced. Sherbet may also be made with the juice of various fruits, sweetened to the taste; for the method of preparing which, see the different articles it is usually composed of. When the liquid is sufficiently limpid and cold, pour it into a silver or tin *sorbetière*, and ice it as usual. (See ICE).

SHRIMPS.—Shrimps are chosen by the same rules as prawns.

SHRIMPS to Butter.—(See the recipe to *Butter Prawns*.)

SHRIMPS in a Gratin.—Take one or two quarts of shrimps, according to the size you wish your dish; pick, and toss them in good *béchamelle*, with a little lobster spawn pounded and mixed in it, as directed for lobster sauce; make the whole very hot, and add the squeeze of a lemon, then lay it on a dish, and strew crumbs of bread over it, the same as for other gratins; colour it with the salamander before it is served to table.

SHRIMPS (to grill).—Stew the shrimps in a little water, with salt, pepper, and sbred parsley; butter some scallop shells, put in some grated bread, on which lay the shrimps, cover them with bread, add a little more butter; set them on a gridiron for a short time, brown them with a salamander, and serve.

SHRIMP Pie.—Take a quart of nicely-picked shrimps, and season them with two or three anchovies minced very fine, and mixed with some salt, mace, and a clove or two (should the shrimps be very salt, that article must be omitted in the seasoning). Put some butter at the bottom of the dish, then lay in the shrimps, and add a glass of sharp white wine. The paste for this pie should be light and thin. It does not take long baking.

SHRIMPS (Potted).—Lot them be nicely hoiled, then pick them out of the shells, and season them well with pepper, salt, a little pounded cloves, and a little mace; put them closely together into a pot, and set them for about ten minutes in a slack oven, and when cold, pour over clarified butter.

SHRIMP Sauce.—Put half a pint of picked shrimps into a stewpan, with some butter sauce, and a very little essence of anchovy;

make it very hot, add a little lemon juice, and serve it to table.

SHRIMP Sauce.—Mix a good piece of butter with some flour, hoil it up in a little rich gravy; put in the shrimps nicely picked; give the whole one hoil. Whether you use water or gravy to make the sauce of, it is a great improvement to pound the shells of the shrimps and hoil them in it first, and then proceed as above.

SHRUB. *—Put a quart of Seville orange juice to a gallon of rum, with three pounds of lump sugar, and a handful of the peel pared extremely thin; let it stand in the cask for three months, then filter it through a cloth, and bottle it.

SHRUB. *—Take a quart of orange juice, strain it, put to it two pounds of lump sugar, four quarts and one pint of rum; put half the peels of the oranges into the rum, and let it stand one night, then mix the rum with the orange juice and sugar, put it into a vessel which has a spigot, shake it four or five times daily till the sugar be all dissolved; when it is clear, which may be in about a fortnight, bottle it off for use. If the oranges are very ripe, a pound and half of sugar is sufficient.

SIBERIAN Crabs (to preserve). *—Take their weight in sugar, make a syrup with apple jelly; when well boiled, prick the crabs and put them into it; let them boil a few minutes, then take them out, put them on a sieve to drain; when nearly cold, put them again into the syrup, hoil it a few minutes more, and drain them as before; do this a third time, observing the same rules as at first; then put them into glasses or jars, and pour the jelly over them, hoiling.

SIPPET Pudding.—Cut a small loaf into extremely thin slices, and put a layer of them at the bottom of a dish, then a layer of marrow, or beef suet, a layer of currants, and then a layer of bread again, &c., and so continue until the dish is filled; mix four eggs, well beaten, with a quart of cream, a nutmeg, a quarter of a pound of sugar, and pour over; set it in the oven, it will take half an hour baking.

SKATE.—When good, they are very white and thick; if dressed too frosh, they are hard and unpleasant to the taste; they should, therefore, be kept a day or two, but not long enough to produce an unpleasant smell.

SKATE (Boiled).—Put it into a fish-kettle with cold spring water and plenty of salt; as soon as it boils, set it aside to simmer gently till done, and serve it on a fish-plate with anchovy sauce in a boat.

SKATE (*Fried*).—The skate must be nicely crimped, then tossed in an egg, beaten up with pepper, and salt, then in crumbs of bread, laying them on paper as you do them; have ready a stewpan nearly full of lard; when very hot, put in two or three pieces at a time to fry quickly, and when thoroughly done, put them on paper to drain from the fat; serve them to table on a dish garnished with fried parsley, and serve shrimp sauce in a boat.

SMELOTS.—The smelt is considered an excellent fish when fresh, and have a smell similar to that of a newly-cut cucumber; when good, the scales have a fine silvery hue, and the body is very stiff; when stale, it is flabby.

SMELOTS (*Atelets of*).—Take the fillets from half a dozen smelts, take off the skin, cut each into four pieces, and trim them; melt some butter, add to it the yolks of two eggs, salt, and pepper; beat them up well, dip each fillet into this, and roll them; run a skewer through them, so as to prevent their unrolling; put four on each skewer, dip them again into the butter; have ready some bread crumbs, roll the fillets in this very lightly, but so as to cover them completely, and broil them over a clear fire; take care that all four sides are well coloured.

SMELOTS à la Bonne Eau.—Clean, and scrape your smelts, wipe them with a clean cloth, cut off their heads and tails, and put the fish into a saucepan, with some parsley, two or three scallions, a bay leaf, water, salt, and pepper; boil them slowly for a few minutes, dish them; add to the liquor some more parsley, boil it up once or twice, and pour it over the smelts.

SMELOTS (*Broiled*).—When the smelts are well cleaned, slit them down the sides, and lay them in oil, with salt and pepper, for a little while; then put them on a gridiron over a clear fire, and broil them; when done, serve either with caper or tomato sauce.

SMELOTS en Caissons.—Make some paper cases as if for biscuits, into each of which put a little *farce maigre*, composed of butter, sweet herbs, small fish minced, salt, pepper, and nutmeg; lay the smelts on this, cover them with bread crumbs, and bake them in a moderate oven. When done, serve with whatever sauce you like.

SMELOTS (*Fried*).—Scrape your fish, cut off the tails and fins, clean, and wash

them, then replace the livers; slit them down the sides, flour, and fry them of a nice colour. Drain and sprinkle salt over them. Serve them on a napkin. Smelts are most generally used as a garnish for larger fish.

SMELOTS (*Gratin of*).—Prepare your fish as for frying, spread some butter over the bottom of a deep silver dish, on which shred parsley and scallions, and sweet herbs, salt, pepper, and nutmeg; place the smelts on this, cover them with bread crumbs, moisten with a little melted butter and white wine; set it on a stove, or in an oven; brown the top, and serve.

SMELOTS with Herbs.—Boil a bunch of sweet herbs, with some sliced onions, salt, pepper, half a spoonful of oil, and a quart of water; when the liquor is sufficiently flavoured, put in the smelts and boil them quickly.

SMELOTS à l'Italienne.—Boil your smelts with a large glass of white wine, half a glass of water, two spoonfuls of oil, two slices of lemon, a pinch of salt, and a pinch of fennel. When sufficiently done, make a *liaison* with yolks of eggs, and shred chervil, and serve your fish with its own sauce.

SMELOTS (*Pickled*).—Wash, clean, and gut a quarter of a hundred smelts, take half an ounce of nutmegs, a quarter of an ounce of mace, half an ounce of saltpetre, half an ounce of pepper, a quarter of a pound of common salt, all beaten very fine; lay the smelts in rows in a jar; between every layer of smelts strew the seasoning, with some bay leaves; boil a sufficient quantity of red wine to cover them; pour it boiling hot over them, cover the jar with a plate; when cold, tie it down very close.

SMELOTS (*Pickled*).—Draw out the insides all but the roes, put their tails into their mouths; boil them a few minutes in salt and water, vinegar, and peppercorns; take out the fish; as soon as the pickle is cold, pour it over them.

SMELOTS (*Potted*).—Draw out the inside, season them with salt, mace pounded, and pepper, lay them in a pan with butter on the top; bake them; when nearly cold, take them out, lay them upon a cloth; put them into pots, clear off the butter from the gravy, clarify, and pour it over them.

SMELOTS in Savory Jelly.—Lay a dozen well-cleaned smelts at the bottom of a stewpan, with half *consommé* and half Madeira, a little salt, a young onion, and two or three mushrooms; let them stew

gently till well done, then carefully take them out with a skimmer, and lay them on a plate to cool; pass the liquor through a double silk sieve to some good *consommé*, which must be clarified the same as directed for aspic jelly; the jelly being made, have a large plain mould ready, in ice, and nearly half fill it with jelly; as soon as it is set, place the smelts in it, with their heads downwards, and just sufficient jelly to cover them; when these are set, fill up the mould; when wanted, dip it in warm water, and turn it on the dish. This makes a good supper dish.

SNIPES.—When the snipes have been picked, they must be singed over a charcoal fire; in trussing them press the legs close to the side, and pierce the beak through them; tie a slice of hacon over each bird, run a long skewer through the sides, and tie them to the spit; in the mean time cut two or three slices of bread, according to the number of the birds, fry them of a fine brown colour in butter; put the birds to roast, and put the fried bread in a dish under them, to receive the inside, which will drop after they have hung a few minutes; just before they are roasted sufficiently, cut off the bacon, that they may take colour. Serve them on the dish with the bread under them, and plenty of good gravy.

Some prefer eating them with butter only, considering that gravy takes off from the fine flavour of the bird. They should be carved the same as fowls or pigeons, and the head should be opened, as some are fond of the brains.

Snipes are generally dressed in the same manner as woodcocks.*

SNIPES à la Manselle.*—Take the fillets, wings, and legs, of as many snipes as will give you sufficient for a dish; mince them small, and put the mincemeat into a saucepan, with half a glass of *consommé*, a spoonful of olive oil, the livers of the birds, well pounded, salt, and pepper. Set these on the fire; a quarter of an hour will be sufficient to do them; when done, put in a little verjuice.

SNIPE Pie.—Take three snipes, bone them, and fill them with light forcemeat, adding the trails and truffles pounded, to it; place the birds in a deep dish, with a little forcemeat all round; cover with puff paste; egg, and ornament it, then place it in the oven. When three parts baked, take off the lid, and pour in some good cullis, a glass and a half of Madeira, and season with Cayenne and lemon juice,

according to taste; put on the cover, and finish baking.

SNIPES à la Provençale.*—Having picked and trussed your snipes, put them into a stewpan, with a glass of oil, basil, hay leaf, pounded coriander seed, and two slices of lemon; when they are pretty well flavoured, take them out, wrap each bird in a slice of hacon and a cabbage leaf, replace them in the stewpan, and finish cooking them over a gentle fire, add a glass of good stock, a little veal *blond*, sweetbreads, truffles, morels, or any other articles of the kind; when about to serve, squeeze in a little Seville orange juice.

SNIPES with Truffles.—Truss eight snipes with their beaks run through them, and roast them with bread under. Have a few fine truffles well stewed in a good brown sauce, and when the snipes are roasted, lay them on the toast in the dish, putting one or two truffles into each snipe, and pour the remainder of the sauce over them.

SOLES.—Soles may be seen in the market almost all the year round, but they are in the greatest perfection about midsummer; when good, they are thick and firm, and the belly of a cream colour; when stale, they are flabby and of a bluish cast.

SOLES (Boiled).—Be careful that the soles are thoroughly well cleaned, then rub them over with lemon juice, and set them on the fire in cold spring water, with plenty of salt, and when they begin to boil, put them aside to simmer very gently till done; serve with anchovy sauce in a boat. You may if you please, garnish your fish with parsley.

SOLES (Collops of).*—Take some small soles, and marinate them in the juice of two lemons, with salt, pepper, and sweet herbs shred; when they have remained sufficiently long in the above drain them; then stuff the fish with some crumb of bread boiled in milk, and heat up with the yolks of two eggs; sprinkle them with flour, and fry them of a nice colour. Serve them on fried parsley or chervil. Your fish ought to be of a clear gold colour, and very dry and crisp.

SOLES (Fricassee).—Fry them of a nice brown, drain them; take off all the meat from a small sole, chop it fine, and mix it with a little grated bread, some lemon peel, parsley chopped fine, pepper, salt, nutmeg, the yolk of an egg, and a little butter; make this into little balls; fry them. Put a little red wine to some good gravy, thicken it with a little flour;

boil it up; add Cayenne, ketchup, and lemon juice, lay in the fish and balls, simmer them a few minutes. Garnish with lemon.

SOLES (Fried).—Let them be thoroughly cleansed, after which dry them in a cloth, flour, and dip them in egg, then cover them with fine bread crumbs, laying them on paper as you do them; put some good lard into a fryingpan, and when very hot, slip in the soles, and fry them of a good brown colour; place them on paper to drain off the fat; sprinkle over them a little salt; serve them to table very hot, with shrimp sauce in a boat. You may, if you think proper, beat up the egg with a little pepper and salt.

SOLES à la Horly.*—Skin, and take the fillets from two pairs of soles, trim, and lay them in a pan, and soak them in the juice of two lemons, with an onion sliced, parsley, salt, and pepper; in an hour's time drain the fillets, dry them well, flour, and fry them of a nice colour; drain them, lay on a dish, and serve with tomato sauce.

SOLES à la Mayonnaise.*—Fry four or five pairs of soles; when cold, lay them on a gridiron, over a slow fire, not to heat through, but to allow the skin to be raised easily; while they are on the fire, detach the fillets, and then take off the skins, and cut your fillets into square pieces; dip each of these into a *mayonnaise*, and lay them neatly in a mould, until it is full; then make the *mayonnaise* warm, pour it into the mould, cover, and set it on ice; when the sauce is congealed, turn it on a dish, garnish with *croutons*, gherkins, anchovies, &c.

SOLES with Mushrooms.—Put a quart of milk into a stewpan, or fish-kettle, with the same quantity of water, a bit of butter, salt, and a little lemon juice; then put in the soles, and set the stewpan over a moderate fire, and let them simmer very gently till done; then take them up, place them on a cloth or napkin, to imbibes all the liquor from them; lay them on a dish, and pour over them a good mushroom sauce.

SOLES en Paupiettes.*—Prepare your soles exactly like *salmon en baril*; but instead of baking them, boil the *paupiettes* in a *court-bouillou*. Serve them with an *Italienne*.

SOLES in Salad.*—See *Salmon in Salad*.

SOLE Pie.—Boil two pounds of eels until quite tender, then pick the flesh from the bones, and put the latter into the liquor the eels were boiled in, with a

blade of mace, and some salt; let them boil till the liquor is reduced to a quarter of a pint, then strain it; cut the flesh of the eel very fine, and mix it with a little lemon peel, cut small, a little salt, pepper, nutmeg, a few bread crumbs, parsley chopped fine, and an anchovy minced; mix the whole with a quarter of a pound of butter, and then lay this forcemeat in a pie-dish; cut the meat from a very fine pair of soles, and put into the dish upon the forcemeat, pour in the liquor the eels were boiled in, put on the cover, and set it in the oven to bake of a nice brown.

SOLES à la Plat.*—Melt some butter, and pour it into a dish, with some shred parsley, and shalots, salt, pepper, and grated nutmeg; then lay in a pair of soles (well cleaned and dried), spread sweet herbs, shred over them, and season with pepper, salt, and nutmeg; add a glass of white wine, and cover the whole with bread crumbs, moistened by a few drops of butter; set this dish in a moderate oven to bake for a quarter of an hour.

SOLES (Stuffed).*—Make a *farce* of whiting or perch, minced very small. and mixed with butter, sweet herbs, morels, kneaded together by yolks of eggs, seasoned with pepper, salt, and nutmeg; having skinned and cleaned your soles, stuff them with the *farce*, rub them with butter, bread, and bake them. They may, if preferred, be dressed in equal quantities of stock and white wine.

SORREL à la Bourgeoise.*—Pick and wash as much sorrel as you may want, drain and squeeze all the water from it, and put it into a saucepan, set it on the fire; when the sorrel is dissolved, if there be too much water, put it into a cullender; then fry it lightly in a little butter. Put two spoonfuls of flour into a basin, beat an egg up with it, then add another egg, and when that is well beaten with the flour, pour in a glass of milk, and then mix it with the sorrel, set it on the fire, and stir it, until it has boiled a quarter of an hour; dish it, and serve with either poached or hard eggs.

SORREL in Gravy.*—Mince, and put it into a saucepan, with butter, bacon, parsley, and scallions; add a glass of *consommé*; set it over a moderate fire, and when quite soft, put to it some fowl gravy, or *veal blond*. Make the sauce thick, and do not let it boil, cover the sorrel when served.

SORREL (Omelet of).—Pick, wash, and blanch some sorrel, cut it in pieces, and

fry it lightly in a little butter, with shred parsley and scallions; then put the sorrel into a saucepan, with a little cream; season, and let it boil slowly; in the mean time make an omelet in the usual way, lay it on a dish, thicken the sorrel with the yolks of two eggs, pour it on the omelet, and serve it very hot.

SORREL (*Purée of*).—Take as much sorrel as you may require for a dish; take also three or four hearts of lettuces, and a handful of chervil, both picked and shred small, and then press them well to extract all the moisture; put them into a saucepan, with some butter, champignons, shalots, and parsley, all chopped small (these last fried lightly in butter); put the sorrel on these, and dress it; when sufficiently done, add four ladlesful of *velouté*, and the yolks of five or six eggs; strain it through a bolting-cloth, and put it aside till wanted.

To make this *purée maigre* prepare the sorrel as above, but instead of the *velouté*, mix the yolks of six eggs with two dessert-spoonsful of flour, and three glasses of milk, and then put it in; reduce it over a brisk fire, stirring constantly with a wooden spoon; then strain it through a bolting-cloth, and keep it hot till wanted.

SORREL Sauce.—Pick and thoroughly wash two double handfuls of young sorrel, well drain it from water, and then put it into a stewpan, well covered with a bit of butter, and let it stew very gently over a slow fire; when done, put it to drain on a sieve for three minutes, then, with a wooden spoon, rub it through a tammy into a dish; put it into a stewpan, with a bit of butter, stirring it over the fire till thoroughly mixed; you may add, if you choose, three spoonsful of good *consommé*, and when it has boiled for a few minutes, add to it half as much cream sauce as there is sorrel, and if necessary season with sugar, pepper, and salt; this is proper for a *fricandeau* of veal or *entrées* of fish.

SORREL Soup.—Pick from the stalks, and well wash in several waters, two pecks of young sorrel, then squeeze it well to drain the water from it, and set it to stew on a slow fire with nearly a quarter of a pound of butter, till done. Drain it for two minutes on a hair sieve, and put it again in a stewpan with a small bit of butter, on a slow fire; when the butter is melted, add half a pint of *consommé*; when nearly reduced, add another, then seven or eight table-spoonsful of plain sauce. When all is well boiled together, rub it through a tammy, adding a

quart of *consommé* while you pass it. Let it boil very gently two hours before the dinner, and add six eggs, and half a pint of cream, mixed together, as directed for other soups; put this in the minute before it is served up; if it should not be strong enough to your palate, boil down some beef stock, and mix in with it.

SOUFFLE Français.—Make a *croustade* eleven inches in diameter, and three and three quarters in height; put round it three sheets of buttered paper, and bake it; or make a paper case.

Take twelve glasses of boiling milk, in which infuse whatever ingredient you may think proper, such as vanilla, coffee, orange flowers, &c. (the proportions will be found under the different articles). In the mean time, wash a pound of rice thoroughly in warm water, then put it into a saucepan of cold water, and when it has boiled a few minutes, strain the rice, and put it with your infusion into another saucepan, and set it again on the fire; as soon as it boils, place the saucepan on hot ashes, that the rice may burst gradually; in three quarters of an hour, add a pound of powder sugar, three quarters of a pound of fresh butter, and a pinch of salt, stir them well in; put fresh hot ashes under the saucepan, that the rice may be kept constantly simmering for an hour, by which time it ought to be perfectly soft, and should be rubbed through a bolting-cloth quickly, like a *purée*; put this into another saucepan over hot ashes, to keep it warm. Take sixteen eggs, separate the yolks and whites, heat the former well, and whisk the latter till nearly firm; then mix the yolks with the rice (taking off the the ashes); the preparation ought to be of the same consistence as a cream *pâtis-sière*; add, at first, a quarter, and afterwards the whole of the whites; stir them in as lightly as for biscuit paste; the whole being thoroughly amalgamated, pour it into the *croustade*, and place it in a moderate oven for one hour and a half; when done, cover a baking-tin with red cinders, on which place the *soufflé* the moment it is taken out of the oven; this prevents its falling, whilst you mask it with powder sugar, and glaze with the salamander; carry it into the dining-room on the tin, have a dish ready with a napkin folded on it; place the *soufflé* on the dish, and let it be served immediately. Remember that a *soufflé* cannot be served too quickly.

SOUFFLE.—Of what you please.

Put a pint of milk and cream to boil with lemon peel, cinnamon, and sugar; melt a

thick slice of butter in a stewpan, add flour sufficient to make *roux*, strain the milk to it, and boil till very stiff, keeping it very smooth by stirring, add a small pinch of salt, and stir in while hot the yolks of eight eggs, one by one, flavour it with what you please, pounded orange flowers, essence of vanilla, or ratafia, according to taste; whip up the whites to a firm froth, mix them in gently, pour it into a paper case made ready, or a *soufflé* dish, bake it in a moderate oven forty minutes, when about to serve it powder fine sugar over and glaze with the salamander and serve instantly.

Some think the way of making the mixture previous to the eggs going in, is best, as adopted in the recipe for *soufflé* of ginger, and I prefer it, but you must be careful to add the butter as there done.

SOUFFLE of Ginger.—Put on a pint and a half of milk and cream to boil, with lemon peel, sugar, and cinnamon; when it has acquired flavour enough strain it, mix about three good spoonfuls of flour of potatoes, or wheat flour, in a little cold milk, pour this into the sweetened milk, and stir till it has boiled very thick and stiff, stir in while hot ten eggs, one by one, put in a good slice of butter, a glass of brandy, a little nutmeg, and about half a pound of preserved ginger, cut in pieces; butter a mould, decorate it with some of the ginger, or preserved cherries, pour the preparation into the mould, steam it fast in a close-covered stewpan, with fire on the lid, for an hour, take it out a few minutes, turn it out, and serve wine sauce over it.

SOUP (Brown) without Meat.—Put three quarts or more of water, with a sufficient quantity of raspings to thicken it; two or three onions cut across, some whole pepper, and a little salt; cover it close, and let it boil an hour and a half; take it off, and strain it through a sieve; fry in butter some celery, endive, lettuce, spinach, and any other herbs cut small; then take a stewpan (sufficiently large to hold all the ingredients) and put in a good piece of butter, stir in a little flour, and keep stirring till it is coloured of a nice brown; then put in the herbs and soup; boil it till the herbs are tender, and the soup of a proper consistence, then pour the soup into a tureen, and send to table; serve with fried bread, either in the soup or in a dish.

*Sou à la Grimod.**—Truss a capon, and put it into a saucepan with a couple of pigeons, three pounds of steaks (all tied up to keep them in proper form); fill the saucepan with good stock, set it on the fire, and skim it well, and then put in car-

rots, turnips, onions, leeks, celery, and two cloves; stew the whole, and when done, serve as follows: The capon and pigeons in a deep dish, garnished with whole lettuces (previously cooked) small onions, carrots, and turnips, cut into dice; these are also dressed previously; take the carrots, &c. which were done with the capon, cover the capon with them; strain the liquor through a tammy, and serve in a tureen by itself as sauce to the capon.

*Soup (Hessian).**—Take two pounds of shin of beef, one pint of split peas, two onions, four carrots, six potatoes, two heads of celery, some whole pepper, salt, and five quarts of water; stew all together till half the quantity is boiled away; then strain it through a hair sieve.

Soup Maigre.—Melt half a pound of butter in a stewpan, shake it well; as soon as it ceases to hiss, put in six middling-sized onions, sliced, shake the pan well for five minutes, then put in five heads of celery cut small, a handful or two of spinach, a cabbage lettuce, and a bunch of parsley, all cut small; shake these all well together in the pan for a quarter of an hour; stir in some flour, then pour in two quarts of boiling water, some crusts of bread, some beaten pepper, four blades of mace pounded very fine; stir the whole well together, and let it boil gently for half an hour; take it off, and stir in the yolks of two eggs, well beaten, and a spoonful of vinegar. Serve in a tureen.

Soup de Santé.—Lay six or eight slices of lean ham, with some beef over them, at the bottom of a stewpan, then some veal, with some partridge legs, or moor game, or chicken, salt, peppercorns, Jamaica pepper, three or four cloves, a bay leaf, and one clove of garlic, and a little water; let the whole stew together till it takes a fine brown colour, then fill it up with half water, and have good beef stock; add three heads of celery, two good turnips, parsley, lemon thyme, two carrots, three large onions, and a small bunch of winter savory; when the whole is thoroughly well done, pass it through a lawn sieve into a basin. Cut two good-sized turnips and three large leeks, into pieces, about the thickness of a quill, and an inch and a half long; fry these together of a nice brown colour: next, shred two cabbage lettuces, celery, endive, sorrel, and chervil, and stew them down on a very slow fire with a small bit of butter. When done, put them into a sieve with the turnips; then put them into a soup-pot, and pour the soup from the basin over them;

set it on a stove, skim it, and as soon as it boils, set it on one side, and let it simmer for two hours very gently; take the crumb of a couple of French rolls, and cut it into round pieces, which brown in the oven, and put them into the tureen, and pour the soup upon them. If you think proper, it may be clarified, the same as other clear soups; but the real *Soup de Santé* ought not to be clarified.

SOUP (White) without Meat.—Put two or three quarts of water into a saucepan, with the crumb of a small loaf, a bundle of sweet herbs, whole pepper, a few cloves, an onion or two cut across, and a little salt; cover close and boil till perfectly smooth; cut into small pieces some celery, endive, and lettuce, the white parts only; boil them, strain off the soup into a clean stew-pan; put in the herbs, with a good piece of butter, keep stirring till it is melted; then let it boil till quite smooth; skim it, soak some French roll, nicely rasped, in a little of the soup; put it in a tureen, pour the remainder of the soup over, and send to table.

*SPICED Bread (Common).**—Boil three pounds of honey in a gallon of water for a quarter of an hour; then pour it on the flour in the trough; mix them together well, until the flour will imbibe no more liquid; when a little cooled, add three ounces of potash, infused the night before in half a pint of milk, knead the whole well, putting to it some pounded anise. Roll out the paste, and with paste-cutters of various forms, cut it into little figures, lay them on a well-oiled tin, and bake them; when done, wash them over with milk.

With this paste spiced nuts are made; when formed, lay them on this, and leave in a warm place for two or three hours before they are baked.

*SPICED Bread (Dutch or Flemish).**—The evening before you wish to make your spiced bread, dissolve three ounces of white potash in half a pint of milk, and set it aside. The next morning put a considerable quantity of sifted flour into a trough, make a hole in the heap, into which pour six pounds of clarified honey; whilst boiling, stir it well with a strong spatula, until the honey, reduced to a firm paste, will imbibe no more flour, then spread it all over the bottom of the trough, and leave it for about ten or fifteen minutes; at the end of that time, if the paste be sufficiently cool for you to bear your hand on it, rub its surface with the infusion of potash; then let a strong person knead it, in the

same manner as the baker's knead bread. Have ready a number of different-sized moulds of pear-tree wood, on which are cut (pretty deep) octagons of various dimensions; then cut your paste into as many pieces as you have moulds, in the following proportions: For the mould containing a pound, take eighteen ounces of paste, for a half-pound, fourteen ounces; a quarter of a pound seven ounces of paste, and so on; knead each piece separately on the slab, rub them with flour to prevent their adhering, and then put them into the respective moulds; press them down tight; in a minute or two turn them over, place them on a tin plate (previously rubbed with olive oil), and with a soft brush take off what flour may remain on the surface of the spiced bread, and bake them in a moderate oven. Whilst they are baking, dissolve some isinglass in a sufficient quantity of beer, with which, by means of a hair pencil, wash the outside of the spiced bread as soon as it is done; and then, while it is moist and warm, decorate it with blanchéd almonds, candied lemon and orange peel, cut into dice. You may, if you think proper, cut these sorts of sweetmeats into very small pieces, and knead them into your paste at first. When they are nearly cold, separate the pieces with a knife.

*SPICED Bread (Dutch), rich.**—Make your paste in the same manner as above, and when kneaded with the potash, add a quarter of a pound of anise, two ounces of coriander, two ounces of cinnamon, one ounce of cloves (all reduced to an impalpable powder), a pound of candied lemon peel, the same of candied orange peel, both cut into thin slices; mix these ingredients thoroughly with the paste, and then cut it into pieces, each weighing twenty-eight ounces: these, when baked, will not exceed a pound in weight; spread them on your slab, and form them into squares two or three inches in thickness; place them, side by side, on a baking-tin, previously rubbed with oil of almonds, and put round the tin some slips of wood to prevent the spiced bread from getting thinner at the edges; dip a brush in some milk, and rub the surface of the spiced bread with it; put them into a moderate oven until well risen and of a brownish colour. Whilst they are baking, blanch a few almonds and split them, cut some candied lemon and orange peel into very thin slices, and as soon as the spiced bread is taken from the oven wash it over with a decoction of isin-

glass and beer, and immediately decorate it with the almonds, &c.

Another way.—Take a pound of liquorice, boil it in six quarts of milk, until the fluid is reduced to half; then strain it into a saucepan, add six pounds of honey, and boil for a quarter of an hour; after which pour it into a trough upon the flour, with which mix it up by means of a strong spatula; when the liquid has taken up as much flour as it will possibly contain, extend it along the bottom of the trough; as soon as it is a little cooled, put to it half a pint of milk, in which was infused, the night before, three ounces of the best potash; knead it well, and then add cinnamon, coriander, and anise (two ounces of each), an ounce and a half of cloves, all reduced to powder, a pound of candied lemon, and the same of candied orange peel, chopped small. Finish as above directed, except that milk should be washed over them, instead of isinglass, when baked.

*Spiced Bread (Rotterdam).**—Make your paste as directed with the liquorice, milk, and honey, without any spices, roll it out very thin (about the eighth of an inch), cut this into pieces the size of a playing-card, place them on a baking-tin well rubbed with olive oil, and bake them in a moderate oven; when done, wash them over with sugar, boiled with orange-flower water to a syrup. Let them dry, and tie them in packets, four in each.

SPINACH (Boiled).—Spinach is sometimes extremely gritty; it must therefore be picked and thoroughly washed in several waters; then put it into a large saucepan of boiling water with plenty of salt in it, let it boil till done, take it out, put it into a cullender, squeeze it to drain it from the water, then cut it into squares, lay it on a dish, and serve it to table.

*SPINACH à la Bonne Femme.**—Having thoroughly washed and picked your spinach, scald it well; do it quickly that it may keep its colour; then add three onions stuck with cloves, some sweet herbs, salt, and pepper. When the spinach is quite done, drain it; mince and put it into another saucepan in a little melted butter, and half a glass of cream, or good milk; stir all together well, and serve very hot.

SPINACH in Boxes.—Cut bits of bread tolerably thick, and give them the form of little boxes of any shape; scoop out the inside without breaking through, leave a border of a proper thickness, and fry them of a good brown colour, in butter, oil, or lard; drain them the same as all fritures,

and fill them with a well-seasoned spinach *ragout*; serve with or without a cover.

SPINACH Fritters.—Boil some spinach thoroughly, drain, mince, and add to it some grated bread, nutmeg, ginger, and cinnamon, all pounded; as much cream, or yolks and whites of eggs, as will make it the consistence of batter; mix in a few currants, previously scalded, and drop the batter into a fryingpan, on boiling lard; as soon as they rise, take them out, drain, and serve them.

*SPINACH au Maigre.**—Having blanched and minced your spinach, put it into a pan, with nearly a quarter of a pound of butter, salt, and pepper; set it on the fire, and when the spinach is fried a little, add two dessert-spoonsful of flour, and some milk, stir till it thickens, and then serve.

SPINACH Pudding.—Pick and well wash a quarter of a peck of spinach, and boil it until quite tender; a little salt should be put into the water it is boiled in, and the saucepan must be kept closely covered; when boiled, put it in a sieve to drain, and then cut it small; beat up six eggs, and mix them with half a pint of cream, or milk, a stale roll grated very fine, a little grated nutmeg, and a quarter of a pound of melted butter; stir all well together, put them into the saucepan the spinach was stewed in, and keep stirring it till it begins to thicken; then wet a pudding-cloth, flour it well, put in the mixture, tie it up, and boil for an hour; turn it out on a dish, pour over it melted butter, with a little Seville orange juice and sugar mixed in it, and serve.

SPINACH Puffs.—Take as much boiled spinach as is equal to four eggs, squeeze it quite dry, shred it small, and add half the quantity of powder sugar, the same of butter, four spoonsful of cream, the yolks of four hard-boiled eggs, and two ounces of citron, the two latter minced; season with beaten cinnamon and grated nutmeg; put them all into a stewpan to simmer a little while, and then set them by to cool. Make a paste with the yolks of four eggs, four spoonsful of milk, and some flour, a pinch of salt, and the same of sugar; roll it out very thin, cut it into pieces three or four inches square, and upon each piece lay a spoonful of the spinach, as above, turn the paste over, and pinch the edges round neatly, in the form of a semicircle. These puffs may be either boiled a quarter of an hour, and served with grated bread and Parmesan cheese stewed over them, or fried in boil-

ing lard, and sent to table with powder sugar over.

SPINACH Tart.*—Take some spinach, clean it thoroughly, as it is apt to be gritty, pick and scald it, and give it a few turns in a little butter, with salt and nutmeg. Mix the spinach with *frangipane*, and finish the tart like that of *frangipane*.

SPINACH Tart.—Scald the spinach in boiling water, drain it well, and then chop it; stew it in butter and cream, with a little salt, sugar, a few small bits of dried comfit citrou, and a few drops of orange-flower water; put it into a dish lined with the very best puff paste.

SPINACH Toasts.—Boil some spinach for a quarter of an hour; then squeeze out all the water, chop it small, and put it into a mortar, with three or four spoonsful of apple marmalade, the yolks of four hard-boiled, and three raw eggs, two biscuits soaked in cream, sugar, and a pinch of salt; pound all these together to a paste, put it into a dish, and mix with it a few dry currants, and three or four spoonsful of melted butter. Cut some slices of bread half an inch thick, four inches long, and two broad; toast them nicely, and spread the spinach, &c. over them, to the thickness of half an inch, wash each over with white of egg; place the toasts on a baking-tin (well buttered) and bake them for half an hour. When done, grate nutmeg, and squeeze orange juice over them, and serve.

SPRATS.—Sprats are chosen by the same rules as herrings, and are dressed in the same manner. (See **HERRINGS**.)

STOCK for Brown or White Fish Soups. Take a pound of skate, five flounders, and two pounds of eels; cut them in pieces, put them into a stewpan, with as much water as will cover them, a little mace, an onion stuck with cloves, a head of celery, two parsley roots sliced, some pepper and salt, and a bunch of sweet herbs; cover close; strain it off for use; if it is for brown soup, fry the fish brown in butter, and then put it to stew.

Stock for Gravy Soup or Gravy.—Cut a knuckle of veal into slices, slice also a pound of lean beef, and a pound of the lean of gammon of bacon; put these into a stewpan, with three scraped carrots, a couple of onions, a couple of turnips, two heads of celery, and two quarts of water. Let the meat stew till quite tender, but it must not be brown. When thus prepared it will serve either for soup, or brown or white gravy: if for brown gravy, it must be first coloured in the usual manner.

Stock-fish à la Gascogne.*—Put the dried cod (after it has been prepared, and pulled into flakes) into a stewpan, with equal quantities of sweet oil and fresh butter, pepper, garlic, and salt; place the stewpan on a stove, stirring constantly, until the butter and oil are thoroughly incorporated; as soon as that is the case, it should be eaten, because if it becomes cool, it turns immediately.

Stock-fish à la Provençale.*—Prepare a dried cod, boil, bone, and cut it in pieces. Melt some butter, rolled in flour, in a stewpan, and put to it parsley, scallions, garlic, a glass of cream, the same of oil, and some Seville orange peel; as soon as this is well flavoured, put in your fish, and toss it up for some time; the longer this operation is performed, the better the dish will be.

STRAWBERRY (Compote of).—This is made in the same manner as raspberries, only that the strawberries do not require being mixed with any other fruit.

STRAWBERRY Conserve.*—Take some very fresh strawberries, pick, and crush them through a tammy. For every desert-spoonful of juice, allow six ounces of sugar; boil this to *fort perlé*, take it off the fire, and pour in the juice; stir them together with a silver spoon, until the conserve begins to whiten and dry, then put it into moulds or paper cases. If the conserve be too white, add a little carmine to the syrup.

STRAWBERRY Cream.—Put six ounces of strawberry jam to a pint of cream, pulp it through a sieve; add to it the juice of a lemon, whisk it fast at the edge of a dish, lay the froth on a sieve, add a little more juice of lemon, and when no more froth will rise, put the cream into a dish, or into glasses; and place the froth upon it, well drained.

STRAWBERRY Ice Cream.—Take a pint of strawberries, pick them from the stalks, and pass them through a sieve, with a wooden spoon; add four ounces of powdered sugar, and a pint of cream, and freeze.

STRAWBERRY Fritters.—Make a paste with flour, a spoonful of sweet oil, chopped lemon peel, whites of egg beaten up, and a sufficient quantity of white wine to make it pretty soft, and just ready to drop with a spoon; mix some large strawberries in it; and drop some of the mixture, about the size of a nutmeg, in the hot *friture*: when done, take them out carefully, drain them on a sieve, and glaze them with sugar.

STRAWBERRY Jam.*—Gather the scarlet strawberries when perfectly ripe, bruise them well, and add the juice of other strawberries; take an equal weight of lump sugar, pound and sift it, stir it thoroughly into the fruit, and set it on a slow fire at first, boil it twenty minutes, taking off the scum as it rises; pour it into glasses, or jars, and when cold, tie them down.

STRAWBERRY Marchpane.*—Take two pounds of sweet almonds, two pounds and a half of sugar, and a pound of picked strawberries. Beat the almonds to a fine paste, and mix them with the sugar (boiled to *petit boule*); crush, and strain the juice of the fruit, which add to the almond paste and syrup; stir the mixture well, set it on hot ashes, and continue stirring until the paste is sufficiently done; this may be proved by laying a piece on the back of your hand; if it may be removed without its sticking, it is enough; when cold, spread it over a slab, and cut it of any size and shape you think proper.

STRAWBERRIES (Preserved) in Wine.—Put some very fine large strawberries into a gooseberry-bottle, and strew in three spoonsful of fine sugar; fill up with Madeira, or good sherry.

STRAWBERRY Sherbet.*—Take fourteen ounces of picked strawberries, crush them in a mortar, and then add to them a quart of water; pour this into a basin, with a tea-spoonful of lemon acid, and the same of orange-flower water, and leave the mixture two or three hours; put eighteen ounces of fine sugar into another basin, cover it with a large cloth, through which pour the strawberry juice; squeeze the cloth to extract as much as possible from it. When the sugar is entirely dissolved, run the whole through a jelly-bag, until perfectly clear; then finish as usual.

STRAWBERRIES (Souffle Parisien of).*—Take a basket of very fine strawberries, pick, and crush them, and then rub them through a sieve. Whisk the whites of eighteen eggs to a firm froth, to which add a pound and a half of powder sugar, stir them together as lightly as possible; then mix them with the strawberries. Pour the whole into a *croustade*, and bake it an hour in a moderate oven; when done, glaze it, and serve.

STRAWBERRY Tart.—Pick, and put into a basin two quarts of the best scarlet strawberries, then add to them half a pint of cold, thick, clarified sugar, and half a pint of Madeira, with the juice of

two or three lemons; mix these well together, without breaking the strawberries, and put them into a puff paste, previously baked; be careful to keep them very cool.

STURGEON.—Of a good sturgeon the flesh should be white, the gristles and veins blue, the grain even, with a few blue veins, and the skin tender.

STURGEON (Baked)*.—Clean, and take the skin from a small sturgeon; split it along the belly, without separating it. Lay it in a large baking-dish, season it with salt, pepper, pounded sweet herbs; moisten with oil, lemon juice, and a bottle of white wine. Put it in the oven, baste it frequently; make it a nice colour, and serve it with its own gravy.

STURGEON (Pâté of).—Lard the sturgeon with fat bacon cut in lengths and well rolled in pounded spices and fine herbs chopped, put pieces of butter about it, and finish as all other pies.

STURGEON au Court-bouillon.*—Take a small sturgeon, clean the inside thoroughly, take out the gills, and remove the skin, wash it well, and drain it. Put it into a fish-kettle, with a rich *court-bouillon*, grated bacon, or butter. It requires more seasoning than any other fish; put therefore plenty of sweet herbs, and salt; set it on the fire, and put fire on the lid; moisten it often; when done, drain and serve it with an *Italienne*, to which add the liquor, with a bit of butter.

STURGEON Cutlets en Papillotes.*—Having cleaned and skinned the fish, cut it into cutlets, about an inch thick; put a bit of butter into a pan, lay in the cutlets, set them on the fire, and turn them. Set them to cool in fine herbs, or *durcelles*, and finish like *Veal Cutlets en Papillotes*. If your dish is *maigre*, put pounded anchovies; if *gras*, use bacon.

STURGEON (Fricandeau of).*—Take a good-sized piece of sturgeon, and having removed the skin and gristle, beat it lightly with the blade of the chopper, and lard it with bacon. Line a stewpan with thin slices of ham, veal, some carrots, onions, and sweet herbs. Moisten with white wine, cover it with a buttered paper and stew it. When done, take out the fish, strain the liquor, take off the fat, add three spoonsful of *espagnole*, reduce your sauce, pour it into a dish, and serve the sturgeon on it.

STURGEON (Grillade of).*—Boil a slice of sturgeon in a small saucepan, with some slices of bacon, bay leaves, salt,

pepper, basil, and white wine. When done, let it cool, cover it with bread-crumbs, broil the slice, and serve with *sauce piquante*.

STURGEON (*Matelote of*).—Cut a large slice of sturgeon into pieces of various sizes; put them into a fryingpan with a little butter, do them on both sides over a gentle fire, then take them out; and put into the pan a glass of red wine, a pinch of flour, and some sweet herbs shred small; in a quarter of an hour replace the fish for a minute, and serve all together on fried bread.

STURGEON (*Roasted*).—Take a large piece of sturgeon, or a whole small one, clean and skin it properly; lard it with eel and anchovies, and marinate it in a white wine *marinade*. Fasten it to the spit, and roast it, basting frequently with the *marinade* strained. Let the fish be a nice colour, and serve with a pepper sauce.

STURGEON in Savory Jelly.—Put a little aspic or savory jelly into the bottom of a mould, and as soon as it is set, cut some cold sturgeon in whatever form you please, and place it on the jelly according to your own taste, and put in a little jelly, just sufficient to cover the sturgeon; when it is thoroughly set, put in some more jelly, so as to fill about an inch of the mould; when that is set, place some more sturgeon, and so proceed till the mould is full; when it is to be turned out to serve, dip it in warm water the same as all other jellies.

STURGEON Soup.—Take a fine piece of sturgeon, cut off the fins, and the gristly bone inside, with the skin; put it all to stew, with a bunch of sweet herbs, carrots, onions, peppercorns, allspice, and a little salt, and let it stew till of a nice brown colour, then fill it up with veal *consommé*, half a bottle of Madeira, and a quarter of a pint of good vinegar. When well boiled and skimmed, put in a large piece of sturgeon to stew very gently, with a fire over and under the stewpan, till it is thoroughly well done; then take it out to cool, and strain the liquor through a lawn sieve, thicken it, adding ham, as directed for turtle soup; boil it in the same manner. When ready, cut the sturgeon into small squares, and put them into the soup with a few stewed oysters and mushrooms; let it boil gently for a few minutes, skim it, and squeeze in the juice of two lemons, and add a very small quantity of Cayenne, and serve; if not sufficiently strong, reduce a little beef

stock and add to it. Herbs may be added if thought proper.

STURGEON à la Vénitienne.—Take a large slice of sturgeon, and having removed the skin and gristles, lard it alternately with seasoned *lardons*, truffles, and anchovies; place it in a braising-pan with bay leaves, two cloves of garlic, and a large glass of oil. Set the pan over a gentle fire, to simmer for two or three hours; then serve with any *maigre* sauce you may think proper.

SUET Dumplings.—This batter should be made the same as for suet pudding, (second recipe), but much thicker, let your cloth be wetted, shake it all over with flour, and tie up in several parts of the cloth, as much as it will hold, two or three spoonsful of butter. Or you may make the batter as usual, and put it in tea-cups, well buttered; tie them in cloths, and boil an hour.

SUET to keep for a Twelvemonth.—Choose the firmest part, and pick it free from skin and veins. Put it into a saucepan, and set it at some distance from the fire, in order that the suet may melt without frying, or it will taste disagreeable. When it is melted, pour it into a pan of cold water. When it has caked quite hard, wipe it very dry, fold it in fine paper, and then in a linen bag, and keep it in a dry, but not in a hot place. When you wish to use it, scrape it fine, and it will make a nice crust, either with or without butter.

SUET Pudding.—Mix a pound and a quarter of flower, to a pound of shred suet, with two eggs beaten separately, a little salt, and as little milk as will make it. Let it boil for four hours. It eats very nice the next day, cut in slices and broiled.

SUET Pudding.—Put six spoonsful of flour into a stewpan, with a little grated nutmeg and ginger, and a tea-spoonful of salt, then put in a pound and a half of beef suet chopped fine; stir these well together, and then mix in a quart of milk, and six eggs, well beaten together; butter a basin, and shake some flour round it, put in your batter, and boil it for two hours and a half, or three hours.

SUET Pudding.—Take half a pound of beef suet chopped fine, half a pound of flour, two eggs well beaten, a little salt, and a small quantity of pounded and sifted sugar; mix all these together with a little milk, to a moderate consistence. It may either be boiled or baked.

Suet Pudding.—Chop half a pound of beef suet very fine, add to it the same quantity of flour, two eggs beaten, a little salt, a small quantity of pounded and sifted ginger; mix all these well together with milk to a moderate consistence. It may be either baked or boiled.

SUGAR (to clarify). * — Take four pounds of sugar, and break it into pieces; put into a preserving-pan the white of an egg, and a glass of pure spring water; mix them well with a whisk, add another glass, still whipping, until two quarts of water have been put in; when the pan is full of froth, throw in the sugar, and set it on the fire, being careful to skim it every time the scum rises, which will be the case as the sugar boils up. After a few boilings, the sugar will rise so high as to run over the edges of the pan, to prevent which, throw on it a little cold water; this will lower it instantly, and give time for the skimming, for the scum should never be taken off whilst the sugar is bubbling; the cold water stills it, and that is the moment to skim it. Repeat this operation carefully three or four times, when a whitish light scum only will rise; then take the pan off, lay a napkin, slightly wetted, over a basin, and pour the sugar through it.

The scum thus taken off, put into a china basin; and when the sugar is clarified, wash the pan and the skimmer with a glass of water, which put to the scum, and set it aside for more common purposes.

SUGAR (Different Degrees of Preparing). — The various purposes to which sugar is applied, require it to be in different states; these are called degrees, and are thirteen in number, called as follows:

Petit Lissé, First Degree. — Replace the clarified sugar in the preserving-pan, to boil gently, take a drop of it on the thumb, touch it with the forefinger; if, on opening them, it draws to a fine thread, and in breaking, forms two drops on each finger, it is at the right point.

Lissé, Second Degree. — A little more boiling brings it to this point; when the thread will draw further before it breaks.

Petit Perlé, Third Degree. — At this point the thread may be drawn as far as the span will open, without breaking.

Grand Perlé, Fourth Degree. — On still increasing the boiling, little raised balls are formed on the surface of the sugar.

Petite Queue de Cochon, Fifth Degree. — Take up some of the sugar on a skimmer, and drop it on the rest, when it should form a slanting streak on the surface.

Boil it a little longer, and it will reach the

Grande Queue de Cochon, or Sixth Degree. — The streak or tail is now larger.

Soufflé, Seventh Degree. — Take out a skimmerful of the sugar, blow through it, and small sparks of sugar will fly from it.

Petite Plume, Eighth Degree. — The same proof as above; the sparks should be larger and stronger.

Grande Plume, Ninth Degree. — Take the sugar in the skimmer, as before, give it a shake, and if the sparks are large, and adhere together on rising, it is at the right point.

Petit Boulet, Tenth Degree. — Dip your fingers in cold water, and then into the sugar instantly, and again into the water, when the sugar will roll into a ball, which will be supple when cold.

Gros Boulet, Eleventh Degree. — At this point, the ball or bullet will be harder when cold than at the last.

Cassé, Twelfth Degree. — Prove as above; the bullet should crumble between the fingers, and on biting, will stick to the teeth; at the next point,

Caramel, Thirteenth Degree. — it should snap clean. This point is very difficult to attain, for in increasing the height, the sugar is apt to burn; it is better therefore to try the proof very frequently.

Another caramel is frequently used by the confectioner, and is of a deep colour; it is made by putting a little water to the sugar, and boiling it without skimming, or otherwise touching the sugar, till of the right colour, then take it off and use immediately.

If, on preparing the sugar, you happen to miss the right point, add a little cold water, and boil once more.

Observations. — The skimmer should never be left in the preserving-pan after the sugar is clarified, nor after the scum is removed.

Be very careful not to stir or disturb the sugar, as that would cause its diminution.

In boiling the sugar (particularly the two last degrees), the sugar is continually rising and falling; and on falling, leaves marks on the sides of the pan, which the heat of the fire would soon burn, and thereby spoil the whole of the sugar; to avoid this, have by the side of you a pan of cold water, and a sponge, with which wipe the sides of the pan carefully, the instant after the sugar has fallen.

SUGAR à la Neige. * — Blanch a quarter of

a pound of bitter almonds, pound them to a very fine paste in a marble mortar, with the whites of four eggs; when perfectly smooth, add a pound of the best lump sugar (in powder), and five or six more whites of eggs; stir all together well, until of such consistence that it may be kneaded without adhering to the hands. Divide this preparation into two parts, one of which, tinge of a red colour, either with *bolus armena*, or cochineal, and perfume it with essential oil of roses or bergamot; leave the other portion of paste white, but flavour it as follows: Grate the rind of two fine sound lemons on a small piece of sugar, scrape off the surface, and when pounded in a small mortar, work it into the uncoloured portion of sugar paste, then roll it out to about half an inch in thickness (having previously sprinkled the slab with powder sugar), cut it with a tin paste-cutter about two inches diameter; arrange them on white paper, which place on a baking-tin, and put them into a moderate oven for about three quarters of an hour; proceed in the same manner with the coloured paste. When cold, detach them from the paper.

SUGAR Paste.—Take a pound of flour, a quarter of a pound of sugar, a quarter of a pound of butter, a little salt, one egg; mix all together with a little water. This paste may be used for any second-course dish.

SUGAR Vinegar.—To every gallon of water put two pounds of the very coarsest sugar; boil, and skim it thoroughly, then put one quart of cold water for every gallon of hot. When cool, but not cold, put into it a toast spread with yeast; stir it for nine days, at the end of which time barrel it, and place it in such a situation that the sun may lie on it; put a slate on the bung-hole. The best time to make it is in March; it will be fit for use in six months.

When sufficiently sour it should be bottled, or it may be used from the cask with a wooden spigot and faucet.

SWEETBREADS.—(See under the articles, Veal, Beef, &c.)

SWEETBREAD Pie.—Lay a puff paste, half an inch thick, at the bottom of a deep dish, and put a forcemeat round the sides; cut three or four sweetbreads in pieces, according to the size of the pie, lay them in first, then some artichoke bottoms, each cut into four parts; then some cocks' combs, a few truffles, morels, asparagus tops, and mushrooms, yolks of hard-boiled

eggs, and forcemeat balls; season with pepper and salt; nearly fill the pie with water, put on the lid, and let it bake for two hours. Thicken some veal gravy with a little cream and flour, and pour into the pie when baked.

SWEETMEATS (*Brown*). * — These sweetmeats may be made with the cuttings and remain of any kind of sugars or candied articles, and even of spiced bread; pound whatever ingredients you intend to use extremely fine, and pass the powder through a tammy on to the table; in the centre of this heap make a hollow, into which put as many eggs as may be necessary to form a paste, then cinnamon, cloves, and *bolus armena*, all reduced to an impalpable powder; use only a sufficient quantity of the latter to give the paste a clear cinnamon colour; sugar may be added, if required. Work all the above ingredients together into a firm paste with a little flour, then roll it out to about a quarter of an inch in thickness, and cut out of it, with tin paste cutters, figures of any kind you may think proper; place them on white paper, and bake them for half an hour. When done, decorate them according to your taste.

SWEETMEAT Pudding. — Slice thin, of orange, lemon peel, and citron, an ounce each; lay them at the bottom of a dish, lined with a light puff paste; mix with half a pound of butter melted, the yolks of seven eggs and the whites of two, and five ounces of sugar; pour this over the sweetmeats, and set it in the oven; it will take rather more than half an hour baking.

SYLLABUBS. * — Take the juice of a large lemon, the peel (pared very thin), a glass of brandy, two of white wine, and a quarter of a pound of powder sugar; put these ingredients into a pan, and leave them; the next day, add a pint of thick cream, and the whites of two eggs; whip the whole well, and pour the syllabub into glasses. They are the better for keeping a day or two. If the syllabubs are not wanted quite so good as the above, raisin or mountain wine will do as well as brandy.

SYLLABUB (Somersetshire). — Put a pint of port, and a pint of sherry, or any other white wine, into a large bowl, sweeten it according to taste; milk the bowl full; in about twenty minutes' time, cover it tolerably high with clouted cream; grate nutmeg over it; add pounded cinnamon, and nonpareils.

SYLLABUB (Staffordshire). — Put a pint of

cyder, a glass of brandy, sugar, and nutmeg, into a bowl, and milk into it; or pour warm milk from a large teapot some height into it:

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TABLETTES de Patience.*—Take eight eggs, and whip the whites to a firm snow; in the mean time have the yolks beaten up with six ounces of powder sugar (both these operations should be performed for at least half an hour); then mix the two together, add six ounces of sifted flour, and when well incorporated, pour in half a pint of rose or orange-flower water; stir the whole together for some time. Have ready some tin plates, well rubbed with butter: take a funnel that has three or four tubes, fill it with the paste, and push out your *tablettes*; when the tin plates are full, put them into a pretty warm oven. When done, take them from the tins whilst hot.

TANSEY Fritters.—Pour a pint of boiling milk on the crumb of a small loaf grated; let it stand for an hour to cool, then add as much tansey juice as will flavour it, and colour it with a little spinach juice; add a spoonful of ratafia, or brandy, grate the rind of half a lemon, sugar according to taste, beat up the yolks of four eggs, and mix all together, put it into a stewpan, with a quarter of a pound of butter; stir it over a slow fire till quite thick; then take it off, and let it stand nearly three hours, then drop a spoonful at a time into boiling lard; when done, grate sugar over them, and serve. Garnish the dish with slices of orange, and serve wine sauce in a boat.

TANSEY Fritters.—Pound some tansey with a few almonds, a carp roe, and the crumb of a small loaf; mix with the paste some powder sugar, and a little rose water; fry them in butter; drain, sprinkle sugar over, and serve them very hot.

TANSEY Pudding.—Blanch and pound very fine a quarter of a pound of sweet almonds, then put them into a stewpan; add a quarter of a pint of syrup of roses, the crumb of a French roll, a little grated nutmeg, a glass of brandy, two table-spoonsful of tansey juice, three ounces of fresh butter, and some slices of citron; pour over this a pint of boiling cream or milk, sweeten according to taste, and when cold, mix all well together; add the juice of a lemon, and eight eggs beaten. It may be either baked or boiled.

TANSEY Pudding.—Beat up the yolks of twelve, and the whites of four eggs; put to them a quart of cream; colour this with spinach juice, and flavour with tansey juice, add a little salt, some nutmeg, and a good pinch of flour; put this into a dish lined with a light puff paste, and bake it in a brisk oven, it will take half an hour baking. Serve to table garnished with Seville orange, cut in slices, and candied peel.

TAPIOCA Pudding.*—Put four table-spoonsful of tapioca into a quart of milk, and let it remain all night, then put a spoonful of brandy, some lemon peel, and a little spice; let them boil gently, add four eggs, and the whites well beaten, and a quarter of a pound of sugar. Bake it.

TARRAGON Cream.—Boil some tarragon in half a pint of cream and a pint of milk, as long as is necessary to flavour it; then strain the cream, and, if to be served hot, add the yolks of five eggs, and some flour; when well mixed, pour the preparation into a dish, place it in the *bain-marie* to set. If it is to be served cold, when the cream is strained, and no more than lukewarm, put in a little rennet; strain it into your table-dish, lay a tin over it, on which put hot embers, place the dish also on embers, and let it remain till set.

TARRAGON Sauce.—Put two table-spoonsful of tarragon vinegar into a saucepan, and reduce it to half the quantity, then put it to six spoonsful of good butter sauce, a little tarragon, and chervil chopped, and mix all well together, and if not sufficiently strong, put in a little bit of glaze, and a very little more tarragon vinegar.

TARRAGON Sauce.*—Put into a saucepan two or three sliced onions, two carrots also sliced, and a bit of veal cut into dice; set them on the fire, and when they begin to stick, and brown, add some good stock, simmer for about an hour; then put in a little shred tarragon leaves, two or three slices of Seville orange, salt, pepper, and nutmeg; in a quarter of an hour's time strain it.

TARRAGON Sauce.*—Cut some tarragon leaves into squares, or lozenges, and scald them; put some *consommé* or *velouté*; set it on the corner of the stove, take off all fat, make the sauce boil, throw in the leaves, add a small quantity of vinegar, and some butter, and serve.

TARRAGON Vinegar.*—Take some tarragon, dry it in the sun, and then put it into

a jar, which fill with vinegar; let it infuse for a fortnight, then draw it off, express all the liquid from the dregs, and filter the whole; bottle it; cork them well, and keep them in a cool place.

TARTE Royale (Berlin).*—Take half a pound of sweet almonds, and having blanched, pound them with six eggs, in a marble mortar to a very fine paste, add to it a pound of broken sugar, a pound of fresh butter, and the grated rind of two lemons, beat it well as each ingredient is put in; lay about sixteen or eighteen ounces of sifted flour on the slab, place the almond paste on it, and knead them well together. Divide this into several pieces, which roll to the eighth of an inch in thickness; from these cut from twelve to sixteen circular layers, the largest about seven inches in diameter, the rest, each somewhat smaller than the other; when all are cut, place them on white paper on tins, and bake them in a moderate oven to a clear brown, then take them out, and let them cool. As soon as cold, place the largest piece on a china dish, of a sufficient size to let it lay flat, and spread over it equally some preserved fruit; cover this with the second-sized layer, on which also spread preserved fruit; then a third layer, and so on until all the paste is used, taking care to put each layer in its proper order, so that the whole may form a cone, and between every one must be a different kind of preserve; when done, glaze and ornament it as follows: Cut some candied lemon and orange peel into the form of leaves, which arrange in garlands round the tart, putting here and there a small preserved fruit; when done, replace it in the oven for two or three minutes to dry, and then serve.

TARTLETS.—Butter some small tartlet-pans; line them with a nice thin puff paste, mark it neatly round the edges, bake them; when they are cold, fill them with custard, preserve, or any sweetmeat you think proper, and if you choose, pour custard over.

TARTLETS.—Cover with a thin short paste two or three dozen small tartlet-pans, then put into them any preserve or sweetmeat you think proper; then shred some paste very fine, and neatly cross them over; there are moulds for this purpose, which do them much neater and more quickly; when they are all done, egg them, lay them on a baking-tin, and bake them in a quick oven.

TEA Cream.—Infuse an ounce of the

best green tea in half a pint of boiling milk, simmer it five minutes, then strain it through a tammy, pressing the leaves well. Boil a pint of rich cream, add to it the yolks of four eggs, well beaten, and a sufficient quantity of clarified sugar; pour this whilst hot to the milk, stir them together well; put in as much clarified isinglass as will set it, and pour the cream into the mould or glasses; place them on ice; when perfectly cold, turn it out of the mould, or serve in the glasses.

TEA Cream.*—Boil two drachms (or more) of good green tea in a quart of milk; in a few minutes strain it; add three yolks of eggs well beaten, a quarter of a pound of powder sugar; set it on the fire, and reduce it to half, then strain it again; when cold, serve it.

TEA Ice.*—Take two drachms of the best tea, tie it in a bit of muslin, and hoil it in two quarts of cream; when the infusion is sufficiently strong, take out the muslin, squeeze it well, and mix the cream with the eggs and sugar as directed. (See *Ice Creams*.)

TEAL à la Batelière.*—Take the legs, fillets, and rumps of some teal, cut the fillets lengthwise in three pieces, put them all into a stewpan with a bit of butter, some chopped shalots, and parsley, salt, pepper, and grated nutmeg; set it on a fierce fire for ten or twelve minutes, then add a dessert-spoonful of flour, and a glass of white wine; stir till it boils; if the sauce be too thin, add half a glass more wine. Stir in the juice of two lemons, a little of the peel, and two or three ladlesful of stock, just before serving.

TEAL (Roasted).—They should be taken up with the gravy in; whilst doing, baste them well with butter; and then before being taken up, with a little salt; pour a good gravy under them, and serve shalot sauce in a boat.

TEAL (Roasted).*—Shred a little lemon peel, and mix it with a bit of butter, salt, pepper, and lemon juice; stuff your birds with this, cover them first with slices of lemon, then bacon, and lastly, buttered paper sprinkled with salt; tie them up securely, fasten them to the spit, and roast them. When done, let the butter run out, remove the wrappers, and dish them. Serve them with a sauce made as follows: Put into a saucepan three ladlesful of *espagnole*, a spoonful of *consommé*, a bit of glaze, the rind of a quarter of a lemon, and a little popper; give them a boil up together, and strain it over the teal.

TENCH.—They are a fine-flavoured fresh-water fish; when good, the eyes are bright, the body stiff, and the outside free from slime; tench should be dressed as soon as caught.

TENCH broiled with Herbs.*—Take three or four tench as fresh as possible, plunge them into boiling water, scrape off the scales carefully, beginning with the head; cleanse them thoroughly, and put them into a *marinade* of oil, with shred parsley, scallions, and shalots, thyme, bay leaf, salt, and pepper. Wrap them in a double paper, enclosing the *marinade*, and broil them. Take off the paper before sending to table. Serve them on a *piquante*, anchovy, or caper sauce.

TENCH (*Fricassee* of).*—Cleanse the tench, scald, and take off the head, tail, and fins; cut the fish into three or four pieces, and put them into a stewpan, with some white wine, bay leaf, pepper, and salt. Dissolve some butter with a clove of garlic in it; toss up a few morels in it, then add a glass of white wine, and the same of fish gravy, small onions, and carp roes; pour this over the fish, let the whole simmer a short time, and then serve.

TENCH (*Fried*).*—Take a couple of large tench, scale and cleanse them as for broiling. Cut off the fins, split them down the back, take out the bones; sprinkle them with flour and salt; squeeze a little lemon juice over, and fry them in butter, and serve them dry.

TENCH (*Matelote* of).*—Dissolve two ounces of butter in a stewpan; add to it a dozen small onions, a few mushrooms, a bunch of parsley and scallions, two or three cloves, thyme, bay leaves, a little flour, salt, pepper, and a glass of white wine; when these have simmered a quarter of an hour, put in the tench cut in pieces; as soon as the fish is done, add capers and a chopped anchovy; make a *liaison* with the yolks of three eggs, and serve with fried bread.

TENCH au Monarque.—Open the fish down the back, take out the bone, and some of the meat; mince the latter with some shalots, mushrooms, and parsley; mix these with a little panada, an ounce of butter, the yolks of two eggs, salt, and pepper; stuff the tench with this, fry them lightly, and serve with a *rogout* made as follows: Cut two or three artichoke bottoms into quarters, and put them into a little melted butter, with mushrooms, shalots, sweet herbs, and a couple of cloves; when these have stewed a short time, add

a glass of wine, the same of stock, tench or carp roes, crayfish tails, pepper, and salt; make the *rogout* thick, and squeeze in a little lemon juice.

TENCH Pie.—Put a layer of butter at the bottom of a dish, and grate in some nutmeg, add pepper, salt, and mace; then lay in the tench, cover them with butter, and pour in some red wine and a little water; put on the lid; when baked, pour in melted butter, mixed with good rich gravy.

TENCH au Pontife.—Take a couple of fine tench, scald, and split them down the back; take out the bones and meat carefully, so that the skin be not broken; mince the latter, and mix it with grated bread soaked in wine, scraped bacon, calf's udder, parsley, shalots, and mushrooms (all shred), pepper, salt, and yolks of eggs; fill the skins with this *farce*, and fasten them up to look like the original form. Dip them in oil or melted butter; cover them with bread crumbs; lay them on thin slices of bacon in a dish, and bake them. When done, and of a nice colour, drain off the fat, and serve with a rich sauce.

TENCH au Restaurant.*—Prepare your tench as directed (*Tench Stuffed*); and then soak them in melted butter, with parsley, scallions, salt, and pepper; when thoroughly saturated, cover them with grated bread, place them between thin slices of bread and butter, on a well buttered dish. Pour over them some carp or other fish gravy, and bake them in a slow oven.

TENCH (*Roasted*).*—Take off scales, heads, and fins, of the tench, cleanse and dry them well, then put into each a little butter, mixed with sweet herbs; lay them for about five minutes in melted butter, with salt, pepper, and sweet herbs; wrap each fish in paper, fasten them to a spit, and roast them.

TENCH in a Salmis or Hash.—Thoroughly cleanse and wash the tench, then cut off the head, and split it down the back, and cut both the sides into three or four pieces; have ready on the fire some good *consommé* in a large stewpan, with a carrot, onion, some parsley, peppercorns, salt, a clove of garlic, a bay leaf, a bit of lean ham, and half a bottle of port. Let the tench stew in this till well done, and then put it into another stewpan. The liquor in which the fish was done, must be stewed down with four large spoonfuls of *sauce tournée* till it is of a moderate thickness, then squeeze in the

juice of half a lemon, and serve it to table very hot.

TENCH (*to souse*).—Having drawn the tench, clear away the slime, and cut off the gills; put the fish into a kettle with some water, vinegar, bay leaves, sweet herbs, cloves, mace, pepper, and salt. When done, take off the loose scales, and lay the tench in a dish carefully; strain the liquor, add a little clarified isinglass to it, boil it a little while, then strain it again, and pour it over the fish. It must not be touched till quite cold.

TENCH stewed with Wine.—Let the tench be well cleansed, and crimped, then set it in a stewpan with some good *consommé*, a bottle of Madeira, a little salt, a bay leaf, and some peppercorns; let it stew gently between two fires till well done; then take it out, lay it on a dish, then make the liquor tolerably thick, by stewing it with three spoonsful of *sauce tournée*; if not perfectly smooth, squeeze it through a tammy, put in the juice, add a very little Cayenne pepper, and pour this sauce over the fish; garnish with *quenelles*.

TENCH (*Stuffed*).—Cut off the tails and fins of your tench, split them down the back, take out the large bone, and fill the spaces with a *farce*, composed of carp, smelts, or any other fish; close the opening with flour, and fry them in butter. When about two thirds done, put them into a stewpan, with a spoonful of good stock, sweet herbs, carp roes, pepper, and salt; finish dressing them over a gentle fire, let the sauce reduce, and serve them.

TERRINE de Nerac.—Take four fine partridges, truss them with the legs inwards, and partly dress them. Make a *farce* of some pieces, and livers of partridges, double the quantity of bacon, pound these well, season them with spices and sweet herbs (in powder), salt, pepper, and the trimmings of truffles; have ready two pounds of truffles, picked and washed. Split the partridges down the back, season and stuff them with the *farce* and truffles; put a layer of *farce* at the bottom of the tureen, put the partridges on it, fill the interstices with the truffles and *farce*, cover the whole with rashers of bacon and two bay leaves, put on the lid of the tureen, fasten it down with paste, and bake it for three hours.

THORNBAC.—Let them hang at least one day before being dressed; they may be served either boiled or fried, in bread crumbs, being first dipped in egg.

THRUSHES.—These birds are dressed the same as woodcocks.

TIMBALE.—Put a pound of flour on the slab, make a hole in the middle of it, into which pour a little water, three or four spoonsful of oil, a quarter of a pound of butter, the yolks of two eggs, and a pinch of salt; knead these ingredients thoroughly into the flour, until it becomes a tolerably firm paste; roll it out to nearly half an inch in thickness, line one large or several small plain round moulds with this paste; let the moulds be well buttered, and the paste come about half an inch above the top of the mould; fill your *timbale* with any *farce* or *ragout* you think proper, cover it with a layer of paste, pressing the edges together; bake it, and when done, turn the *timbale* on a dish, make a hole, pour in some rich sauce or gravy, and serve.

TOASTS with Butter.—Spread butter over some slices of fried bread; lay on them sweet herbs, tossed up in melted butter, and serve.

TOASTS (*Genoa*).—Lard a French roll with partly anchovies, and partly ham; cut the roll into slices, lay on each a thin slice of bacon, dip them into batter, and fry them; drain, and serve with *ravigote*.

TOASTS à la Grenade.—Cut some fat and lean bacon into dice, give them a few turns over the fire with parsley, scallions, shalots, pepper, salt, and the yolks of three eggs; stir it frequently till it forms a kind of forcemeat, spread it over slices of bread, cut of an equal thickness, and fry them.

TOASTS à l'Italienne.—Cut some slices of bread, about half an inch in thickness, fry them in sweet oil, let it be dry and crisp; lay them on a dish, and spread over them any light good *farce* you may think proper; pour over them an appropriate sauce, and serve them.

TOASTS à l'Italienne.—Pound the white meat of a fowl, with some Parmesan cheese and dry currants, mix with these ingredients the yolks of eggs in due proportions; roll them into fingers with flour, until they cease to adhere to your hand, fry them in boiling lard, and serve with either salt or sugar.

TOAST à la Minime.—Cut some slices of bread half an inch thick, and divide them into slips, fry them in a little oil, and when of a nice colour, lay them on a dish, with fillets of anchovies; put shalots, parsley, garlic, a bay leaf, thyme (all shred small), whole pepper, and a little

vinegar, into the oil, toss them up in it, and then strain it over the toast.

TOASTS (Pounded).—Pound together a piece of puff paste, a cold roasted veal kidney, some of the fat, a few bitter almonds, orange flowers, lemon peel, preserved citron, a pinch of salt, and a little sugar; bind these together, with the whites of four eggs, beaten well; spread this preparation over slices of bread, cut as for toast, and bake them.

TOASTS (Puffed).—Pound together the breast of a roast fowl, some beef marrow, and Parmesan cheese, mix with this paste five eggs, the yolks well beaten, and the whites whipped to a froth, spread it over slices of fried bread, egg them, and strew grated bread and Parmesan cheese over, bake them a little while, and serve them with a good relishing sauce.

TOASTS (Spanish).—Roll out some almond paste, nearly an inch thick, cut it into pieces about two inches square, press them down with a square piece of wood, a little smaller than the paste, which will leave the edges higher than the rest; bake them, and when cold, pour in any prepared cream you please, as high as the borders; ice, and colour them with a salamander.

TOMATAS (Garniture of).*—Take thirty tomatas, all as near of a size as possible, and of a good form; cut them in halves, press out the juice, seeds, and pieces by the side of the stalk, but do it with great care, lest the skins should be injured; make a *farce* as follows: Take a little ham, garlic, parsley, shalots, champignons (shred), the yolks of two hard eggs, crumb of bread, an anchovy, butter, salt, nutmeg, and allspice; give all these a boil, and then pound them well, adding at times a little oil; strain it through a *quenelle* sieve; fill the tomatas with this *farce*, place them on a baking-tin, cover them with grated bread, and Parmesan cheese, moisten them with a little oil, and bake them in a hot oven. Serve the tomatas as a garnish to a rump of beef, or any other joint you may think proper.

TOMATA Ketchup.*—Take tomatas when fully ripe, bake them in a jar till tender, strain them, and rub them through a sieve. To every pound of juice, add a pint of Chili vinegar, an ounce of shalots, half an ounce of garlic, both sliced, a quarter of an ounce of salt, and a quarter of an ounce of white pepper, finely powdered; boil the whole till every ingredient is soft, rub it again through the sieve. To every pound add the juice of three lemons; boil it

again to the consistence of cream; when cold, bottle it, put a small quantity of sweet oil on each, tie bladders over, and keep it in a dry place.

TOMATAS (Preserved).*—Gather some very ripe tomatas; having washed and drained them, cut them into pieces, which put into a well-tinned copper saucepan; set it on the fire, and when the tomatas are quite dissolved, and reduced one third in quantity, press it through a coarse sieve, but sufficiently so to retain the seeds; replace the pulp on the fire, let it boil till reduced to one third of the original quantity; then put it into a pan, and when cold bottle it; close them hermetically, wrap each bottle in cloth and put them into a large saucepan filled with water; cover the saucepan, and put a wet cloth over the lid to prevent the least evaporation; set the saucepan on the fire to boil for an hour and a half or two hours. After that time take it from the fire, draw off the water; in half an hour remove the cloth, and in another hour take out the bottles; the next day resin the corks.

TOMATA Sauce Française.*—Cut ten or a dozen tomatas into quarters, and put them into a saucepan, with four onions sliced, a little parsley, thyme, one clove, and a quarter of a pound of butter; set the saucepan on the fire, stirring occasionally for three quarters of an hour; strain the sauce through a horsehair sieve, and serve with the directed articles.

TOMATA Sauce à l'Italienne.*—Take five or six onions, slice, and put them into a saucepan, with a little thyme, bay leaf, twelve or fifteen tomatas, a bit of butter, salt, half a dozen allspice, a little India saffron, and a glass of stock; set them on the fire, taking care to stir it frequently, as it is apt to stick: when you perceive the sauce is tolerably thick, strain it like a *purée*.

TONGUE.—A tongue which has not been dried will require very little soaking, but if dried, it should be soaked in water for three or four hours; then put it into cold water, and let it boil gently till tender.

TONGUES (Pickled for).*—Half a pound of saltpetre, a quarter of a pound of bay salt, the same of moist sugar, three pounds of common salt, and two gallons of soft water; boil the whole together, and skim it well. When cold, pour it over the tongue. This pickle will not require boiling again for six weeks.

TONGUE (to pickle).*—Take a fine neat's tongue, and put it into the follow-

ing pickle: Four gallons of water, four pounds of common salt, the same of bay salt, a quarter of a pound of saltpetre, two ounces of saltprunella, one ounce of allum, and a pound of coarse sugar; boil these together, skimming it well. Lay in the tongue, let it remain ten days, turning it two or three times in that period. Dry the tongue by a wood fire.

TONGUE (Potted).—Do it as for pickling; when it has laid its proper time, cut off the root, boil it until it will peel; then season it with salt, pepper, cloves, mace, and nutmeg, all beat fine; rub the seasoning well in while it is hot, put it into a pan, pour melted butter over it, and send it to the oven; an hour is sufficient to bake it; when done, let it stand to cool, rub a little more spice over it, and lay it in the pot it is to be kept in; when the butter it was baked in is cold, take it from the gravy, clarify, and pour it over the tongue; if there is not sufficient to cover it, more must be added; the butter must be an inch higher than the tongue.

TONGUE (Stewed).—Let it simmer for two hours in just sufficient quantity of water to cover it; then peel it, and put it into the liquor again, with some pepper, salt, mace, cloves, and whole pepper, tied in a bit of muslin; a few capers, turnips cut in very small pieces, and carrots sliced; half a pint of beef gravy, a little white wine, and a bunch of sweet herbs; let it stew very gently until tender, then take out the spice and sweet herbs, and thicken it with a piece of butter rolled in flour.

TONGUE and Udder roasted.—Parboil the tongue and udder, stick in them ten or twelve cloves, roast them, and baste with red wine, and froth them nicely with a bit of butter. Serve with gravy and sweet sauce. The udder eats well boiled with the tongue.

TONGUE and Udder stuffed with Force-meat and roasted.—Boil the tongue and udder until tender, peel the tongue, stick it with a few cloves, raise the udder, wash the inside with the yolk of egg, make a good forcemeat of veal, and fill it; tie the ends close together, and roast them; baste them with red wine and butter. Serve with good gravy, and currant jelly. (For other methods of dressing tongue, see *Neat's Tongue*.)

TOURTE à l'Anglaise.*—Take two ounces of stoned raisins, one ounce of currants, some candied cedrats, cut into dice, mix these with some *frangipane*, a little

beef marrow, dissolved, and a small quantity of Madeira wine, and proceed as directed. (See *Tourte of Frangipane*.)

TOURTE au Zéphir.—Having rolled out some good puff paste in two pieces of the same thickness, put one on the other, cut out some pieces with a cutter the size of the patty-pans you intend baking in; notch the edges, brush the tops over with egg, bake them; they should be very light; separate the top from the bottom piece, take out the soft part, put in your *émincée* of game, meat, or fish; put on the covers or tops and serve hot.

TOURTE d'Entrée.*—Make a paste as for *timbales*; roll out a part of it a quarter of an inch thick, and cut it into two circular pieces, one of eight inches in diameter, and the other nine inches and a half. Take thirty-six or forty balls, about the size of a pigeon's egg, of *godiveau*, half of which lay on the smaller piece of the paste, leaving an inch all round; on these place some scallops of sweetbreads, dressed in sweet herbs, champignons, and artichoke bottoms cut in pieces; then put the remainder of the balls, four crayfish, champignons, and artichoke bottoms. Place all these articles in the form of a dome, and put the larger piece of paste over the whole, turn the edge of the lower piece over the other, and press them together; take a band of puff paste, long enough to go round the bottom of the *tourte*, an inch and a quarter deep, and the same thickness as the abovementioned layers; fix this round the *tourte*, and pinch or mark it in proper form; take the cuttings of the *tourte* paste, roll it into small bands, all the same length and size, and place them on the top of the dome, so as to make a kind of false top in the form of a rosette; *dorez* this, put a piece of strong paper, buttered, round the band of puff paste, and place the *tourte* in a brisk oven, for an hour and a half. It should be looked at whilst baking, as it happens sometimes that too much air is enclosed in the *tourte*, which, by the heat of the oven, expands, and thereby spoils its appearance: in this case, when the crust begins to harden, make a hole at the top, with the head of a pin, the air can thus escape, and the shape of the *tourte* be preserved. When done, cut neatly a small piece out of the top, pour in some *espagnole*, put the piece on again, and serve.

TOURTE d'Entrée au Chasseur.*—Take a small partridge, and a small snipe, cut each in half, two quails, six larks, the loins and legs of a wild rabbit, and four truffles, each

cut into five slices; put all these into a pan, with some butter and sweet herbs; season them, and set them on the fire; when all the above are warmed through, take off the pan, and leave them to cool. In the mean time, prepare your *tourte* as directed, and lay in the game in the form of a dome, filling up the spaces with the herbs, in which the articles were dressed. Cover it in the usual way, and bake it in a brisk oven for an hour and a half. When done, pour in some *espagnole*, mixed with a *fumet* of game, and truffles.

TOURTE en Puits.—Scoop out the insides of half a dozen large onions, throw them into boiling water a minute, then drain, and fill the cavities with some of the following *farce*: Mince small some scalded sweet-breads, mushrooms, truffles, shalots, parsley, and bacon; mix these with the yolks of two eggs, pepper, and salt. Put a layer of this also over the bottom of a deep dish, lined with puff paste, place the onions on it, add a little butter, cover them with a puff paste, and bake for two hours in a moderate oven. When done, pour in some rich sauce, and serve it hot.

TREACLE Pudding.—Mix together a pound of stoned raisins, three quarters of a pound of shred suet, a pound of flour, a pint of milk, a table-spoonful of treacle, grated ginger, and pounded spice; when well stirred up, tie it in a floured cloth, and boil it four hours.

TRIFLE.—Cover the bottom of the dish with Naples biscuits, and macaroons, broke in halves, wet with brandy and white wine, poured over them; cover them with patches of raspberry jam; fill the dish with a good custard, then whip up a syllabub, drain the froth on a sieve; put it on the custard, and strew confits over.

TRIFLE.—Sweeten three pints of cream; add to it half a pint of mountain wine, grate in the rind of a lemon, squeeze in the juice, and grate in half a nutmeg; whisk this up, lay the froth on a large sieve, and the sieve over a dish that has ratafia cakes, macaroons, sweet almonds blanched and pounded, citron and candied orange peel cut into small pieces, some currant jelly, and raspberry jam in it, that the liquor may run upon them; when they are soaked, lay them in the dish you intend to serve in, put on the froth as high as possible, well drained; stew over nonpareils, and stick on little slices of citron, orange, or lemon peel.

TRIFLE.—Lay some macaroons and ratafia drops over the bottom of your dish,

and soak them well with raisin wine; when soaked, pour on them a very rich cold custard. It must stand two or three inches thick; on that put a layer of raspberry jam, and cover the whole with a very high whip made the preceding day, of rich cream, the whites of two eggs, well beaten, sugar, lemon peel, and raisin wine, well beat with a whisk. It is best to make it the day before it is wanted, being more solid and better tasted.

TRIPE (Breaded).—Cut your tripe into small square pieces, and give them a few turns in some butter, with parsley, salt, and pepper; roll each bit in grated bread, and broil them slowly. When done, serve them with slices of lemon.

TRIPE (Kilkenny), Irish Dish.—Cut a piece of double tripe into square pieces, peel and wash ten large onions, cut each in two, and boil them in a little water till tender, then put in the tripe; when it has boiled ten minutes, pour off all the liquor, shake a little flour into it, and add some butter, mustard, and salt; shake the whole over the fire, till the butter is melted; then dish, and serve as hot as possible; garnish with lemon sliced or barberries.

TRIPE (Stewed).—Cut a pound of tripe into pieces, and put it into a small saucepan, with half a pint of milk, three ounces of rice, a little allspice, and pepper, pounded, and a little celery seed tied in a bit of muslin; let the whole stew gently for four hours, and serve. (For other methods of dressing tripe, see *BEEF*.)

TROUT.—This fish is held in great estimation, it is a fresh-water fish and when good, of a flesh colour, and the spots upon it are very bright; the female is considered the best, and is known by the head being smaller, and the body being deeper than that of the male. It is most in season during the month of June.

TROUT à l'Anglaise.—Boil the fish in a *court-bouillon*, take off the fillets, lay them on a dish, and keep them hot in a *hain-marie*. Roll some butter in flour, dissolve it in either veal or fish gravy, according as you wish to serve it, in *gras* or *maigre*; add a slice or two of lemon, salt, pepper, and nutmeg; stir it well over the fire, squeeze in a little lemon juice, and pour the sauce, whilst boiling, over the fillets.

TROUT (Boiled).—Boil them with some vinegar in the water, some salt, and a bit of horseradish; serve with white sauce, anchovy sauce, or plain butter.

TROUT (Collared).—They are done in the same manner as eels are collared.

TROUT (Fried).—After they are well scaled, gutted, and washed, dry them, rub them with yolk of egg, flour or strew fine crumbs of bread over, and fry them of a fine colour; serve with crisped parsley, and plain butter, or anchovy sauce.

TROUT à la Genoise.*—Lay trout in a fish-kettle, and put on them two carrots, and four onions, all sliced, parsley, scalions, two bay leaves, a little thyme, two cloves, salt, pepper, and red wine; set it on the fire, and stew it gently half an hour; strain the liquor, and put it into another saucepan, with a quarter of a pound of butter, and three dessert-spoonsful of flour; set it on the fire, and stir till it is all well united; reduce it over a large fire, and when it will adhere to the spoon, serve it over the trout, previously drained.

TROUT (Marinated).—Fry some trout in a sufficient quantity of oil to cover them, put them in when the oil is boiling; as soon as they are crisp take them out, and lay them to drain till they are cold; then make a *marinade* of equal quantities of white wine and vinegar, with some salt, whole pepper, nutmeg, cloves, mace, sliced ginger, savory, sweet marjoram, thyme, a bay leaf, and two onions; let all these boil together for a quarter of an hour; put the fish into a pan, pour the *marinade* to them hot, put in as much oil as vinegar and white wine, which must be according to the quantity of fish, as there must be a sufficient quantity of liquor to cover them; they will then keep for a month. Serve with oil and vinegar.

TROUT à la Marinière.*—Scale, and cleanse your fish as usual; put inside each a little butter mixed with sweet herbs, pepper, and salt; put them into a stewpan, with as much white wine as will rise about an inch above them, add salt, pepper, nutmeg, onions, set the whole on a fierce fire; if the wine does not catch, set it alight with a piece of lighted paper. When thickened, put into the sauce a bit of butter; this, if well stirred in, will make the liquor smooth and rich; pour it over the fish and serve.

TROUT Pie.—Nicely lard a couple of trout with eels; raise a crust, and put a layer of fresh butter at the bottom; make a forcemeat of trout, mushrooms, truffles, morels, and fresh better; season with salt, pepper, and spice, and bind it with the yolks of two raw eggs; stuff the trout with

this forcemeat, then lay them in the pie upon the butter, and cover them with butter; put on the lid, and send it to the oven; when done, pour in some good fish gravy.

TROUT à la Saint Florentin.*—Cut some fillets of trout the length and thickness of a finger; put these pieces into a pan, with the juice of two lemons, four onions sliced, parsley, two bay leaves, a little thyme, salt, and pepper; move them about frequently. When they have lain in it sufficiently long, drain them thoroughly; flour and fry them in a very hot pan; serve them with *sauce piquante*.

TROUT (Soused).—Well wash a couple of middling-sized trout; then take three pints of white-wine vinegar, a quart of water, an onion stuck with cloves, a little lemon peel, a bunch of sweet herbs, some pepper, salt, mace, and a grated nutmeg; boil all these together in a stewpan sufficiently large to hold the trout; when it has boiled some time, put in the fish; as soon as they are done, lay them in a dish till they are cold; pour off the liquor, take out the onion and herbs, and let it stand till cold; then take off all the fat, and pour the liquor over the fish; they will be ready for use the next day. If sent to table hot, serve with shrimp or lobster sauce, made with the pickle, and garnish the dish with fried smelts. They are very good served cold.

TROUT (Stewed).—Take a large one, stuff it with grated bread, a bit of butter, parsley chopped, lemon peel grated, pepper, salt, nutmeg, savory herbs, bind with yolk of egg; put it into a stewpan, with a quart of good boiled gravy, some Madeira wine, an onion, a little whole pepper, a few cloves, and a piece of lemon peel, let all stew gently till done, then thicken with a little flour mixed in some cream, a little ketchup; boil it up; squeeze in a little lemon juice.

TROUT with Truffles.*—When scaled and cleansed, lard them with truffles, and fill each with some fine truffle *farce*; then braise them in wine, with truffles, white onions, artichoke bottoms, salt, and pepper. Serve them with a *ragoût* of sliced truffles.

TROUT à la Vénitienne.*—Slit the fish along the back, and put in a little butter and sweet herbs; soak them for half an hour in olive oil, then cover them with bread crumbs and sweet herbs; boil them over a slow fire; serve with a sauce, in which put two slices of orange.

TRUFFLES.*—The truffle, like the mushroom, is a species of fungus common in France and Italy; it generally grows about eight or ten inches below the surface of the ground; as it imparts a most delicious flavour, it is much used in cookery. Being dug out of the earth, it requires a great deal of washing and brushing, before it can be applied to culinary purposes; when washed, the water should be warm, and changed frequently. It loses much of its flavour when dried.

TRUFFLES à la Cendre.*—Take a dozen truffles dressed with Champagne, have as many small slices of bacon as you have truffles; cut a quantity of square pieces of paper, on some of these put a bit of bacon, and a truffle seasoned with pepper, salt, and pounded spice; wrap them in the bacon first, and then in the paper. When all are done, dip each paper into cold water, and then put them into hot ashes, like chestnuts. In an hour's time they will be sufficiently done. Take off the two outer coverings, and serve.

TRUFFLES with Champagne.*—Take ten or twelve well-cleaned truffles; put them into a stewpan on rashers of bacon, add a bay leaf, a seasoned *bouquet*, a little grated bacon, some stock, a slice or two of ham, and a bottle of Champagne; cover them with a piece of buttered paper, put on the lid, and set the stewpan on hot ashes; put fire on the top, and let them stew for an hour. When done, drain them on a clean cloth, and serve on a folded napkin.

TRUFFLES à l'Italienne.*—Cut about a handful of truffles either into slices or dice; put them into a stewpan with a little butter; sweat them over a slow fire; then moisten with half a glass of Champagne, and two spoonsful of reduced *espagnole*; add some shred parsley, and shalots, salt, and pepper; give the whole a boil, take off all the fat, put in a few drops of oil, and serve.

TRUFFLES (to keep).*—Make a choice of the blackest truffles; let them be fresh gathered; when thoroughly washed and brushed, peel them carefully with a sharp knife, reject all which are not perfectly sound; put them into bottles as close as they will lay; cork them tight, and boil them for an hour in the *bain-marie*.

TRUFFLES à la Minute.*—Take as many well washed truffles as you may require; slice them into a dish that will bear the fire; add to them, shred parsley, scallions, and shalots, salt, pepper, and a little oil; cover your dish and set it on the fire.

When done, serve with a little lemon juice.

TRUFFLE Omelet.*—Fry your omelet as usual, and when nearly done, with a spoon take out the thick part of the middle, and put in its place some truffles, lightly fried in a little *espagnole*; as soon as the omelet is finished, lay it on a dish; mince two truffles very small, give them a few turns over the fire in a little butter, add four ladlesful of *espagnole*, and pour this sauce over the omelet.

TRUFFLES à la Piedmontaise.*—Mince your truffles as small as possible, pour some oil on a silver dish, on which put a layer of the truffles, seasoned with salt and pepper, then a layer of grated Parmesan cheese, and so on alternately, until you have as much in your dish as you think proper, and set it in the oven for a quarter of an hour, which will be sufficient to cook them.

TRUFFLES à la Provençale.*—Cut some truffles into slices, put them into a saucepan with oil, parsley, two cloves of garlic, salt, and pepper. Set them on hot ashes for an hour. In the mean time dissolve a good hit of butter, rolled in flour, in some good stock; then add half a glass of white wine, and let it boil for half an hour, take off all the fat; and when the truffles are done, and drained, serve with the sauce poured over them.

TRUFFLES (Ragoût of).*—Peel, and slice a dozen truffles, put them into a saucepan, with a little butter, parsley, scallions, half a clove of garlic, and two cloves; let them simmer a minute or two, add a spoonful of flour, a glass of white wine, and another of stock; let it stew half an hour; clear off the fat, and serve it seasoned with salt and pepper.

TRUFFLES (Ragoût of).*—Choose your truffles as round as you can, wash them in several waters, until the last water is quite clear; pick and cut them into slices or dice; give them a few turns in a little butter, with grated nutmeg, parsley, scallions, half a clove of garlic, and two cloves; boil them with some *consommé* and *espagnole*; take off the fat, reduce and finish the *ragoût* with a glass of Champagne and a little butter.

TRUFFLE Sauce.*—Mince two or three truffles very small, and toss them up lightly, in either oil or butter, according to your taste; then put to them four or five ladlesful of *relouté*, and a spoonful of *consommé*; let it boil for about a quarter of an hour over a gentle fire, skim off all

the fat; keep your sauce hot in the *bain-marie*.

TauFFLE Sauce.—Take eight truffles, clean, and cut them round, and then cut them in thin slices into a stewpan, set them to stew very gently with a small bit of butter; when well stewed, add two table-spoonsful of *consommé*, and let it simmer till nearly dry; then put in some *béchamelle* sauce, the quantity must be regulated according to what you want it for; make it very hot, squeeze in a little lemon juice; it is then ready. If you wish the sauce to be brown, put in *espagnole* instead of *béchamelle* sauce.

TauFFLES en Surprise.*—Take a dozen large truffles, of as good a shape, and as near of a size, as possible; dress them in some Champagne wine, drain, and let them cool; then place them on the flattest side, and with a root-cutter of an inch diameter, mark out the centre to within a fourth of their thickness; cut the top of these out with the point of a knife, and clear away the remainder: fill up the space thus left with a *purée* of fowl or game, a *salpicon*, or any *ragout*, or other *purée*, mixed with *béchamelle*, you may think proper; when all are filled, cover the aperture with the piece taken out, and serve your truffles either in a *croûtede* or on a folded napkin.

TRUFFLES (Tourte of)*.—Take two pounds of fine truffles, wash and pick them; put them into a stewpan, with six thin slices of ham, a very little carrot, a sliced onion, a bay leaf, sweet herbs in powder, salt, and Champagne; lay rashers of bacon over the whole, and stew them to nearly a jelly. When cold, put the truffles into a crust with all the seasoning; bake the *tourte*, and serve as usual.

TRUFFLES (Tourte of)*.—Boil a dozen peeled truffles in a pint of cream, with a quarter of a pound of sugar; when the cream is reduced to half, take out the truffles, pound them to a paste, which stir into the cream; line a dish with almond paste, pour in the above, cover the *tourte*, bake, and ice it.

TRUSSING (Directions for).—See the different articles.

TUNNY.—This salt-water fish is but little known in England. When fresh, it is stewed with butter, parsley, and scallions, shred; it is then breaded, and browned with a salamander.

It may also be boiled like fresh salmon. The tunny, however, is most commonly pickled, and served cold in a salad.

TURBOT.—Turbot, when good, should be thick and full, and the belly of a yellowish white or cream-colour.

Tunvor (Baked)*.—Wash your fish in several waters, dry it well, and soak it in melted butter, with sweet herbs, parsley, pepper, salt and nutmeg; in half an hour put the whole into a baking-dish, envelop it completely in bread crumbs, and bake it.

Tunvor (Breaded)*.—Prepare a small turbot as usual, slit it across the back, and soak it for an hour in melted butter, or lemon juice, with parsley, sweet herbs, salt, and pepper.—Cover the fish with bread crumbs, and broil it; when done, squeeze lemon, or Seville orange juice over it, and serve.

Tunvor (Crouettes of)*.—Are made like those of cod.

Tunvor au Court-bouillon.* Fill a large saucepan with water, and put into it a pound of salt, twenty bay leaves, a handful of thyme, the same of parsley, twenty scallions, and half the number of large onions sliced; set it on the fire; let it boil a quarter of an hour, and then strain it. As soon as it is quite clear, rub the white side of a large turbot, either with lemon juice or milk, put it into a fish-kettle, and pour the *court-bouillon* over it; set it on the fire to simmer for half an hour, or more, according to its size. When done, take it out carefully, let it drain, and serve it on a folded napkin; garnish with parsley.

Tunvor à la Crème.*—Put into a saucepan a quarter of a pound of butter, a dessert-spoonful of flour, salt, pepper, and a glass of good cream, or more if necessary; set it on the fire, and keep stirring till sufficiently smooth, and the right consistence; take a ready-dressed turbot, cut it into pieces, and put them into another saucepan, pour the sauce over them, make the whole quite hot, and then serve.

TURBOT (Filets of)*.—Cut the filets from a turbot, dressed in a *court-bouillon*. Dissolve some butter with an anchovy, shred parsley and sweet herbs, salt, nutmeg, and pepper; add a glass of cream, put in the filets, stir them gently over the fire till the sauce is thick and smooth; then serve.

Tunvor (Glacé)*.—Take off the skin, tail, and fins of a turbot, and lard it with bacon; put it into a stewpan, with a pint or more of wine, two slices of lemon, five or six onions sliced, pepper, and salt; set it on a moderate fire, and when about two thirds done, take it off, and leave the fish

to cool. In the mean time, boil a knuckle of veal in some stock, with half a glass of white wine; reduce it to a jelly; let it take a fine clear colour, and whilst hot, pour it on a dish over the turbot, spread it equally over the whole, and serve.

TURBOT au Gratin.*—Take some pieces of ready-dressed turbot, remove the skin and bones, and put the pieces into a saucepan, with some *béchamelle maigre*, set it on the fire, make it quite hot, without letting it boil; spread it all over a dish, make it quite smooth with the blade of a knife, cover it with bread crumbs and grated Parmesan cheese; pour some melted butter on it, garnish your dish with fried bread, put it in the oven to colour, and serve.

TURBOT (Grilled).*—Split the fish down the back, and soak it for some time, with melted butter, parsley, sweet herbs, salt, and pepper. Bread the turbot well, broil, and serve it with lemon, or Seville orange juice.

TURBOT à la Hollandaise.—Put your turbot into a fish-kettle, with equal quantities of milk and water, a bit of butter, salt, lemon squeezed in and rubbed over the turbot, put paper over it, and let it simmer gently till done; then take it up, drain it from the liquor, and serve it on a dish without a fish-plate, and pour a sauce à la Hollandaise all over.

TURBOT with Macaroni in a Gratin.—Take the remains of a turbot which has been dressed the preceding day, and pick it from the bone, put it into hot water, to make it separate into flakes, and then put it into some very good cream sauce, with a little pipe macaroni, well boiled; he particular that there is no water either in the flakes of turbot or the macaroni, as it would spoil the sauce; when made very hot in the sauce, put it on a dish, strew bread crumbs over it, sprinkle some clarified butter over with a spoon, then strew bread crumbs again; brown it with the salamander, and serve.

TURBOT en Matelote Normande.*—Take a small turbot, and having prepared it as usual, slit it down the back, separate the flesh from the bones, between which put a good *maître d'hôtel*; take a silver or other dish that will bear the fire, put into it six large onions cut into dice, season them with salt, pepper, nutmeg, thyme, bay leaf, and parsley, all dry and rubbed into powder; then lay the turbot on it, strew salt over, put lemon juice, melted butter, and add half a hottle of white wine; place your dish on a moderately heated stove, covered with a portable oven; haste it

frequently. Cut some bread into pieces the size of a crownpiece, and when the turbot is done, place them round the dish and serve.

TURBOT (Mayonnaise of).*—The pieces are soaked in a *mayonnaise*, and served as usual. (See *Turkey à la Mayonnaise*.)

TURBOT à la Ste. Ménéhould.*—Take the remains of a ready-dressed turbot, cut it into pieces, lay them on a dish, with *béchamelle*, make the top quite smooth, and cover it with grated bread and Parmesan cheese; moisten it with melted butter; make it hot in the oven, and colour the top with a salamander.

TURBOT with Parmesan.—Soak a couple of small turbot in melted butter, with shred parsley, shallots, pepper, and salt; when they have lain about an hour, pour the butter, &c. on a dish, with a little eullis, grated bread, and Parmesan cheese, in equal quantities; place the fish on it, cover them in the same manner, and bake. When done, clean the dish, and serve dry.

TURBOT (Stuffed and Baked).*—Your turbot being properly cleansed, turn over the skin of the under side, without cutting it off; make a *farce* with some butter, parsley, scallions, morels, sweet herbs, all sbred, and united together with yolks of eggs, and seasoned with pepper and salt; spread this all over the under part of the fish, cover it with the skin, and sew it up. Dissolve some butter in a saucepan; add to it when melted, the yolk of an egg, sweet herbs shred, salt, and pepper; rub the fish all over with this, then bread, and bake it.

TURBOT with Capers Sauce.—Put a sliced onion, some thyme, basil, and sweet herbs into a stewpan, place a small turbot on these, strew similar herbs, salt, pepper, and a leek cut in pieces over it; cover the fish with equal quantities of vinegar and white wine; let it boil over a moderate fire until sufficiently done; in the mean time, melt a pound of butter, add to it a couple of boned anchovies, two spoonsful of capers, shred small two or three leeks, salt, pepper, nutmeg, a little vinegar, stock, and a sprinkling of flour: make all these quite hot, stirring constantly till done; then dish the turbot, pour the sauce over it, and serve.

TUREEN à la Flamande.—Take four sheep's tails, half a pound of pickled pork, six turkey pinions, and a large savoy, cut in quarters, tie all these up separately: scald the two latter, and then put all into a large saucepan, with parsley, sweet herbs, scallions, cloves, pepper, and salt;

put in sufficient stock to cover it: close the saucepan, and let it boil till all the articles are done; then drain the meat, put it into a tureen, and pour the sauce over, having well skimmed it.

TUREEN *Mélangée*.*—Braise three pigeons, three sheep's tails, a dozen larks, some slices of streaked bacon, fillets of poultry, a little veal, and some small sausages pricked in several places; do them in a sufficient quantity of stock, and let them simmer for four or five hours. Take off all the fat; pour the whole into a large tureen, and serve.

TUREEN *à la Neuvaïne*.—Take any kind of meat, game, or poultry, according to your pleasure, mince it small, and mix it with chopped onions, shred suet, salt, spices, and half a glass of brandy; put this mixture into a deep dish that will bear the fire; cover it close, and fasten it down with a paste; set it on a moderate fire to stew slowly. In about five hours' time remove the paste, clear away the fat, and serve it either hot or cold.

TUREEN *Provençale*.*—Put into a glazed pan half a pound of rice, on which lay two or three rashers of bacon, a large fowl, and two pigeons; cover these with lentils, and pour in two quarts of warm water; put your pan into a moderate oven for three hours; at the end of that time, pour the whole into a soup tureen, and serve very hot.

TUREEN *Royale*.*—Take some fillets of kid and lamb, a fat pheasant, two partridges, a leveret, and two pigeons; lard all these with streaked bacon, and place them in a large braising-pan on slices of bacon and veal, with salt and spices; pour over them a pint of good stock; close the pan, lute the edges with paste, and set it on a moderate fire for six hours. In the mean time, take some veal sweetbreads, truffles boiled in white wine, morels, and any other article you please; put them into some good stock, and let them simmer some time. When your braise is quite done, pour it into a tureen, placing the largest pieces at the bottom; place the sweetbreads, &c. over all the rest, and serve.

TURKEYS.—A young turkey-cock has smooth black legs, with a short spur, the eyes full and bright, and the feet soft and pliable. An old hen turkey's legs are rough and red, the vent hard; if with egg, the vent will be soft and open; the hen turkey is the best for boiling. Turkeys are trussed according to the same

manner as directed for fowls, and put some good stuffing (the same as for fillet of veal) in the part from which the crop was taken, whether roasted or boiled.

TURKEY (*Attelets of*).*—Take the breast of a cold roasted turkey, cut it into thin slices about an inch square; cut some truffles and boiled streaked bacon in the same manner, split some large champignons also, and put them with the above into an attelet sauce; when they have thoroughly imbibed it, put them alternately on half a dozen silver skewers, dip them in beaten eggs, cover them with bread crumbs, egg, and bread them a second time, and then fry them.

TURKEY (*Boiled*).—Make a stuffing of bread, herbs, salt, pepper, nutmeg, lemon peel, a few oysters, or an anchovy, a bit of butter, some suet, and an egg; put this into the crop, fasten up the skin, and boil the turkey in a floured cloth to make it very white. Have ready some oyster sauce made rich with butter, a little cream, and serve over the turkey, or you may serve over it a liver and lemon sauce.

TURKEY (*Boiled*) *au Bourgeois*.—Truss the turkey for boiling; put in some salt, a large handful of chopped parsley, and some peppercorns; as soon as the water boils, put in the turkey, and let it boil very gently till sufficiently done, but not too much so; in the mean while set on a saucepan with a bit of butter rolled in flour, a little water, some parsley cut very small, a thin slice of garlic, two anchovies, a little lemon peel, cut into dice, a little lemon juice, and some salt; let these all stew together, then thicken it, and serve it over the turkey.

TURKEY (*Blanquette of*).*—Cut the white meat from a cold turkey, in neat pieces, and put it into a stewpan; cut as many champignons as you think proper, in pieces the size of a farthing, put them into water and lemon juice to keep them white; put a little butter into a stewpan with the juice of half a lemon, add the champignons, set them on the fire, and when fried a little add *consommé* and *velouté*; reduce this to half, skim, and take off all the fat, then pour the sauce on the meat, set it on the fire to make it quite hot without boiling, put in a *liaison* of an egg or two, and an ounce of butter, and serve it; add a little Cayenne and salt.

TURKEY *Capilotade*, *Croquettes*, and *Quenelles*.—Are made in the same manner as those of fowls.

TURKEY (Cold)—May be served garnished with savory jelly and water-cresses.

TURKEY en Daube.*—Take an old turkey, truss it in the usual way; roll some large *lardons* in a mixture of salt, pepper, spices, and sweet herbs, and then lard the turkey with them; lay slices of bacon in a braising-pan, put the turkey on them, with two small knuckles of veal, the feet of the bird, four carrots, six onions, three cloves, two bay leaves, thyme, a bunch of parsley, cover the whole with bacon and a piece of buttered paper; dilute it with four ladlesful of stock (or more if the turkey be very large), put in a little salt, and set the pan on the fire to boil slowly for three hours and a half; then take it off, but do not take the bird out for at least half an hour. Strain off the liquor, and then reduce it to a fourth, or more if very thin; break an egg into another saucepan, beat it up well, and then pour the liquor on it, whisk them well together, and if it wants flavour, add a few sweet herbs, parsley leaves, and a young onion or two; put it on the fire, stirring it violently until ready to boil; as soon as it has boiled up once or twice, set it by the side of a stove, put fire on the top of the saucepan, and let it simmer half an hour; then strain it carefully through a fine cloth, and let it cool to serve it with the turkey.

TURKEY à la Fourré.*—Take a fine plump turkey, bone it carefully through the back without injuring the skin. Take two slices of very white tender veal, lard these slices quite through with large *lardons*, and put them within the turkey; lard also the inside of the bird, but do not pierce the skin; close the opening, and give the bird an oval form, the pinion bones and drumsticks ought to be left on; tie up the turkey, spit and roast it gently, basting with its own gravy.

TURKEY (Galantine of).*—Take a fine fat turkey, bone it entirely, beginning with the back, and taking great care not to injure the breast, remove all the sinews from the legs; cut away the meat from the thickest parts, so as to make it all nearly the same level; take some of this meat, cold chicken, or meat of any kind you please; if you have two pounds of lean, take two pounds of fat bacon, mince them small, and add salt, pepper, spices, and sweet herbs; lard your turkey with moderate-sized *lardons* well seasoned. Spread all over the bird a layer of the *farce* an inch thick, on which place truf-

fles, tongue à l'écarlate, bacon, turkey, fowl, and fat livers, all cut into pieces about half an inch thick, and an inch and a half long; cover these with another layer of *farce*, and continue this operation alternately till all the *farce* is used; then roll up the turkey, nearly in its proper form, but so that none of the *farce* may escape; sew it up, cover it with slices of bacon, wrap it in a coarse cloth with four or five bay leaves, tie it closely; place it in a braising-pan on slices of bacon; add two knuckles of veal, six carrots, six onions, a large bunch of parsley and scallions, the bones of the turkey, four bay leaves, a little thyme, three cloves, and three ladlesful or more of stock; cover your braising-pan close, and set it on the fire, and let it simmer for three hours. When done, take it from the fire, but leave the turkey in for half an hour; on taking it from the pan, press it gently to get out all the gravy; when quite cold, unwrap the bird; strain the gravy through a lawn sieve, beat up an egg in it, set it on the fire, stirring till it boils, then put it by the side of the stove, with fire on the saucepan lid; in about half an hour, strain it again and leave it to cool; use it to garnish.

TURKEY Giblets à la Bourgeoise.—The pinious, neck, feet, liver, and gizzard, compose the giblets; when scalded and chopped, put them into a stewpan, with a little butter, parsley, scallions, garlic, thyme, bay leaf, basil, mushrooms, and a clove or two; moisten these with stock, season with pepper and salt; when enough, strain and thicken; add a few turnips slightly fried in a little butter.

TURKEY Giblets (Fricassee of).—Scald thoroughly the giblets from as many turkeys as will make a handsome dish, then stew them well in two ounces of butter, as directed for them à la bourgeoise. When done, take out the herbs, make a *liaison* with the yolks of three eggs, a little cream, and some vinegar, and serve.

TURKEY in its own Gravy.—Take out the breastbone of a turkey, and stuff it with a sweetbread scalded, mushroom cut into small pieces, grated bacon, pepper, and salt; put the turkey, covered with slices of bacon, into a braising-pan just large enough to hold it, with a very little stock, a quarter of pint of white wine, a bunch of sweet herbs, thyme, bay leaf, a few cloves, and a little nutmeg; let it braise slowly, and turn it two or three times: when done, skim the sauce, strain it, add

a chopped shalot, reduce the sauce, and serve it poured over the turkey.

TURKEY (Hashed).—Cut up the remains of a roasted turkey, put it into a stewpan, with a glass of white wine, chopped parsley, shalots, mushrooms, truffles, salt, and pepper, two spoonsful of cullis, and a little stock; boil half an hour, and reduce to a thick sauce; when ready, add a squeeze of lemon; skim off all the fat from the sauce, and serve all together.

TURKEY (Hashed).—Stir a piece of butter rolled in flour into some cream, and a little veal gravy, till it boils up; mince some cold roasted or boiled turkey, but not too small; put it into the sauce, add grated lemon peel, white pepper, pounded mace, a little mushroom ketchup or mushroom powder; simmer it up, and serve. Oysters may be added.

TURKEY Patties.—Mince some of the white part, mix it with grated lemon, nutmeg, salt, a very little white pepper, and some béchamelle sauce, and fill the patties.

TURKEY with Oysters.—Truss a good white turkey for boiling, with the feet turned up like a fowl; tie some slices of fat bacon over the breast, boil it gently in braise, take it up a few minutes before wanted, in order to drain the water from it; take out the skewers and packbread which trussed it; set it on a large dish, and pour over it plenty of good white oyster sauce. Some stuffing should be put into the crop as directed for *Turkey Roasted*.

TURKEY Pie (Raised) with Tongue.—Bone a turkey, then take a boiled pickled tongue, pare off the skin, put it into the middle of the turkey, with a light, well-seasoned forcemeat, and some slices of sweetbread; sew it up, and put it into boiling water for ten minutes. Make a raised crust, lay some forcemeat at the bottom, then put in the turkey (the turkey must be cold) with rashers of fat bacon tied over it; then put on the lid, ornament it, and set it in the oven to bake. When done, take off the lid, take out the bacon, glaze the breast lightly, add a cullis or truffle sauce, and serve.

TURKEY (Pulled).—Divide the meat of the breast by pulling instead of cutting; then warm it in a little white gravy, a little cream, grated nutmeg, salt, and a little shalot chopped fine, a squeeze of a lemon and a little flour and butter. The log should be seasoned, scored, and broiled, and serve in the middle of the dish, with the above all round.

TURKEY en Ragout.—Have a *ragout* in béchamelle sauce, of mushrooms, truffles, cocks' combs, fat livers, and artichoke bottoms; lay the turkey when boiled in a dish, and serve the *ragout* over it.

TURKEY (Roasted).—It may be either stuffed with sausage meat, or stuffing the same as for fillet of veal. As this makes a large addition to the size of the bird, take care that the heat of the fire is constantly to that part, as it frequently happens that the breast is not sufficiently done. A strip of paper should be put on the bone to prevent its scorching, while the other parts are roasting. Baste well, and froth it up. Serve with gravy in the dish, and bread sauce in a sauce tureen. A few bread crumbs, and a beaten egg should be added to the stuffing of sausage meat.

TURKEY à la Royale.—Make a mince with tongue, ham, mushrooms, and truffles, put it into a Spanish or brown sauce; the turkey being roasted, dish it, add a little lemon juice to the mince, which pour into the dish, and serve.

TURKEY (to souce).—Bone a good-sized turkey, and tie it up like a sturgeon; put into a large saucepan two quarts of vinegar, a quart of water, and some salt; make it boil, and then put in the turkey, and let it boil till tender; then take the saucepan from the fire; as soon as it is cold, put the whole into a pan, and let it stand three weeks. Serve it with elder vinegar, and garnish with fennel.

TURKEY (to stew).—Take a saucepan sufficiently large to hold the turkey conveniently, lay four skewers across at the bottom of the saucepan, and put in the turkey upon these; pour in a quart of good veal gravy, add a bunch of celery, cut into small pieces, and some beaten mace; let these stew as slowly as possible, till the gravy is more than half consumed; then put in a large piece of butter rolled in flour; when it is melted, put in a glass of Madeira or other white wine; and if there is not a sufficient quantity of sauce, add a little strong veal gravy, thickened with butter; when it is tender take it up, dish it, and pour the sauce over; to which may be added, if you think proper, pickled mushrooms, or oysters.

TURKEY stuffed with Onions and pickled Pork.—Seald two dozen of small white onions, and boil them in stock, with half a pound of pickled pork cut in thin slices, a bunch of parsley, green shalots, thyme, a bay leaf, two cloves, whole pepper, and salt; when done, drain them all, then

stuff the turkey with them, and wrap the turkey in slices of bacon, over which put paper, and roast it: make a sauce with a bit of butter, a slice of ham, two shalots, and a few mushrooms; soak these for a time, then add two spoonfuls of stock, the same quantity of cullis, let it simmer for about half an hour, skim and strain it; when ready, add a small spoonful of mustard, a little pepper and salt; serve this sauce with the turkey.

TURKEY stuffed with Sausages and Chestnuts.—Roast what quantity of chestnuts you think necessary, peel them, and pound a part of them to make a *farce*, with the liver, chopped parsley, shalots, a little salt and pepper, a bit of butter, and the yolks of three raw eggs; put this *farce* into the crop, and stuff the body with the whole chestnuts, and small sausages, first fried in butter till about half done; cover the turkey with slices of bacon, and put paper over that, then roast it, and serve with a chestnut cullis.

TURKEY stuffed with Truffles.—Peel about a pound, or a pound and a half of truffles, mix with them a little salt, pepper, and grated bacon, and stuff your turkey with it; sew it up close, wrap it in two or three sheets of paper, and keep it in this state for three or four days, that it may take the flavour of the truffles, then roast it, well covered all round with slices of bacon, and paper over that; serve with a Spanish sauce.

*TURKEY en Surprise.**—Take a large turkey, prepare it for the spit, and roast it; when done, let it cool, raise the skin of the breast carefully, take off all the meat from under it, and make a hole, which fill with a salpicon; cover this with a *quenelle farce*; give a good shape to the breast; strew grated bread and Parmesan cheese over the whole, and place it in the oven a short time to heat and colour it. Serve with a reduced *espagnole*, as a remove.

TURKEY (Legs of) broiled.—Braise some undressed legs of turkeys until tender, then dip them in oil or melted butter, and broil them of a fine brown colour, serve with a *rémoulade* sauce.

*TURKEY Legs en Papillotes.**—Fry the legs lightly in a little butter until both sides are coloured, then lard them quite through; make some *farce* with a slice of veal, breast of fowl, streaked bacon, and truffles, all minced small, and seasoned with salt, pepper, and spices; cut as many large rashers of bacon as you have turkey legs, spread some of the *farce* over every

rasher, roll a leg up in each, tie them that the *farce* may not escape; bread them thoroughly, and wrap them in pieces of white paper; put them into a deep dish, and bake them in a moderate oven. When done, take off the paper and thread and serve with any sauce you please.

TURKEY (Legs of) Provence Fashion.—Take the legs of a roasted turkey, put them into a stewpan with a glass of wine, the same quantity of stock, pepper, and salt; a bundle of sweet herbs, two cloves, and a clove of garlic; simmer about an hour, to reduce the sauce; make a *ragoût* with a sweetbread, chopped mushrooms, parsley, shalots, and a bit of butter; soak this a little while, then add a little stock and cullis, and boil it some time: when ready, add a pounded anchovy, chopped capers, and a handful of olives stoned; warm together without boiling; you must add pepper and salt, according to taste: the sauce should be sharp and relishing. Serve it upon the legs.

TURKEY (Legs of) en Surprise.—Bone a couple of undressed legs of turkeys quite to the end, and fill the inside with a *farce* made of livers, sweetbreads, mushrooms, parsley, shalots, pepper, and salt, the yolks of two eggs, grated bacon, and a little nutmeg; sew them up, and braise them with slices of bacon and lemon. Serve with a Spanish sauce.

TURKEY Wings in Chipolata.—Bone and trim some turkey wings, and put them into a stewpan with a little butter; set them on a fierce fire, and in a few minutes add a dessert-spoonful of flour, two ladlesful of stock, a bay leaf, and some whole pepper; blanch a little streaked bacon, cut it into small square pieces. put them to the *ragoût*, with some champignons, parsley, and scallions; when about three parts done, skim it and throw in four-and-twenty small onions (all the same size) peeled, some blanched chestnuts, and a few sausages. When the *ragoût* is sufficiently done, take out the parsley, scallions, and bay leaf; place the wings on a dish, and pour the gravy, thickened with the yolks of two eggs, over it, and serve.

TURKEY (Wings and Legs of) glazed.—Cut off the wings and legs of a turkey (if a large one the wings alone will be sufficient for a dish); cut them pretty large from the breast, lard them all over, or lard only one to please different palates; braise them on a slow fire, with slices of veal and ham, a bundle of sweet herbs, some cloves, whole pepper, salt, and stock; when done,

skim the sauce, reduce it to a glaze, and finish it like a *fricandeau*.

TURKEY Wings (Haricot of).*—Take the wings of some young turkeys, trim and bone them; make a light *roux*, in which fry the wings lightly; put them into a stewpan with some rich broth, with parsley and green onions, skim it carefully, and when about three parts done, put in some turnips, cut into round pieces, an inch and half long, and browned; when done, drain the wings, place them on a dish *en couronne*, and the turnips in the centre.

TURKEY Wings au Soleil.*—Toss up as many turkey wings as you wish in some butter; then add to them eight ladlesful of *velouté*, a spoonful of stock, a bay leaf, whole pepper, one clove, a bunch of parsley, and green onions; let these boil, skimming carefully. When about three parts done, take off all the fat; then reduce the sauce till very thick, take out the parsley, onions, bay leaf, and clove; put in a *liaison* of three yolks of eggs, and an ounce of butter; put the wings on a dish, pour the sauce over them; as soon as they are quite cold, cover each wing well with the sauce; roll them in bread crumbs, then dip them in beaten eggs, cover them again with crumbs, and fry them nicely; drain and serve with fried parsley.

TURKEY Poult.—These should be drawn and trussed in the same manner as a turkey, except that the head should be left on, and turned under the pinions, with the bill pointing outwards.

TURKEY-POULT en Mayonnaise.*—Take a cold roasted turkey-poult; cut it up, take off all the skin, and put the pieces into a pan, with a little oil, tarragon vinegar, a little minced *ravigote*, salt and pepper. When they are well soaked, lay the pieces on a dish, the inferior ones first; pour a *mayonnaise* over them; garnish with hard eggs, fillets of anchovies, gherkins, capers, and a cordon of jelly round the edge.

TURKEY-POULT PEAU de Goret.*—Prepare a fine turkey-poult in the usual way; rub it over, and baste it with oil, like a sucking pig, whilst roasting; make it a nice colour, sprinkle salt over, and serve it with a sauce *à la Diable*.

TURNIPS (Boiled).—Pare them thick; when boiled, squeeze them well, to thoroughly drain them from the water: mash them smooth, heat them with a little cream, add a piece of butter, a little flour, pepper, and salt.

TURNIPS (Purée of).*—Take a dozen

large turnips, slice and put them into a saucepan, with a quarter of a pound of butter; set them on a fierce fire, stirring frequently with a wooden spoon; when of a nice clear colour, add a ladleful of *velouté*, and another of veal blond; reduce it to the proper consistence; skim it well, and rub it through a bolting-cloth.

TURNIP Sauce.—Pare four turnips, and let them simmer gently in a little water until done, and the liquor reduced, then rub them through a sieve. Add to them a little *béchamelle*, then cut some more turnips in shapes, as for *haricot*; simmer them also the same as the first, and then add them to the others.

TURNIP Soup.—Be careful in choosing your turnips, that they are not in the least spongy; take twelve, and cut them about an inch square; then cut them into the form of a barrel, and put them as you do them into a basin of water; while they are preparing, set a quarter of a pound of butter on the fire in a shallow stewpan, to clarify; when the turnips are ready, and drained from the water, put them in the butter, and fry them till they become of a fine brown colour; then put them on a sieve to drain; after this put them into a soup-pot, with a little sugar and salt, and fill it up with *consommé*; set it by the stove to boil gently, skim it well, and clarify it the same as other soups. It will be a great improvement to put in at first with the turnips, a few heads of celery, cut round and blanched. Bread must be put in this, as well as other clear soups made with vegetables.

TURNIPS in various Ways.—Cut them in pieces, parboiled in salt and water, then stewed in butter, with parsley, scallions, salt, pepper, and nutmeg; thicken the sauce, and serve it over them. Parboil, drain, and serve with a *sauce tournée* and mustard-sauce mixed.

TURNIP-TOPS.*—This vegetable is in season during the early part of the spring; they should be very young, and all the stalks, and withered leaves taken off. Turnip-tops require a great deal of water to boil them; put in some salt, and serve them like spinach, plain boiled.

TURNIP-TOPS (Pickled).—Choose them young, pick off all the stalks and withered leaves, put them into boiling water, set them on the fire, and when tender, press out all the water and leave them to cool; then put them into a jar, with some salt and cover them with the best vinegar.

TURTLE Fins.—The fins being stewed

with the turtle as in the receipt for turtle soup, make a dish of them alone, by putting them into a stewpan with some good strong *espagnole*, and some Madeira or port wine, in which let them boil gently till the rawness is off the wine; then squeeze in some lemon juice, lay them on a dish with a paste borderround the edge; garnish them with forcemeat, either in balls or lengths, and pour the sauce over the whole. They may be served with an *Italienne*, *tarragon*, or any other sauce; the inside flesh of the turtle, which has the appearance of chicken, may be larded and treated as a *fricandeau* of veal.

TURTLE Soup.—Cut the head of the turtle off the day before you dress it, and place the body so as to drain it well from blood, next day cut it up, dividing the several parts, viz., the back, belly, fins, and head from the intestines and lean meat, taking care to cut the gall clean out without breaking it; scald in boiling water the firstnamed parts so as to take off all the skin and shell, cut them in pieces small enough to stew, and throw them into cold water, boil the back and belly in water till you can extract the meat from the bones, not longer; put the meat on a dish, then make a good stock with leg of veal, plenty of lean ham, the flesh of the inside of the turtle, draw it down to a colour, and fill it up with beef stock and the liquor and bones of the boiled turtle, season it with the stalks of the basil and marjoram, plenty of onions, bay leaves, bunch of parsley, cloves, mace, and whole pepper, skim it well, and let it boil gently for four hours, and then strain it to the pieces of fin, back, belly, and head of the turtle, which when they are done tender take out into dishes; take out the bones of the pieces of fins and cut the rest in neat square pieces with as little waste as possible. Thicken the stock with *roux* and boil it to cleanso from grease and scum, adding mushroom trimmings, and then strain it through a tammy; in the mean time boil your herbs that have been washed and picked in a bottle or two of Madeira wine with a little sugar, and rub them through a tammy. The herbs are basil, marjoram, thyme, parsley; the two former of which must not be spared, for on them much depends the flavour of the soup. Now add altogether soup, herbs, meat, and some forcemeat and egg balls, boil for a short time and put it away in clean pans till the following day, as the rawness goes off, and you improve the flavour by so

doing; boil it again the next day, and a little before serving season it with lemon juice, Cayenne, salt, and a bottle of Madeira.

N.B. The fat should be taken great care of, separated on cutting up the turtle; blanchd, cut in neat pieces and stewed tender in a little soup separate, and then divided at last as the tureens require.

TURTLE (Mock).—Well wash a calf's head that has the scalp on, having split it in two, and taken the brains out; or if you prefer it take only the scalp, boil it till half done, and then cut it into neat square pieces; put on some basil, marjoram, parsley, thyme, onions, mushroom trimmings, lean ham, and bay leaves, with a few cloves, whole pepper, and mace, in a stewpan, with a piece of butter to fry a little; then add stock sufficient for your soup, and thicken it with *roux*, boil and skim it for two hours, and strain through a tammy to the meat prepared, add forcemeat and egg balls—add a pint of sherry or Madeira, and season at last with lemon juice, Cayenne, and salt. It should boil about two hours and be well skimmed, and therefore should not be made too thick at first.

U.

UDDER—(See **TONGUES**).

UMBLES—(See **DEER**).

V.

VANILLA Cream.*—Take two drachms of vanilla, a quart of milk, the yolks of three eggs, five ounces of sugar, and a pint of cream; beat up the eggs well with the milk and then add the other ingredients; set the whole on a moderate fire, and stir it constantly with a wooden spoon, till the cream will adhere to it; then strain, and serve it cold.

VANILLA Cream (Renversée).*—Take as much cream as will fill the mould you intend to use, and boil it up a few times, with the proportionate quantities of vanilla and sugar; then let it cool, and if the mould will contain a quart, mix twelve yolks and three whole eggs with the cream, and run it five times through a bolting-cloth. Butter the mould, pour the cream into it, and place it in the *bain-marie*, but not too hot; when the cream is set, which you may know by touching it gently with your finger, turn it on a dish; take the

remainder of the cream, stir it over the fire like white sauce, and as soon as it sticks to the spoon (which must be of wood), take it off, stir it an instant, and then pour it over the other cream, and serve cold.

VANILLA Cream (Whipped).*—Put a pinch of gum dragon into a pint of cream, add a small quantity of orange-flower water, powder sugar to the taste, and a little milk, in which some vanilla has been boiled, and the milk strained; whip these ingredients with a whisk, until the whole is sufficiently frothed; then lay it carefully on a dish, in a pyramidal form, and serve.

VANILLA Cream Ice.*—Whisk the whites of twelve eggs to a firm froth in a preserving-pan, pour on them the yolks of eight, and a pound of sifted sugar, whip the whole well with a whisk, and pour in by degrees two quarts of boiling cream; continue to whip it for some little time, and then put it on the fire, with half an ounce of vanilla bruised, still whipping; when it has boiled up three or four times, strain it, and freeze as usual. (See ICE.)

VANILLA (Crème of) Liqueur.*—Dissolve over the fire two pounds ten ounces of broken sugar in three pints of purified river water; when it has boiled up once, pour it into a jar, on three drachms of vanilla cut in pieces, and half a grain of amber. When quite cold, add three pints of good brandy, cover the vessel, and when it has infused six days, colour it with a little prepared cochineal; filter, and bottle the *liqueur*. Cork the bottles tight, and seal the corks.

VANILLA Sticks.*—Take some march-pane paste, a quarter of a pound of chocolate, and the same of vanilla; mix these well into the paste, and then form it into sticks, like the vanilla in its original form; lay them on a sheet of paper, and bake in a slow oven.

VEAL.—The flesh of the bull calf is firmer, and generally more esteemed than that of the cow calf, but the flesh of the latter is the whitest, and the fillet is often preferred on account of the udder. When the head is fresh, the eyes will appear full; if the shoulder vein is of a clear red, it is good; when there is any green or yellow spots, it is stale; the breast and neck, when good, should look white and clear; the loin is very apt to taint under the kidney, it will be soft and slimy when stale. Veal should never be kept long undressed, as it by no means improves from keeping.

The French divide the leg into three parts, besides the middle bone; these are called the *noir*, *sous-noir*, and *contre-noir*. The first is the largest, and has the udder to it; the second is the flat white part under the *noir*, and the third is the side part.

VEAL (Blanquette of).*—Take a cold roasted shoulder of veal, raise the skin carefully, the fillet or loin will do the same; and cut all the finest parts into neat collops; make a *ragoût* with some champignons, cut in slices, a bunch of sweet herbs, a bit of butter, a pinch of flour, salt, and pepper; when this *ragoût* is reduced properly, put in the veal, add a *liaison* of yolks of eggs, and some cream; stir it over the fire, taking care not to let it boil; squeeze in a little lemon juice, and serve.

VEAL (Boiled).—Veal should be well boiled, in a good deal of water; if boiled in a cloth, it will be whiter; serve it with tongue, bacon, or pickled pork, greens of any sort, brocoli, and carrots, or onion sauce, white sauce, oyster sauce, parsley and butter, or white celery sauce.

VEAL (Broiled) Venetian Fashion.—Cut some slices of veal tolerably thick and large, and let them marinate for about an hour in a little oil, chopped parsley, mushrooms, shalots, bay leaf, thyme, basil, pepper, and salt; let as much of the *marinade* adhere to them as you possibly can, and strew over them bread crumbs; broil them slowly, baste them with what remains of the *marinade*, and serve with a squeeze of lemon, or a Seville orange over them.

VEAL Broth.—Stew a knuckle of veal in a gallon of water, with two ounces of rice or vermicelli, a little salt, and a blade of mace. When thoroughly boiled and the liquor reduced to half, it is fit for use: you may add celery and parsley sometimes.

VEAL Cake.*—Take some nice thin slices of veal, and season them with salt, pepper, and nutmeg grated; have ready some hard-boiled eggs sliced, and put a layer of these at the bottom of a basin or pan, then a layer of veal, then some slices of ham; over this strew marjoram, thyme, parsley, shred fine, bread crumbs, and lemon peel chopped small; then a layer of eggs, veal, ham, &c., and so continue till the pan is filled; pour some good gravy over the whole, cover the pan with coarse brown paper, tie it closely over, and set it to bake in a slow oven; an hour will be sufficient to bake it; when cold, turn it out upon a

dish, and serve; garnish with parsley and aspic jelly.

VEAL Cakes.*—Take three quarters of a pound of lean veal, a quarter of a pound of beef suet, half the rind of a lemon, a little mace, nutmeg, pepper, salt, and a little shalot; mix these together, beat them well in a marble mortar, make them into small cakes, fry them, and send them up in a good gravy, either white or brown.

VEAL Cannellons.*—Cut your veal into very thin slices, all the same size, at least three inches square; lay on each slice some *godiveau*, roll it up, so that it may not be more than an inch thick; fasten all the edges with white of egg, so that they may look like pieces of cane; stew them in a covered pan, with veal gravy and *consommé*; when done, drain them; strain the sauce, take off all the fat, and let it cool, to glaze the *cannellons*.

VEAL Collops.*—Cut some cold veal into thin slices, the size and thickness of a half-crown, dip them into the yolk of an egg well beaten, cover them with bread crumbs, sweet herbs, lemon peel shred fine, and grated nutmeg. Put a little fresh butter into a pan, make it quite hot, fry the veal in it, and when done, lay it on a dish by the side of the fire; make a little gravy of a bone of veal, shake a little flour into the pan, stir it round, add the gravy and a little lemon juice, pour it over the veal, and garnish with lemon.

VEAL Collops.*—Cut some cold roast veal into dice, and give them a toss up over the fire in a little butter, with a pinch of flour; then add a little stock, shred parsley, and scallions, salt, pepper, and nutmeg; keep it on the fire till the sauce adheres to the mince; then put the whole on a dish. Make a paste as for apple pie; roll out this very thin, and lay the cold mince in little heaps on half of it; turn the other half over it, cut it round these little heaps, pinch the edges of all to keep in the meat, and fry your collops.

VEAL Florentine.—Take two veal kidneys, and mince them with their fat, very small, and mix it with a few currants, the yolks of four or five eggs boiled hard and chopped small, a pippin cut fine, some bread crumbs, candied lemon peel cut small, and season with nutmeg, cloves, mace, a little mountain wine, and some orange-flower water; line the bottom of a dish with a nice puff paste, put in the above, cover it with puff paste, and set it to bake in a slow oven.

VEAL Fricandeau.—This should be cut from the leg of veal, of that part where the lean is in a compact lump, and when cut out and trimmed is undivided by skin or sinews. You may lard it or not; then trim the bottom of the stewpan with a carrot, turnip, onions, and celery sliced, two bay leaves, whole pepper, allspice, cloves, and mace, a bunch of herbs, and a clove of garlic; cover all this with thin slices of fat bacon, place your *fricandeau* on that, add some pot-top, and a pint of water, cover the whole with paper, and keep the cover close; let it stew gently for three hours; take the paper off, and put live charecoal on the lid, so as to brisk up the larding and make it a nice colour; when enough take it out and glaze it nicely; and serve with either tomato sauce, sorrel, endive, or spinach, or what you like.

VEAL Fritters.*—Cut the remains of a tender piece of veal into small, thin, round pieces; dip these into a good batter, and fry them in the usual way, in oil. When done, drain, sprinkle salt over, and serve them.

VEAL (Grenade of).*—Take a *noir* of veal, cut it into four pieces, all of the same size, and lard them; take also a very fine fowl, season them moderately, and partly dress them; butter the interior of a plain deep mould, in the centre of which put a large ball of *farce*, place the four pieces at the four corners, between them a piece of the fowl (using only the white parts); fill up the intermediate spaces with rayfish, and all the interstices with *farce*; pour in some jelly to fix the different articles together. Be careful to place the backs of the rayfish and the larded parts of the veal against the sides of the mould, and put some truffles into the jelly before it is poured in. Set the mould in a cool place, and when the jelly is congealed, dip it an instant into boiling water, and then turn it out.

VEAL Ham.—Take two ounces of saltpetre, one pound of bay, and one pound of common salt, and one ounce of juniper berries, bruised; rub some of this well into a leg of veal cut ham fashion; lay the skinny side downwards at first, but let it be well rubbed and turned every day for a fortnight; then hang it in wood smoke for a fortnight. It may be boiled or parboiled, and then roasted.

VEAL (Haricot of).*—Take a neck or breast of veal (if the neck, cut the bones short), and half roast it; then put it into a stewpan with just sufficient brown gravy to cover it, and when nearly done, have

ready a pint of green peas boiled, six cucumbers pared and sliced, and two lettuces cut into quarters, and stewed in brown gravy, with some forcemeat balls ready fried; put all these to the veal, and let them just simmer; lay the veal in a dish, pour the sauce and peas over it, and serve the lettuces and forcemeat balls all round.

VEAL (Cold) hashed.—Cut it in slices, flour it, put it into a saucepan with a little good gravy, some grated lemon peel, pepper, salt, and ketchup. Make it hot, then add a little lemon juice; serve fried sippets round the dish.

VEAL (Minced).—Cut the veal into very small pieces, but do not chop it; take a little white gravy, a little cream or milk, a bit of butter rolled in flour, and some grated lemon peel; let these boil till of the consistence of a fine thick cream; with a little salt, and white pepper; put it into the saucepan to the other ingredients, and make it quite hot, but be careful that it does not boil after the veal has been put in, or it will be hard; before being taken up, squeeze in some juice of lemon; serve it on a dish over sippets.

VEAL (Minced) with Poached Eggs.—Mince part of a roasted fillet of veal extremely fine, put it into a stewpan, and pour over it a sufficient quantity of good hot *béchamelle* sauce to make it of a tolerable thickness; then have a stewpan full of water, with a little vinegar in it, and salt, and as soon as it boils, break in two eggs, and keep it boiling quick (but not so as to boil over); when they are done, take them out with a cullender spoon, and put them into another stewpan of clear warm water; break two more into the vinegar and water, and do the same as the two first, and so on till six are done; when you want to serve, squeeze a little lemon juice in the mince, pour it on a hot dish; take the eggs out of the water neatly, trim them, and lay them on the veal, and serve.

VEAL (Minced) in a Timbale.—Make some mince, the same as minced veal, with poached eggs, and keep it hot by the fire, fry some good plain pancakes, made without sugar or lemon peel; then lay a pancake at the bottom, and all round a well-buttered oval mould, then lay the rest open, and spread each with the mince; roll them up neatly, and lay them close in the mould; cover them up with a pancake; about half an hour before dinner is to be served, put it into a moderate

oven; and when wanted, turn them out in a dish, and pour a little strong gravy in the dish under them.

VEAL à la Moëlle.*—Take some very thin cutlets, beat them well with a rolling-pin; pound a piece of crumb of bread, about the size of an egg, some bacon, beef marrow, shred parsley, with pepper and salt, in a mortar; spread a little of this *farce* over a slice of veal, and cover it with another; fix the edges together with beaten egg; when all are done, dip them in egg, bread, and broil them.

VEAL Olives.—Take some slices from a fillet of veal, then cut them round of about the size of the palm of your hand, make a forcemeat with the remains of roasted chickens, suet, herbs, eggs, and spices; lay the slices alternately with a little of this forcemeat and fat livers sliced, truffles, or mushrooms; continue these to a moderate height, the last layer being veal; then roll them in a caul, and tie or sew them up; put them into a stewpan, with slices of ham and veal, parsley, shallots, two cloves, one of garlic, pepper, and salt, a little stock, and one glass of white wine; let it stew slowly; when done, take off the caul, wipe off the fat, skim, and strain the sauce; add a little cullis, lemon juice, and chopped parsley, and serve over the olives.

VEAL Olives.—Cut some thin slices from the fillet (if it is large, one slice will be sufficient for three olives); rub them over with yolk of eggs, strew on them some bread crumbs, mixed with parsley chopped, lemon peel grated, pepper, salt, and nutmeg; on every piece lay a thin slice of bacon, it must not be too fat; roll them up tight, fasten them with small skewers, rub the outside with egg, roll them in the bread crumbs, &c., and lay them in the Dutch oven, and let them brown, without burning; they will take a long while doing; some prefer frying them. Serve the following sauce over them: Thicken a pint of good gravy with *roux*, add ketchup, Cayenne, and pickled mushrooms, and boil this for a few minutes. Forcemeat balls may be added.

VEAL Olives à la Mode.—Take two pounds of veal, beat it very fine, as for forcemeat, and mix it with the yolks of two eggs, two anchovies, half a pound of marrow, a few mushrooms, either fresh or pickled, half a pint of oysters, some thyme, sweet marjoram, parsley, spinach, lemon peel, salt, pepper, nutmeg, and mace, finely beaten; let the whole be thoroughly well

mixed: take a veal caul, have a layer of bacon, and a layer of the ingredients, roll it in the veal caul, and either roast or bake it; when done, cut it into slices, lay them in a dish, and serve a good gravy over them.

VEAL Olive Pie.—Line your pie-dish with a good crust, put in the olives (see receipt for veal olives), fill up the dish with stock, and put in the oven to bake; when done, pour in some gravy, thickened with a little cream and flour boiled together, and serve.

VEAL Patties.—Mince some veal that is underdone with a little parsley, lemon peel, a little grated nutmeg, and a little salt; add *béchamelle* sauce, just sufficient to moisten the meat; a little scraped ham is a great improvement: the above should not be warmed until the patties are baked, then fill them.

VEAL Pie.—Take a neck, or nut, cut out of the fillet, cut it into collops, stir it over a quick fire with a bit of butter till it becomes brown; then set it to stew with a little pepper, and in just sufficient water to cover it, until done enough; then take it off the fire and let it cool. Line a dish with puff paste, and lay in the veal, with thin slices of ham between; add the yolks of hard-boiled eggs, a little pepper and salt, and half of the gravy the veal has been stewed in; put on the lid, trim it neatly, form a star of leaves upon the top, egg, and bake it, then pour in the remainder of the gravy.

VEAL Pie.—Cut steaks from a loin of veal, season them with pepper, salt, nutmeg, a few pounded cloves, slice two sweetbreads, season them in the same manner; line a dish with puff paste, put in the veal and sweetbreads; add the yolks of hard-boiled eggs, and oysters at the top; fill up the dish with stock, put on the cover, and bake; when done, pour in some good gravy.

VEAL (Potted).—Take a pound of the lean of white veal, put it into a stewpan with two ounces of fresh butter, the juice of a lemon, pepper, salt, sifted mace, a bay leaf, allspice, cloves, nutmeg, cinnamon, and mushroom powder, a small quantity of each; a little parsley, thyme, savory, and a couple of shallots chopped fine; stew them ten minutes, then pound them; add a pound of the mellow part of a boiled pickled tongue, beaten to a paste, half a pound of cold fresh butter, mix all well together with two eggs beaten; then press the mixture down tight into small pots,

cover them with paper, and put them into a moderate oven; twenty minutes will be sufficient for them to bake; when cold, pour over them clarified butter.

VEAL (Potted).—Take part of a knuckle or fillet of veal that has been stewed; beat it to a paste with butter, salt, white pepper, and mace pounded; pot it, and pour clarified butter over.

VEAL Quenelles.*—They are made the same as all others.

VEAL Ragout.*—Take a breast of veal, cut it into pieces, put it in a stewpan over the fire to brown, then pour in as much stock as will cover it; add an onion stuck with cloves, some salt, black pepper whole, and a bundle of sweet herbs, and let it stew till done; then thicken some gravy, add a little ketchup, and serve over the veal. This may be served also with stewed mushrooms, stewed peas, or a haricot sauce.

VEAL Ragout à la Bourgeoise.*—Dissolve some butter in a stewpan, brown in it two spoonsful of flour, then put in your veal, and keep stirring it till the meat is firm; pour in some hot water or broth, and continue to stir until it boils, then put in a little thyme, a couple of bay leaves, pepper, and salt, let it boil slowly; in an hour's time add peas, onions, champignons, carrots, or morels, according to your taste. If the *ragout* is thin, make a *liaison* with the yolks of four eggs, and serve.

VEAL (Rolled).—Bone the thin end of a breast of veal, strew over it a good deal of parsley, pepper, and salt, to make it savoury, a little nutmeg, grated lemon peel, and some sweet herbs and *farce*; roll it tight, sew it up, put it into a small stewpan, with the bones, and just sufficient water to cover it, some whole pepper, a bit of lemon peel, an onion, and a little salt, and let it boil until tender; in cold weather it will keep good for a week. It may be served cold, but is best cut in slices, dipped in egg, then in bread crumbs, and fried; thicken some of the liquor with a little *roux*; add pickled mushrooms, a little cream, ketchup, a few morels, pepper, and salt; pour the sauce in a dish, then lay in the veal.

VEAL Sausages.—Take equal quantities of lean veal and fat bacon, a handful of sage, and a few anchovies. Beat all in a mortar, and season well with pepper and salt; when wanted for use, roll and fry it and serve either with fried sippets, or on stewed vegetables, or white collops.

VEAL Semelles.*—Cut part of a fillet of

veal into slices an inch thick, season them with salt and pepper, and give them a few turns in a little butter, with a bay leaf. Lay at the bottom of a deep saucepan a very thin slice of bacon, and on it one of the slices of veal, and continue to lay them in alternately, until the whole are used, then add a glass of water and some bay leaves; close the saucepan very tight, first putting a sheet of paper over the meat; stew it on hot ashes for four or five hours; take care to keep the fire up to the same point all the time. Serve with a piquant sauce.

VEAL Stock.—Cut a leg of veal and some lean ham into pieces, put them into a stewpan, with a little water, some carrots, turnips, onions, leeks, and celery; stew them down till nearly done, but do not let it colour; then add a sufficient quantity of beef stock to cover the ingredients, and let it boil for three hours, skim off all the fat and strain it; a little game stewed down with the above will greatly improve the flavour; be particularly careful that it does not burn.

VEAL à la Villageoise.—Season some large slices of veal with pepper, salt, five spices, parsley, and shalots; cut likewise some thin slices of ham, dip them in egg, and lay them on the slices of veal, and wrap the ham up in the veal, and let them boil with a glass of white wine, and the same quantity of stock; when done, skim, and strain the sauce, and serve it in the dish with the veal, without adding any thing else.

VEAL (Breast of) collared.—Bone a breast of veal, and beat it; rub it over with the yolk of an egg, and strew over a little beaten mace, nutmeg, pepper, salt, a large handful of parsley chopped small, a few sprigs of sweet marjoram, a little lemon peel shred fine, and an anchovy pounded, and mixed with a few bread crumbs. Roll it up tight, bind it with a tape, and wrap it in a cloth; then let it boil two hours and a half in salt and water, then take it out, and hang it up by one end to drain, then put it into the following pickle: A pint of salt and water, and half a pint of vinegar.

VEAL (Breast of) collared.—Bone a breast of veal, and with a feather or brush do it all over with the yolk of egg well beaten; take some crumbs of bread, a little grated nutmeg, beaten mace, pepper, salt, a few sweet herbs, and a little lemon peel cut small; strow these all over the veal; run a thick skewer into it to keep it together: roll it up tight, and bind it very

close with tape; wrap it in a veal caul, and roast it; before being taken up, take off the caul, sprinkle the meat with salt, and baste it with butter; it should be roasted before a brisk fire, and done of a nice brown; when it is taken up, cut it in three or four slices, lay it in a dish; have ready a boiled sweetbread, cut it in slices, and lay round the dish (some prefer it larded), and serve a good white sauce over the veal.

VEAL (Breast of) glacée.*—Cut the breast as square as possible, bone it to within two inches of the gristles, and tie down the meat, so that the joint may look very plump, and cut the soft bones beyond the gristles. Put the breast into a large saucepan with three or four carrots, as many onions, two bay leaves, two cloves, and a ladleful of stock; cover the veal with rashers of bacon, and a buttered paper; set it on a large fire to make it boil, and then lessen it, put some fire on the saucepan-lid, and so leave it; when about three parts done, take out the carrots, &c., and let the liquor fall to a glaze; and when quite done, turn the meat over, that the upper part may take the glaze also, then dish the joint; put two ladlesful of *espagnole*, and a spoonful of stock into the saucepan; detach the glaze from it over the fire, and pour the sauce over the veal. Two hours and a half are required to dress a breast of veal in this manner.

VEAL (Breast of) marinated.—Take a breast of veal, and cut it into pieces, and let it boil in some stock till three parts done; then take it out, and marinate it about an hour, with two spoonsful of vinegar, a little of the stock it was boiled in, some pepper and salt, two cloves of garlic, four of spices, sliced onions, thyme, and bay leaf; drain it, and fry it of a good colour with parsley.

VEAL (Breast of) roasted.—Breast of veal should be roasted with the caul on till almost done enough, then take it off; flour and baste it.

VEAL (Breast of) stewed.—Put a breast of veal into a saucepan, with a little stock, a glass of white wine, a bunch of sweet herbs, some mushrooms, two or three onions, some pepper, and salt, and let it stew gently until quite tender; when done, lay the meat in a dish, skim, and strain the liquor, and serve over the meat; garnish with forcemeat balls.

(VEAL Breast of) stuffed.*—Take three quarters of a pound of fillet of veal, and a pound of udder; mince, and mix with them

sbred parsley, shalots, pepper, salt, nutmeg, and the yolks of three eggs. Cut off the ends of the rib-bones of a breast of veal, make an incision between the top of the meat and the ribs, which fill with as much of the *farce* as it will hold, then sew it up, that none of the *farce* may escape; lay the veal in a braising-pan between rashers of bacon; add some *poêlé*, and stock, if necessary, and braise it for three hours. When done, let it drain, untie and glaze it. Put some reduced *espagnole*, a bit of glaze, and an ounce of butter, into the liquor; let the latter dissolve, stir it well, and pour it over the breast of veal.

*VEAL (Breast of) en Surtout.**—Take a fine breast of veal, bone it, take off all the skin, and lay it on a dish; make a fine *farce*, which spread all over the meat to the thickness of an inch; then roll it up with two or three small pigeons, some morels, veal sweetbreads, artichoke bottoms, &c.; cover the breast with fillets of fowl or game, and the *farce*; envelop the whole in a thick caul, wash it over with yolk of egg, cover it completely with bread crumbs, and bake it of a nice colour. Serve it with veal gravy. This joint ought to be partly dressed in good stock before it is put *en surtout*.

*VEAL Chops à la Belle Vue.**—Lard half a dozen handsomely-cut chops with udder, truffles, and tongue à l'*écarlate*, and then lay them in a stewpan on slices of bacon; cover them with the same; season them with pepper and salt, and add two carrots, two onions (one with two cloves in it), and a *bouquet*; pour in a glass of Madeira wine, and a ladleful of *consommé*; set them on a brisk fire, which lessen after a short time, and leave the chops on for an hour. When done, press out all the moisture; as soon as they are cold, trim, glaze, and lay the chops on a dish, garnished with whites of eggs, truffles, and gberkins; pour into the middle of them a green *magnonnaise*, and put round the edge of the dish a border of jelly.

*VEAL Chops (Breaded).**—Take six or seven handsomely-cut chops, season them well with salt and pepper, and put them into melted butter; when sufficiently soaked, put them into beaten eggs, take them out, and roll each separately in bread crumbs; make the chops as round as you can with your knife, and lay them on a dish; when all are breaded, broil them slowly over a moderate fire, that the bread may not be too highly coloured. Serve with clear gravy.

VEAL Chops à la Dreux.—Lard some well-cut chops with bacon and ham, season with pepper, salt, and spices, and brown them in some butter, then trim them nicely. Put into a stewpan some rashers of bacon, slices of veal, the same of carrots, two cloves, a bay leaf, parsley, and scallions; lay the chops in, cover them with bacon and a buttered paper; moisten with a ladleful of *consommé*, and stew them for an hour and a half, then drain, glaze, and serve them with any sauce you please.

*VEAL Chops Fondantes.**—Separate the chops from the bones, take out all the sinews, and mince the meat very small, and also some streaked bacon; mix them together, and season the whole with pepper, salt, and spices; spread this *farce* on pieces of caul, making each the shape of a chop; bury a bone in every one, so that the end only will be seen; cover these with bread crumbs, mixed with sweet herbs, and then fry them in lard; let the pan be very hot. Serve them dry, or not, as you please.

*VEAL Chops en Lorgnette.**—Beat the chops rather flat, and lard them with bacon, seasoned with pepper, salt, and spices; brown them in some butter, and trim them nicely. Cut seven pieces of tongue, à l'*écarlate*, of the size of a baldfrown, and nearly half an inch thick; cut some large onions into round slices the same thickness, but rather larger; take as much from the centre of the latter as the tongue will fill up; make as many of these as you have chops, upon which place them; then stew the chops as for *la Dreux*. When done, glaze the chops and the tongue, but not the onion, and dish them; reduce the sauce with a little *espagnole*, and pour it into the dish with them.

*VEAL Chops en Papillotes.**—Cut and trim your chops as usual; and put them into a pan, with some butter, salt, and pepper; set them on the fire, and let them remain till nearly done; then place them on a dish, and pour the butter, with some sweet herbs, over them. Take as many pieces of paper as you have chops (each sufficiently large to contain a chop), oil them well, lay on every one a thin slice of bacon, and (when cold) a chop with the herbs on both sides, then another thin slice of bacon; fold these up in the paper as close as possible; make the ends quite secure to prevent even the butter from escaping, and broil them over a slow fire, that they may be thoroughly done, and

the paper not burnt. Serve with a clear gravy.

VEAL *Chops Sautées*.*—Take seven handsome veal chops, trim, and lay them in a pan, previously sprinkled with pepper and salt; strew over the chops, also, pepper, salt, parsley, and shalots, shred very small; pour melted butter over them, and set the pan on a fierce fire; turn the chops when one side is done; be careful not to make them too deep a colour; if you find they brown too quickly, lessen your fire. When done, arrange them neatly on a dish; put four ladlesful of *espagnole*, and a bit of glaze, into a pan, stir it round, and pour the whole over the chops, and serve.

VEAL *Chops à la St. Garat*.*—Cut some tongue, *à l'écarlate*, into moderate-sized *lardons*; grate a little bacon, and warm it in a stewpan; add the *lardons*, with pepper and nutmeg; toss them up in this, and lard some veal chops quite through with them when cold. Brown the chops in a little butter, and then trim them. Put into a stewpan a few rashers of bacon, cuttings of the tongue, slices of ham, and a little basil; lay in the chops, cover them with bacon, carrots, or onions sliced, and two glasses of *consommé*, or stock; cover the saucepan; put fire on the lid, and let them stew for two hours. When done, drain and glaze them; strain the sauce, and with four ladlesful of it mix three of *espagnole*, reduce, and pour it into the dish, with the chops.

VEAL (*Chump of*) *à la Daube*.—Cut off the chump end of the loin; take out the edge bone, and put in its place some good forcemeat; tie it up tight, and lay it in a stewpan with the bone that has been taken out, a bunch of sweet herbs, an anchovy, two blades of mace, some white pepper, and a pint of good veal stock; cover the veal with slices of fat bacon, and lay a sheet of white paper over it. Cover the pan close, and let it simmer for a couple of hours; then take out the bacon, and glaze the veal. Serve it with mushroom or sorrel sauce in the dish, or any other sauce you think better.

VEAL *Cutlets (Marinated)*.—Veal cutlets marinated, are done the same as in all former directions for *marinade*; or you may do them the same as a breast of veal marinated, and serve with whatever sauce you approve of.

VEAL *Cutlets à la Provençale*.*—Lard some well-shaped cutlets with anchovies and gherkins, and soak them for half an

hour in some oil, with pepper and salt; tie each cutlet in a rasber of bacon, and stew them in some butter, with parsley, salt, pepper, and two glasses of stock. When done, untie, but do not take off the bacou. Serve with their own sauce reduced.

VEAL *Cutlets in Ragoût*.—Cut some large cutlets from the fillet, beat them flat, and lard them; strew them over with pepper, salt, bread crumbs, and shred parsley; then make a *ragoût* of veal sweetbreads and mushrooms; fry the cutlets of a nice brown in melted butter; then lay them in a dish, and serve the *ragoût* very hot over them.

VEAL *Cutlets en Redingotes*.*—Prepare your cutlets in the same manner as veal chops *en papillotes*; but instead of wrapping them in paper, envelop them with their seasoning in pieces of light paste, and bake them in a moderate oven. When done, pour veal gravy over, and serve the cutlets hot.

VEAL *Cutlets with Sour Sauce*.—Let the cutlets be cut moderately thick; put them into a saucepan, with just sufficient water to cover them; when half done, take them out, and let them drain and cool; make a thin batter with eggs and a little flour; set a fryingpan on the fire, with some lard; as soon as it is hot, dip the cutlets in the batter, and fry them of a nice brown; serve with sauce made of verjuice, salt, and pepper.

VEAL *Cutlets (Stewed)*.—Cut part of the neck into cutlets; shorten them, and fry them of a nice brown colour; then stew them in some good gravy, thickened with a little flour, until tender; then add some ketchup, Cayenne, salt, a few truffles, and morels, and some pickled mushrooms. Forcemeat balls are an improvement.

VEAL *Cutlets and Sweet Herbs*.—Chop all sorts of sweet herbs, mushrooms, a little winter savory, shalots, pepper, and salt, a spoonful of oil or butter; dip the cutlets in this, and reduce the sauce to make it stick; then do them over with egg and bread crumbs, and set them in the oven to bake; add a glass of white wine, and a little cullis to the sauce, skim it well, and when the cutlets are done, lay them on a dish, and serve them to table, with the sauce poured over.

VEAL (*Fillet of*) *in a Ragoût*.—Take out the bone from a nice large white fillet of veal, and put into its place plenty of good forcemeat; tie it up well; put it on the spit, fasten buttered paper over, and

roast it; have a *ragoût* the same as for loin of veal with *ragoût*; cut the artichokes into any form you may think proper; place the veal in the centre of the dish, the artichokes round; serve the *ragoût* round, but not over the veal.

VEAL (Fillet of) roasted.—Stuff it with the same ingredients as directed for the shoulder, and roast it according to the same directions (see *Shoulder of Veal roasted*). The fat should be papered.

VEAL (Fillet of) stewed.—Stuff it; half bake it, with a little stock in the dish; then stew it with the stock it was baked in, with some good gravy, and a little Madeira; when done enough, thicken the sauce with flour; add ketchup, Cayenne, a little salt, and lemon juice; give it a boil and serve it over the meat.

VEAL Gristles or Tendrons au Blanc.*—Cut the gristles of any form you choose; scald, and then throw them into cold water: when quite cold, trim, and put them into a stewpan, with a quarter of a pound of melted butter; add in a minute or two a table-spoonful of flour, shake the pan about, that the latter may mix with the butter; in a little while add stock, champignons, a *bouquet garni*, and some pepper; let these stew for four hours, then put in some small onions; when the latter, are done, make a *liaison* with the yolks of three eggs, and serve the gristles, covered with the onions and champignons.

VEAL Gristles or Tendrons en Chartreuse.*—Cut and dress the gristles as directed. (See POELES.) Take thirty carrots, and thirty turnips, cut them into round pieces, all of the same length and size (that of a farthing), and boil them separately in a little *consommé*; also boil forty small onions (as near of a size as possible), and twenty lettuces; scald some French beans, and young peas, taking care they do not lose their green colour; slice half the number of pieces of the roots after they are boiled. Having thus prepared all the ingredients, take a plain round mould, butter it well, and cover the bottom as follows: First, a circle of the sliced carrots, then one of sliced turnips, within that, one of the onions, the French beans, and the young peas; place them as close together as possible. On these arrange the other pieces of carrots and turnips, put them regularly that they may look handsome; cut the lettuces into halves, and lay them over the roots; these, if laid close, will form a solid foundation for the rest; place the gristles over them, also

closely, and fill up all spaces with the remaining vegetables. Cover the mould tight, and put it into the *bain-marie* for an hour. In the mean while, take the liquor in which each article was dressed, clarify, strain, and reduce it; then add a spoonful of reduced *espagnole*, and a bit of glaze; stir these well in, and when the *chartreuse* is ready, turn it out, and pour this sauce over it.

VEAL Gristles or Tendrons en Marinade.*—Cut the gristles into square pieces, and put them into a stewpan on slices of bacon; cover them also with bacon, and pour in a *marinade*; stew them for two hours and a half; then drain, dip them in batter, and fry them, but not in a hot pan. Serve with parsley fried crisp.

VEAL Gristles or Tendrons Poêlés.*—Take the gristles from two breasts of veal, cut them very close to the rib-bones; they may either be cut in small square pieces, or left whole at pleasure, only taking care that they are all the same size; soak and blanch them well, then put them into a stewpan between slices of bacon; pour a *poêlé* over, and stew them for four hours, when, if they are tender enough for a larding-pin to penetrate them, arrange them in a circle on a dish, putting into the centre whatever you may think proper: glaze them.

VEAL Gristles au Soleil.*—Prepare and dress the gristles as *au blanc*, and when thickened, place them on a dish, and pour the sauce over them. When quite cold, cover them with bread crumbs, dip them in beaten eggs, bread them a second time, and fry them, but not in a very hot pan. Serve them on fried parsley.

VEAL Gristles (Tureen of).*—Prepare and stew the gristles *au blanc*, except that they must be moistened with *consommé* instead of stock, they will require three hours' stewing. Take some small veal kernels, sweetbreads, cocks' combs, and kidneys, and twelve fowl *quenelles*, all dressed separately; drain, and put them into the tureen, lay in the gristles, and champignons; thicken the sauce (which ought to be rather thin than otherwise) with the yolks of five eggs, and strain it into the tureen.

VEAL Gristles (Tureen of).—Wash in two or three waters a good quantity of veal gristles, taken from the breast or any other part; then lay them on a sieve to drain; put a bit of butter into a stewpan, and set it over a slow fire, and as soon as it boils, add more butter; when that has

done hissing, put in the gristles, and an onion shred fine, some pepper, salt, sweet herbs shred fine, and some flour; let these fry a little, then pour in some gravy; add three cabbages cut in pieces, and let the whole be thoroughly stewed; when done, skim off the fat, pour in some ham cullis, and serve.

VEAL Kidney.—Take a veal kidney, chop it up with some of the fat, likewise a little leek, or onion, pepper, and salt; roll it up with an egg into balls, and fry them.

VEAL Kidneys.—Mix some sliced onions and minced kidney well together; then fry it in butter, and add a little stock, a little white wine, about one spoonful, pepper, and salt, and serve with a *liaison* of yolks of three eggs, and cream. If you wish to serve it brown, instead of eggs and cream make use of cullis sauce. They may be broiled, and served with a relishing sauce. They may also be made into omelets, and served on toasted bread. They are likewise very good mixed in forcemeats.

VEAL Kidneys, Sautés.*—Mince a kidney small, and put it into a pan with a little butter, champignons (previously dressed), parsley, shalots, pepper, salt, and nutmeg; set the pan on the fire; a few minutes are quite sufficient to do the mince; when done, take it out. Put a pinch of flour, a glass of white wine, and a little reduced *espagnole* into the pan; stir it round, add a little more butter, pour it over the kidney, squeeze in some lemon juice, and serve.

VEAL Kidney Toasts.—Mince a roasted kidney, mince also half its fat; season it well with pepper and salt, chopped shalots, parsley, and a small quantity of green sweet basil; mix all together with the yolks of eggs, and lay it upon slices of bread of an equal thickness, or cut into any shape you please, and smoothed over with a knife dipped in egg; strew over the mince bread crumbs, put them into a baking-dish upon thin slices of bacon, and put them into the oven; when sufficiently baked, drain off the fat, wipe the bread with a linnen cloth; serve with a little gravy under them.

VEAL (Knuckle of) boiled.—Break the bones that it may require less room; wash it well; put it into a saucepan with three onions, a blade or two of mace, and a few peppercorns; cover it with water, and let it simmer till done. You may, if you think proper, boil a little macaroni or rico

with it, to give it a slight degree of thickness. Before it is served, you may add half a pint of milk and cream, and serve this either over the meat, or separately.

VEAL (Knuckle of) fried and stewed.—Fry the knuckle with onions cut in slices, and butter, to a nice brown colour; and have in readiness some peas, lettuce, onion, and a cucumber or two, that have stewed about an hour in a small quantity of water; add these to the veal, and let all stew together till the meat is tender. Add pepper, salt, and a very little mint shred fine, and serve the whole together.

VEAL (Leg of) en Surprise.—Lard the veal with slips of bacon, and a little lemon peel cut very thin; make stuffing the same as for a fillet of veal, only mix with it half a pint of oysters, chopped small, and stuff your veal with this, and put it to stew with just sufficient water to cover it; let it stew very gently till quite tender; then take it up; skim off the fat from the liquor, and add some lemon juice, some mushroom ketchup, the crumb of a roll grated fine, half a pint of oysters, a pint of cream, and a bit of butter, rolled in flour, let this sauce thicken over the fire, and serve it over the veal; garnish the dish with oysters, dipped in batter, and fried, and thin slices of toasted bacon.

VEAL (Loin of) à la Béchamelle.—Chop out the inner bone from a nice white loin of veal, and trim it that it will lay smooth on the dish; chop off part of the chump end, and put it down to roast; let it be well done; have a *béchamelle* sauce prepared, and a few minutes before the veal is to be served, take it up, and cut a deep square hole close to where the chump was cut off; mince the lean you have cut out extremely fine, put it into the hot *béchamelle* sauce, and pour it again into the hole; serve it to table with a well-buttered toast under the kidney, and plenty of gravy.

VEAL (Loin of) with a Ragoût.—Prepare the loin the same as with *béchamelle*, only take particular care that it is not roasted of too high a colour; prepare a *ragoût* made with truffles, mushrooms, cocks' combs, livers, &c. &c., artichoke bottoms, well stewed; lay your veal in the centre of the dish, place the artichokes round, and pour the *ragoût* round and over the artichoke; serve it to table.

VEAL (Loin of) roasted.—Spit the loin, roast and baste it with butter; place under it a dish with some vinegar, a little sage, rosemary, and thyme; let the gravy drop

into this dish; when the veal is done, take it up, make the herbs and gravy hot, and pour it into the dish with the meat.

VEAL (Loin of) roasted.—The fat of the loin must be papered; roast it the same as the fillet.

VEAL (Neck of) boiled.—Chop off the chine bone from a fine white neck of veal, sprinkle it with flour, put it in cold water, boil it very gently, taking care to skim it well; when done, serve it with parsley and butter, oyster sauce, or garnished with tongue or ham.

*VEAL (Neck of) à la Crème.**—Take a handsome-shaped neck of veal, bone and cut out all the sinews, soak it in milk for four-and-twenty hours; then take it out, dry it well, sprinkle it with salt, and a small quantity of grated nutmeg, fasten it to the spit, and roast it for two hours and a half, basting it with *béchéamelle*. When done, put a bit of glaze, a little pepper and nutmeg to the *béchéamelle*; stir them together, pour the sauce into a dish, and serve the neck of veal in it.

*VEAL (Neck of) in Jelly.**—Take a square-cut neck of veal, and having boned it, lard it regularly with udder, tongue, *à l'écarlate*, and very black truffles; wrap in slices of bacon, and tie it up; put the joint into a braising-pan with remnants of veal and poultry, a *bouquet*, two carrots, two onions, two cloves, a glass of brandy, half a glass of Madeira wine, and two ladlesful of jelly; set the pan on the fire; when the liquor boils, skim it, cover the whole with a buttered paper, and close the braising-pan; set it on a stove, with fire on the lid; keep the heat moderate and equal for two hours and a half. When done, put the meat under pressure, and when cold, trim and glaze it. Lay it on a dish: serve it with the jelly, and a *mayonnaise*.

*VEAL (Neck of) au Sanglier.**—Lard a good-shaped neck of veal as usual, and marinate it in two glasses of vinegar, with onions, bay leaf, sage, coriander, pepper, and salt; place it over hot ashes for two hours, and then roast it, using the *marinade* to baste it.

VEAL (Neck of) stewed.—Season some slices of bacon with pepper, salt, shallots, and spices; lard a breast of veal with these, and let it simmer until tender in three pints of stock, two onions, a bay leaf, and a little brandy; when done, lay the meat in a dish, skim off the fat from the liquor, and pour it over the veal.

*VEAL (Noir) en Ballotine.**—Season

some *lardons* with salt, pepper, the four spices, shred parsley and scallions, thyme, and bay leaf; lard with this a *noir* of veal, and then put it into a stewpan with half a pound of butter, add pepper and salt, set it on the fire for three quarters of an hour, without letting it take colour; then put the veal in a dish; leave the pan on the fire that the butter may oil, when add a quarter of a pound of grated bacon, the same of oil, and a dessert-spoonful of shallots, chopped; fry them a little, then put in a dozen *champignons* chopped, a spoonful of shred parsley, seasoned with pepper and nutmeg; when they are all done, pour them over the veal. As soon as cold, take six sheets of paper, oil them well, lay thin slices of bacon over the meat, and then wrap it in a sheet of paper, with all its seasoning, fold a second over that, folded the reverse way, then again another, and so on till all the paper is used; take care that the ends are quite secure, and that it is folded of a nice shape; then tie it up, place it on a grid-iron, over a slow fire, minding the paper does not burn: do it for an hour, untie the paper, and serve it; if the outer paper should be coloured in the least degree, take it off.

*VEAL (Noir of) à la Gendarme.**—Lard a *noir* of veal with fat bacon, and tongue *à l'écarlate*, and then soak it for twelve hours in oil, with a sliced onion, parsley, thyme, garlic, a bay leaf, pepper, and salt; after which wrap it in a sheet of paper, with all the *marinade*: fold two more sheets of paper over it, fasten the *noir* to a spit, and roast it; remove the paper when the meat is nearly done, that it may brown; glaze it lightly, and serve it with a *poivrade*. The paper should be well oiled before the veal is wrapped in it.

*VEAL (Noir of) Santés.**—Having taken off the skin, cut a *noir* of veal into round pieces, the size and thickness of a dollar, beat each piece with the back of a knife, lay them neatly in a pan, and pour over them melted butter, with shred parsley, scallions, pepper, and salt; set the pan on the fire, and the moment the pieces of veal are hot on one side, turn them over, and heat the other: five minutes is quite sufficient to do them; then lay them on a dish and keep them hot; reduce rather more *relouté* than usual, add to it the gravy from the pan, and a *liaison* of two eggs: strain this sauce over the pieces and serve.

*VEAL (Noir of) en Surprise.**—Take a

well-shaped *noir*, lard the upper part with fine *lardons*, and the under part with larger ones, all well seasoned with salt and pepper; line a braising-pan with rashers of bacon and slices of veal; add two carrots, four onions, one stuck with cloves, a bay leaf, salt, a bunch of parsley and scallions; lay in your veal, cover the udder only with slices of bacon, put a round piece of buttered paper over the whole, and braise the *noir* as usual, and then let it cool. When cold, cut out a piece of the meat of an oval shape, through which take out great part of the meat, leaving it at the bottom a sufficient thickness that it will contain a *ragout* securely. Cut a slice from the piece first taken out, cut the rest into dice, and do the same with some champignons, and put both into *béchamelle*. Make the *noir* hot again, then drain and glaze it; put the mince into the hole, lay the slice over it, glaze that also, and serve it; pour some *espagnole travaillée* into the dish.

VEAL (*Small Noir of*).—Take from the shoulder of veal fifteen small *noir*; take off all the skin and trim them; run these on three skewers, marinate them in some oil, with a sliced onion, parsley, pepper, and salt, for half an hour; then fasten them to a spit, and roast them before a large fire; glaze and serve with a clear aspic, or a *purée* of any kind you like.

VEAL (*Shoulder of*) *Galantine*.—Take a handsomely-cut shoulder of veal and bone it; cut about a pound of meat from the thickest parts, mince it together with an equal quantity of bacon, mix them well with the yolks of four eggs, shred parsley, salt, and spices, and spread the *farce*, about an inch thick, over the whole joint; lay on it some *lardons*, truffles, tongue à l'*écarlate*, carrots, and an omelet, coloured green with spinach essence, all cut in *lardons*; cover these with another layer of *farce*, place more of the *lardons*, &c., and then a third layer of *farce*; roll up the shoulder, carefully securing the ends; lay rashers of bacon round it, wrap it in a cloth and tie it tight. Line a braising-pan with slices of bacon, put in the galantine, with two calf's feet, the bone of the shoulder, six carrots, eight or ten onions, one stuck with four cloves, four bay leaves, a little thyme, a large bunch of parsley and scallions; pour in some stock, and cover the pan; set it on the fire, and leave it for three hours, by which time the shoulder will be sufficiently done; take it out, pressing it gently that all the gravy may

run from it, and then let it cool. Break two eggs into a stewpan, beat them well, strain the liquor, and pour it to them, stirring all the time, that they may be thoroughly blended; add a bay leaf, a little thyme, and parsley, salt, pepper, and spices; set it on the fire, and when it begins to boil, remove it to the side; cover the stewpan, and put hot ashes on the top, and leave it to boil slowly for half an hour, when strain it gently through a fine cloth, but do not press it; when cold it will be quite a jelly. Place the galantine on a dish, trim and glaze it, and surround it with the jelly.

VEAL (*Shoulder of*) *aux Petites Racines*.—The shoulder is boned, and larded inside with bacon, seasoned with shred parsley, thyme, bay leaf, pepper, salt, and spices; it is then rolled, and tied up like the galantine, dressed in the same way. It is served hot, with *petites racines* round it. (See Roofs.)

VEAL (*Shoulder of*) *roasted*.—Cut off the knuckle for a stew or gravy, stuff the shoulder with the following ingredients: Some suet chopped fine, parsley and sweet herbs shred fine, bread crumbs, and grated lemon peel, pepper, salt, nutmeg, and yolk of egg; whilst roasting, flour and baste it; veal requires being more done than beef.

VEAL *Sweetbreads*.—They are of themselves generally considered very insipid, and are, therefore, usually served with a sharp relishing sauce, in whatever manner they are dressed, and commonly take their name from the sauce with which they are served. Particular care should be taken to braise them tender and white.

VEAL *Sweetbreads à l'Anglaise*.—Take six veal sweetbreads (three of each sort), scald, and then dress them in a half glaze, in which let them cool; have ready the yolks of four eggs, beaten with a quarter of a pound of butter, to the consistence of a thick cream; drain the sweetbreads, soak them in it, and then roll them in grated bread; repeat this operation, and either broil or bake them.

VEAL *Sweetbreads (Attelets of)*.—When the sweetbreads are scalded, cut them into oblong pieces, all the same size, and put them into an *attelet* sauce; cut also a calf's udder in the same manner, but very thin; put these, alternately, on skewers; dip them in beaten egg, and broil them. Serve with a tomato, or *Italienne* sauce.

VEAL *Sweetbreads à la Béchamelle*.—Blanch two throat sweetbreads, and then let them stew for fifteen minutes in some

good braise ; take them out, and let them cool ; then trim them neatly round, and cut them in rather thin slices, put them into some good *béchamelle* sauce ; a few mushrooms is a very great improvement ; make the whole very hot, and serve.

*VEAL Sweetbread Boudin.**—The sweetbreads being scalded, cut them into pieces as big as nuts, and mix with them pork and beef chopped small, shred tarragon, and scallions, *godiveau*, bread, boiled in milk, and beaten with yolks of eggs, season the whole with salt, pepper, and spices. Soak some pieces of caul in warm water to soften them, spread them open on the table, and fill them with the above-mentioned mixture ; roll them up in whatever shape and size you please, cook them in a Dutch oven, and serve them crisp.

*VEAL Sweetbreads en Caisse.**—Make three paper cases, each sufficiently large to contain a sweetbread ; take three sweetbreads, scald, and then dress them in an *attelet* sauce ; when done, and cold, put them into the cases, previously rubbed with oil ; add a spoonful of *espagnole* to the sauce ; mix them well together, and then pour it into the cases ; cover the sweetbreads with a few finely-grated dry crumbs, add a few drops of melted butter, and bake for half an hour ; let them be nicely browned, and serve.

*VEAL Sweetbreads with Cheese.**—Fry some small onions in a little butter, and then put in the sweetbreads, and half a glass of good stock. Cut some Gruyère cheese into thin slices, lay them on a dish, and pour on them a little veal gravy, previously mixed with the yolks of two eggs ; place the dish over a moderate fire, that the cheese may dissolve gradually, and when the gratin is formed, pour on it the sweetbreads with their sauce, brown it with the salamander, and serve very hot.

*VEAL Sweetbreads (Coquilles of).**—Cut a throat sweetbread and some champignons into bits like farthings ; put two large ladlesful of *allemande*, and a bit of glaze into a saucepan ; when it boils, put in the sweetbreads, and champignons, some butter, parsley, and lemon juice ; give them a boil, and then put the preparation into scallop shells, cover them with grated bread, and Parmesan cheese, and brown them in a Dutch oven.

VEAL Sweetbreads with Cullis.—Well scald the sweetbreads, and trim them, put them into a stewpan, with a small quantity of good *consommé*, a bunch of parsley, a

clove of garlic, two spoonsful of spices, a glass of white wine, a slice of ham, pepper, and salt ; when they are done, skin the sauce, sift it through a sieve, and reduce it to a moderate consistence, adding a small quantity of parsley, chopped fine, a squeeze of lemon juice, and serve it over the sweetbreads. The lemon juice must be omitted if the wine makes it sufficiently sharp or relishing, which is the case for some palates.

VEAL Sweetbread à la Duchesse.—Scald it, then lard it ; put into the middle a little *farce* called *salpicon*, made with mushrooms, truffles, or fat liver ; sew it up, and boil it in good veal stock ; reduce the sauce to a glaze, and serve with a wine sauce, orange, or any other. It is also served with any sort of stewed greens, glazed like a veal *fricandeau*.

VEAL Sweetbreads fried.—Cut them in long slices, and with a feather do them all over with yolk of egg ; make a seasoning of pepper, salt, and grated bread ; do them over with this, and fry them in butter ; serve with butter sauce, with a little ketchup mixed in, or with gravy, or lemon sauce.

*VEAL Sweetbreads (Garniture of).**—Scald the sweetbreads, and put them into a stewpan on two rashers of bacon, lay another over them, add a little clarified butter, carrots, onions, bay leaf, two cloves, and a sufficient quantity of stock to cover the whole ; put in some salt, and stew the sweetbreads for three quarters of an hour. When done, cut them in pieces to use when directed.

*VEAL Sweetbreads braised.**—Take the whitest, roundest, and most fleshy sweetbreads, soak them well in warm water, then blanch them in nearly boiling water ; take them out, drain, and lard them. Lay in a stewpan some rashers of bacon, slices of veal, carrots, onions, two cloves, and two bay leaves ; put in the sweetbreads, with half a spoonful of stock only ; cover them with a round of buttered paper, and braise them for three quarters of an hour. Take care they do not take colour. Serve with a *purée* of endive, or any other article of the same kind.

VEAL Sweetbread like Hedgehogs.—Scald the sweetbreads, and lard them with ham and truffles, cut in small *lardons*, and fried for a short time in butter (lard them so that the *lardons* may stick out a little to give the appearance of bristles) : simmer the sweetbread thus larded in the same butter the *lardons* were fried in, with

stock, a glass of white wine, seasoned with a little salt, and pepper; when done, skim and strain the sauce, add a little cullis, and serve this over the sweet-breads.

VEAL Sweetbreads larded.—Parboil two or three sweetbreads; when they are cold, lard them down the middle with little bits of bacon, on each side with bits of lemon peel, and beyond that with a little pickled cucumber cut very small; stew them gently in cullis or rich gravy, thickened with a little flour, add mushroom powder, Cayenne, salt, if necessary, and a little lemon juice.

VEAL Sweetbread Pie.—(See SWEET-BREAD under the letter S.)

VEAL Sweetbreads roasted.—Trim off the tough part, and blanch for three minutes in a stewpan of water, with a little salt, three heart sweetbreads, then take them out, and put them into a basin of cold water till cool; have an egg beat up in a dish, some bread crumbs, and clarified butter, run a skewer through the sweetbreads, and fasten them on the spit; egg them all over, shake some bread crumbs over, then sprinkle clarified butter over, and then bread crumbs again; put them down to roast again for a quarter of an hour, then take them off the skewer, and serve them on a dish over a little butter sauce, mixed with a spoonful of gravy, a small bit of glaze, and a squeeze of lemon juice; let it be hot, but not boiling, and thoroughly well mixed before it is served under the sweetbreads.

*VEAL Sweetbreads (Sauté of).**—Prepare, scald, and drain the sweetbreads; when cold, cut them into slices about half an inch thick; put some clarified butter into a tossing-pan, season the slices with pepper and salt, lay them in the pan, pour more butter over them, and set the pan on a hot stove; when one side is done, turn them; they require a very short time to dress them. Serve them with an *Italienne*, and glaze them.

VEAL Sweetbreads to stew.—Parboil them, and stew them in white gravy; add cream, flour, butter, nutmeg, salt, and white pepper.

VEAL Sweetbreads with Sweet Herbs.—Braise them the same as with cullis sauce, or much in the same manner; take all sorts of sweet herbs, finely chopped, or any two or one in particular, and simmer them for some time in good cullis, and serve upon the braised sweetbreads, either whole or cut in pieces.

*VEAL Tendons à la Provençale.**—Cut your tendons into scallops, scald and press them; when cold, put them into a tossing-pan, with a half glaze; take care that the glaze covers them entirely; place the tendons on a dish, *en couronne*; have ready some onions dressed as follows: Cut them in slices, and fry them, with a very little garlic, in some oil; drain the onion, simmer in a spoonful of *espagnole*, with a little vinegar and allspice; pour this over the tendons and serve.

VEGETABLES.—Vegetables should be gathered fresh, picked clean, trimmed or pared neatly, and washed in several waters. Those that are to be plain boiled should be put into plenty of boiling water, with salt in it, and drained the moment they are sufficiently done. If over boiled they lose their crispness and beauty.

VEGETABLES (Dish of).—Wash a dish with white of raw egg, then make four divisions in it with fried bread, and put alternately into each division the following vegetables: Spinach, turnips, potatoes, sliced carrots, and small onions, or cauliflower, or heads of brocoli, all previously stewed in a little cullis; when put into the dish, let as much of the essence as possible adhere to them. You may, if you please, instead of making the divisions of fried bread, make them of mashed potatoes and yolks of eggs mixed together, and put on the dish in as many divisions as you please; afterwards baked till of a nice colour, and served to table with any kind of stewed vegetables you may approve.

*VEGETABLE Marrow.**—The smallest are considered the best for dressing; they should be put into hot water with a little salt, and boiled for half an hour, that they may be quite tender; serve them on toasted bread, with plain butter in a boat.

VEGETABLES in a Mould.—Line the inside of an oval mould with rashers of bacon; then set upright alternately, slips of turnips, carrots, pickled cucumbers, and celery, and asparagus heads. Lay a forcemeat at the bottom of the mould, and round the inside of the vegetables; fill the centre with stewed beef tails, with the bones taken out, or with small pieces of mutton or veal passed with sweet herbs, pepper, salt, and lemon juice. Cover with forcemeat, wash it over with egg and bake it. When it is to be served, turn it gently out of the mould upon a dish, take off the

bacon, make a little hole at the top, and pour in some good cullis.

VEGETABLE Pie.—Cut celery heads two inches long, turnips and carrots into shapes, some peeled small onions, or two Spanish onions, artichoke bottoms cut into quarters, pieces of cauliflower, or heads of brocoli, heads of fine asparagus, and any other vegetable you may think proper. Wash all these vegetables thoroughly clean; then boil each separately in just sufficient water to cover them, and as they get tender, strain the liquor into one stewpan, and put the vegetables into another. Then add to their essence half a pint of *consommé*; thicken it with flour, and season it with Cayenne, salt, and lemon juice; boil it for ten minutes, and then strain it to the vegetables, and let them simmer together. Serve them in a raised pie crust, or in a pie-dish, with a raised crust baked round it.

VEGETABLES to preserve for the Winter.—French beans must be picked when young, and a layer of them put three inches deep into a small wooden keg; sprinkle them over with salt, and then put another layer of beans, and strew salt over, and so on as high as you please; be careful not to put too much salt. Cover them with a plate, or a piece of wood that will go into the keg, and place a heavy stone over it; a pickle will exude from the salt and beans. When wanted for use, cut, soak, and boil them the same as though they were fresh.

Keep carrots, parsnips, and beet roots, in layers of dry sand, and do not clean either them or potatoes, from the earth that remains about them.

Store onions should be kept hung up in dry cold room.

Cut parsley quite close to the stalks, and dry it in a warm room, or dry it in a cool oven upon tins.

Let artichoke bottoms be dried slowly, and kept in paper bags; keep truffles, morels, lemon peel, &c., in a very dry place.

You may keep small close cabbages many weeks, by laying them, before the frost sets in, on a stone floor, which will blanch, and make them very fine.

VEGETABLES (*Ragoût of*).*—Put a slice of fresh butter into a saucepan, with some sorrel, lettuce, chervil, parsley, and green onions; let the whole be well washed, squeezed, and chopped fine; leave the saucepan over the fire till the liquor of the vegetables is entirely consumed; then shake in a little flour, moisten with some

gravy and cullis, and add salt and coarse pepper. Let it boil till the herbs are well done, and the sauce wholly consumed; then add the yolks of three eggs mixed up with cream, and thicken the *ragoût* over the fire, without letting it boil.

VEGETABLE Soup.—Peel and cut into slices six large onions, six carrots, and four turnips; fry them in half a pound of butter, and pour on them four quarts of boiling stock; then add to these a crust of bread toasted as brown and as hard as possible (but be careful that it is not burnt), some celery, sweet herbs, white pepper, and salt, and let the whole stew gently for four hours, then strain it through a coarse cloth, have ready sliced carrot, celery, and a little nutmeg, add them to the soup, and let them stew in it until quite tender. Some like the addition of an anchovy, and a little ketchup.

VELOUTE.*—Take the cuttings and remains of any joints of veal and fowl you may have in the house, of which take four pounds, and put into a large stewpan, with some carrots, onions, parsley, scallions, three bay leaves, three cloves, and a ladleful of stock; put your stewpan on a fierce fire, skim it well, and take care that the meat does not stick; when sufficiently reduced, add as much stock as will nearly fill the stewpan, salt it well; give it a boil, skim it, and then put it on the side of the fire to simmer for two hours, after which strain it through a tammy. Make a white *roux*, stir into it for ten minutes a few champignons, then pour on it, a little at a time, the above liquor; let it boil up once, skim it, and set it again by the side of the fire for an hour and a half; take off all the fat, strain it again, and then put it by for use. Take care that the *velouté* is not in the least coloured, as the whiter it is the better.

The *relouté travaillée* is done in the same manner as the *espagnole*.

VENISON.—The choice of venison should be regulated by the appearance of the fat, which, when the venison is young, looks thick, clear, and close; as it begins to change first towards the haunches, run a knife into that part; if tainted, you will perceive a rank smell, and it will have a green or blackish appearance.

If you wish to preserve it, you may, by careful management and watching, keep it for a long time by the following method: Wash it well with milk and water very clean, and dry it perfectly with cloths until there is not the least damp remaining,

then dust pounded ginger over every part; this is a good preventive against the fly. When to be dressed, wash it with a little lukewarm water, and dry it. Pepper should also be added to keep it.

VENISON (*Breast of*).—Either roast or fry it; put some gravy into a stewpan, with a little flour, red wine, currant jelly, and a little lemon juice; boil these together; put in the venison, let it beat, without boiling, and serve.

VENISON in Collops.—Cut part of a haunch of venison into collops, which beat with the back of a knife, and lard them with small lardons; shred some time, parsley, and other sweet herbs; mix them with suet chopped fine, salt, pepper, cloves, nutmeg, and the yolks of eggs; spread this *farce* over the collops, roll them up, tie them round, and roast them; place a dish under them to receive the gravy, pour claret into it, and when the collops are nearly done, put the dish on hot ashes, with grated bread, vinegar, cinnamon, and a little sugar; stir them together, add a ladleful of clarified butter, put in the collops of venison, and serve very hot, with a sauce made as follows: Take of claret, water, and vinegar, a glass each; put into them an onion stuck with cloves, two or three anchovies, a spoonful of salt, the same of pepper, and of cloves also: give the whole a boil, and then strain it.

VENISON (*Hashed*).—Warm it in its own gravy; if there is no fat left, take some slices of mutton fat, set on the fire with a little port wine and sugar, and let it simmer till dry; then add it to the hash.

VENISON (*Hashed*).*—Take some anchovies, boil them till they are dissolved, then add some oysters with their liquor, a little milk, some red wine, and a little ketchup; put in your venison, let it warm in this, but do not let it boil, and serve it with fried sippets, and the sauce, &c. over it.

VENISON *Pasty*, to be served hot.—Bone a breast of venison, beat it flat, cut it in large pieces, season it thoroughly, and lay it in a stone jar, and pour over it some drawn beef gravy; lay the bones on the top, then put the jar in a saucepan of water over the fire, and let it simmer for three or four hours, then set it in a cold place till the following day; then lay a puff paste, tolerably thick, round the edge of a deep dish, lay the meat in the dish, having first taken off the cake of fat from the top; if not sufficiently seasoned, add more pepper, salt, and allspice; pour in part of

the liquor, add some port wine, egg the bottom paste, and lay on a thick top paste; trim and egg it, and let it bake rather more than an hour in a moderate oven; reduce the remainder of the liquor with half a bottle of port wine till very strong, add a little Cayenne, and pour this into the pasty just before serving.

VENISON *Pie or Pasty*.—All kinds of meat intended for pies and pasties must be highly spiced when served hot, and still more highly spiced when served cold; but the seasoning must be regulated by judgment and taste. Take one or two breasts of venison (according to the size you wish to make your pie or pasty), bone it thoroughly, beat it very flat, and lard it through and through with large lardons, well seasoned with all sorts of spices, and sweet herbs finely chopped; roll it up as tight as possible, and tie it up with strong twine. Put into a stewpan the bones and trimmings of the venison, with carrots, onions, parsley, one clove of garlic, thyme, bay leaf, peppercorns, and allspice, and let all stew till nearly dry; fill it up with equal quantities of beef or mutton braise, and water, which let boil very gently till done, then put in the roll of venison; put paper on the top, cover very close, and let it stew gently with fire over and under. When sufficiently done, take it off the fire, and let it stand in the liquor until nearly cold; then prepare a plain paste of four pounds of flour to one pound of butter, the same as for raised pie, but instead of making it stiff, mix it as soft as possible; lay part of this paste as thick as you well can round the edge of the dish; cut off the twine from the venison, skin, and lay it in the dish, and and pour some of the gravy it has stewed in; put on the cover, trim it very neatly, make a hole in the top, do it over with egg, and bake it in a moderate oven for three or four hours; reduce the remainder of the liquor it was stewed in, and when the pie is baked, pour it in; serve it cold. The pasty can scarcely be made too thick.

VENISON (*Potted*).—Put the venison into a pan, and pour red wine over it, and cover it with about a pound of butter; put a paste over the pan, set it in the oven, and let it be well baked; when done, take the meat out of the gravy, beat it fine with the butter that has risen to the top, add more if necessary; season with pepper, salt, and mace pounded; put it into pots, set them in the oven for a few

minutes ; take them out, and when cold, cover with clarified butter.

VENISON (Roasted).—To dress the haunch, chop off the shank, take off the skin, but not any of the fat ; then fasten it on the spit. Make a paste of flour and water, roll it out to the shape of the venison ; lay it on thick upon the venison, paper over that, and secure it well with packthread. Let it roast at a good distance from the fire, and baste it frequently. About a quarter of an hour before serving take off the paste, dredge it with flour, baste it with a bit of butter, and sprinkle a little salt over it ; and when of a fine brown colour, take it up, serve it on a dish, with a good gravy under it, and garnish the bone with cut paper. Serve with hot port wine, or currant jelly, in a boat. A neck of venison should be covered with paste, and roasted in the same manner as the haunch, only that it does not require 'being' so much done.

VENISON Sauce.—Serve with venison, currant jelly by itself, or warmed with port wine, or port wine warmed by itself.

VENISON Semey.—Make some paste with the crumb of a brown loaf grated very fine, a pint of white wine, two pounds of sugar, and the rind of an orange shred small, add a little nutmeg and salt ; mix it well with the hand ; roll it out ; wrap the venison completely in this paste, and bake it for an hour. Serve it with white wine, boiled up with sugar, and spice ; strew powder sugar over it.

VENISON (to stew).—Cut the venison into slices, and put them into a stewpan, with a little claret, rosemary, six cloves, vinegar, sugar, and grated bread ; set these on a moderate fire to stew. When done, add grated nutmeg, and serve.

VENISON (Stewed).—Put into a stewpan a pint of good gravy, a pint of red wine, a large spoonful of currant jelly ; cut the venison into slices, and flour it, and put it into the stewpan with the ingredients, and let it simmer till tender ; take up the venison ; thicken the sauce with a bit of butter rolled in flour, and serve it over the meat.

VENISON (Shoulder of) stewed.—Take out the bone and beat it ; have ready some slices of mutton fat, that have been soaked a few hours in port wine, and lay them about the venison ; sprinkle a little pepper and allspice, in fine powder, over it, roll it up tight, and tie it. Put it into a stewpan that will just hold it, with some mutton or beef gravy, not too strong,

half a pint of port wine, some pepper, and allspice. Let it simmer very closely covered, and as slowly as possible, for four hours. When quite tender, take off the tape, lay the meat in a dish, and strain the gravy over it. Serve with currant-jelly sauce. The shoulder should not be dressed in this manner if very fat.

VERD d'Epinaud, or Spinach Greening.—Wash a large handful of spinach and pound it in a mortar, squeeze the juice from it through a cloth into a stewpan ; stir it over the fire till it curdles, but be sure do not let it boil ; pour it gently on to a silk sieve to drain the water off, and then rub the green through, which will then be fit for use. Parsley may be used the same way, but as it is of strong flavour, must only be used for such sauces and things as require it.

VERDE.—Infuse the rind of three lemons and four oranges in two quarts of rum or brandy, for four-and-twenty hours, closely stopped ; then squeeze the juice through a strainer ; if the fruit is good, there will be half a pint, and if there is not so much, make it that ; add to it a pound and a quarter of sugar, pour to it three quarts of water, and keep stirring till all the sugar is dissolved ; when it is dissolved, stir in the peel and spirits, and then one pint of cold new milk ; pass it through a bag till clear ; bottle it. It will keep good for twelve months.

VERJUICE.—Verjuice is the young, unripe, and sour grape ; it is frequently used in French cookery, but very rarely put into English dishes.

VERJUICE.—Take some crab apples when the kernels turn black, lay them in a heap to sweat ; then pick them from the stalks and rottenness, beat them to a mash, and press the juice through a bag of coarse hair cloth into a clean vessel ; it will be fit for use in a month's time. If intended for white pickles, distil it in a cold still. It may be put into sauces when lemon is wanting.

VERJUICE (Compote of).*—Choose the largest verjuice, split them open, and take out the seeds ; throw the berries into cold water. Boil some water in a skillet, drain the fruit, and then put it into the skillet ; when it rises to the surface, take the skillet from the fire, cover it, and let it stand. When cold, drain, and mix the verjuice with a sufficient quantity of clarified sugar ; give it two or three boils together ; remove it from the fire, skim, and pour it into the *compotier*.

VERJUICE Marmalade.*—Take the seeds from your berries, which put into a skillet of boiling water, and set them on the fire; when the berries rise to the surface, cover the skillet, take it from the fire, and place it on hot ashes for two hours, that they may be quite green; at the end of that time pour the whole into a pan; when cold, press the juice from the verjuice, through a sieve into a stewpan, and put it again on the fire that the moisture may evaporate; then take it out quickly, weigh it, boil an equal quantity of sugar to *casé*, mix the fruit with it, simmer them together a little while, and then pour it into pots.

VERJUICE (Preserved).*—Split, and take the seeds from two pounds of verjuice, put the fruit into a skillet of boiling water, set it on the fire, give it one boil, and then leave it on a very slow fire for five or six hours, covered close; at the end of that time the fruit will be green, and may be drained. Boil two pounds of sugar to *petite plume*, add the verjuice, boil it up twice with the pan covered; skim it well, and pour the preserve into jars.

VERJUICE preserved Dry.*—Scald the verjuice as above, boil your sugar to *perlé*, add the fruit, boil several times, and then pour the preserve into a pan; the next day drain off the syrup, boil it to *grand perlé*, put in the verjuice, cover the pan, give one boil, skim it, and put it aside. The next day drain the verjuice, put it on slates, sprinkle sugar over, and dry it in the oven, or on a stove.

VERJUICE (Syrup of).*—Crush as much very green verjuice as will yield six pounds of juice; strain the juice, first through a sieve, and then through a jelly-bag until perfectly clear; boil three pounds of sugar to *petite plume*, pour the juice to it; take care that the fire is a large one, boil the whole to *perlé*, and then take it off the fire, and when the syrup is half cold, bottle it.

VERMICELLI Soup à l'Allemande.—Stir together in a basin, the yolks of seven eggs, with half a pint of cream squeezed through a tammy, and the minute before serving the soup to table add this *liaison* to it.

VERMICELLI Cream.—Boil some vermicelli in milk until it becomes quite a marmalade; let it cool, and then mix with it a pint of cream, some macaroni drops, orange flowers, and lemon peel, all chopped very fine, with a little pounded cinnamon, five whole eggs well beaten, and

sweeten with powder sugar according to taste; pour it into the dish it is to be served in, and bake it as usual.

VERMICELLI in Milk.*—Boil the quantity of milk you may require, and put into it half a pound of vermicelli, and a sufficient quantity of sugar; stir it frequently that the vermicelli may not form a paste: half an hour will be long enough to boil it. A little almond milk may be added when ready for table.

VERMICELLI Pudding.*—Boil a quarter of a pound of vermicelli with a little cinnamon, in a quart of milk; in the mean time mix a quarter of a pound of melted butter with a pint of cream, and the yolks of four eggs; pour in the vermicelli when quite soft; add a little flour and beef marrow, and powder sugar to the taste; beat all up, tie it in a floured cloth, and boil it.

VERMICELLI Pudding.—Boil four ounces of vermicelli in a pint of new milk, until quite tender, with a stick or two of cinnamon. Then add half a pint of thick cream, a quarter of a pound of butter, a quarter of a pound of sugar, and the yolks of four eggs, thoroughly beaten; lay the above in a dish and bake.

VERMICELLI Soup.*—Take as much good stock as you require for your tureen, strain, and set it on the fire, and when it boils, put in the vermicelli, having first blanched it, and let it simmer for half an hour by a slow fire, that the vermicelli may not burst; the soup ought not to be very thick. Half a pound is sufficient for eight or ten persons. Season with salt and sugar.

VERMICELLI Soup à la Jardinière.*—Take the same roots as mentioned for a *Macédoine*, cut them into fillets instead of dice; cook them in some stock before you put in the vermicelli; season with salt and pepper; skim the soup frequently while boiling.

VERMICELLI Soup with Onions.*—Cut the best parts of some onions into very thin pieces, and fry them lightly in a little butter; then add as much stock as you require for your soup, season it with salt and pepper, put in your vermicelli, and boil for half an hour. If you desire to have merely the flavour of the onions, strain the soup through a tammy before you serve it.

VESPETRO.*—Take half a pound of each of the following seeds: Angelica, coriander, fennel, and carraway; the rinds of four lemons, and as many oranges: infuse all these in two gallons and a half of the best brandy, close the vessel hermeti-

cally. In five days' time, distil it in the *bain-marie* alembic, and draw from the above quantity five quarts of *liqueur*. Dissolve seven pounds of sugar in a gallon of pure rivoir water; add this syrup to the *liqueur*, filter, and bottle it.

VINEGAR.—This is an acid liquor, prepared by a second fermentation from various liquors, such as wine, cyder, perry, heer, mead, skimmed milk, &c. But the most common method of making it, in England, is from malt, and the process is as follows: Infuse a quantity of malt in hot water for an hour and a half, then pour it into a cooler. As soon as the infusion is sufficiently cold, put it into deep tuns, add yeast to it, and leave it to ferment for four or five days; after which put the liquor into barrels, in a room heated with stoves, so that a moderate warmth may be kept up for six weeks, and the fermentation continue regularly. By the end of that time the whole will be completely soured, and must now be changed into other barrels; lay a tile on the bungholes to keep out the wet, but not so close as to prevent a free circulation of air, and then place them in the open air for four or five months, according as the weather is warm or otherwise; during the whole of this period, the fermentation proceeds, and at the end, the vinegar is nearly done. The next operation is this: the vinegar is poured into large vessels, called rape-tuns, to which there are false bottoms covered with rape, that is, the refuse of raisins, or other fruit, from which wine has been made; fill one of these tuns entirely with the vinegar, and another about three fourths full, and every day take a portion of the liquor out of the fullest barrel, and put it into the other, until the vinegar is in a fit state to be drawn off; when it must be closely barrelled.

Vinegar may also be made in much smaller quantities for domestic purposes; the materials of various kinds, with the addition of sugar; raisins, currants, and ripe gooseberries, however, are the principal; sometimes it is made from brown sugar, and water alone. The proportions are the same as those necessary for strong wine; make the barrel about three fourths full, add a toast covered with yeast, put in the bung very loosely, and place the barrel where it will be exposed to the sun, or, if it be winter, near the fire. The fermentation should be moderate and constant till the vinegar is complete; then

draw it off clear, give it a boil, and when quite cold, strain and bottle it.

Vinegar is obtained from wine, by mixing with the latter its own flowers, or ferment, and its tartar reduced to powder, and put into a vinegar or any other cask; if the latter, it must be placed in a warm situation, full of the steam from vinegar; in either case, the liquor should be stirred frequently; the second fermentation will speedily commence; it will become heated, and turn acid by degrees, and in a short time the vinegar will be produced.

It is commonly supposed that wine which has become acid, will produce excellent vinegar; this, however, is a mistaken idea, for the stronger and better the quality of the wine, the stronger and better will be the vinegar.

The French have several methods of making vinegar, which are subjoined.

The vinegar-makers of Orleans pour the wine, of which they intend to make their vinegar, into casks, at the bottoms of which are close gratings of lime twigs; these serve to clarify the wine, as the lees adhering to the twigs, leave the liquor perfectly clear. They then procure a number of easks, each containing a hundred gallons, either new or which have previously contained vinegar; these are set upright, and in the top of every one is bored a hole, two inches in diameter, these are kept constantly open; the last-mentioned easks are called *Mothers*; pour into all of them twenty-five gallons of boiling vinegar; to this, in a week's time, add three gallons of wine, drawn from the first-mentioned casks; continue to add the wine, at intervals of a week, until the *Mothers* are quite full; then leave them for a fortnight, at the end of which period they generally draw off the vinegar, taking care always to leave the *Mothers* half full, at least, and then to fill them with wine as before. The method of proving when the vinegar is fit for use, is by plunging a stave into it; if on taking it out a white line is perceptible on the end of it, the vinegar is quite ready. The place where the casks are kept should be very airy, and in the winter time, by means of stoves, the temperature should be raised to eighteen degrees of Reaumur.

Paris vinegar varies from the above, and the process is very simple. A large quantity of wine lees is put into coarse sacks, and laid in tubs, which are placed one upon another to form a kind of press; by

means of a screw, every drop of wine is gradually squeezed from the lees; this operation cannot be performed in less time than a week. The wine thus extracted is put into casks; in the headings a hole is made, as above, which holes are left constantly open; in summer time the casks so filled are placed in the sun, and, generally speaking, the vinegar is fit for use in a fortnight. In the winter, the fermentation will last double the time, and must be assisted by artificial warmth. It sometimes happens that the liquor heats to so great a degree that the hand cannot be borne in it; in this case, the progress of fermentation must be checked by adding more wine, until it proceeds more regularly. When the vinegar is made, put it into casks which have the beech twigs at the bottom, as above mentioned; let it remain a fortnight, by which time it will be sufficiently fermented to draw off into the casks for keeping it.

Another very simple method is also practised in France: a few quarts are drawn from a barrel of excellent vinegar, and an equal quantity of very clear white wine is put into the barrel, close the bung lightly, and keep it in a place where the heat is moderate and regular. In a month's time draw off the same quantity as above, and pour in an equal portion of white wine. A barrel of good vinegar will thus afford a constant supply for a length of time, without leaving the slightest deposit.

VINEGAR in Balls.—Gather bramble berries when half ripe, dry them, and then beat them to a powder; make it up into balls with strong white vinegar, about the size of nuts; dry them very dry, and keep them in boxes; when wanted, take some wine, or a little stale beer, dissolve a ball in it, and then make use of it.

VINEGAR Printanier.*—Take tarragon, savory, civet, shalot, and garlic, of each three ounces, a handful of mint and balm tops; dry them all well, and put them into a jar with two gallons of the best vinegar; cover the jar, and place it where it will be exposed to the sun for a fortnight; then draw it off, press the dregs well, filter, and bottle it. Cork the bottles tight.

VIOLETS (Caudied).—Pick off the green stalks from some double violets; boil some sugar to *soufflé*; put in the violets, and keep them in till the sugar again boils to *soufflé*; then rub the sugar against the sides of the pan until it is white; stir all together till the sugar leaves the violets and then sift and dry them.

VIOLETS (to Rock Candy).—Pick the leaves off the violets; then boil some of the best and finest sugar to *soufflé*, pour it into a candying-pan made of tin, in the form of a drippingpan, about three inches deep; then strew the violet leaves as thick as possible on the top, and put it into a hot stove, in which let it remain for ten days; when it is hard candied, break a hole in one corner of it, and drain off all the syrup; break it out, and place it in heaps upon a tin to dry in a stove.

VIOLETS (Conserve of).*—Take a quarter of a pound of early violets, picked; bruise them in a mortar; boil two pounds of sugar to *cassé*, take it off, put in the pulp, and mix them together over the fire, and when the sugar bubbles up, pour the conserve into the moulds.

VIOLET Drops.*—Take a certain quantity of syrup of violets, which mix with an equal portion of water; use this mixture, and make your drops precisely as directed. You may, if you please, perfume it with oil of violets, but that is not necessary, as the syrup imparts sufficient odour. (See *Orange-flower Drops*.)

VIOLET Drops.—Take the juice of six lemons, mix with it some finely-sifted powdered sugar, and two spoonfuls of essence of violets, and colour it of a fine blue colour; mix the whole well together, and dry it over the fire, the same as all others, and drop them off a knife on paper, the usual size of drops; let them stand till cold, be careful that your mixture is not too thin; when the drops are cold, put them into papered boxes.

VIOLETS (Marmalade of).*—Take three pounds of violets, and four pounds of sugar, put the former into a mortar and bruise them to a pulp: in the mean time boil the sugar to *soufflé*, then add the flowers; stir them together, add two pounds of apple marmalade, and when it has boiled up a few times, put the marmalade into pots.

VIOLETS (Syrup of).*—Pound very lightly in a marble mortar, and with a wooden pestle, one pound of picked violets; warm gradually a glass or earthenware vessel with a small opening, into which put the pounded flowers, and pour over them two pounds of boiling water; close the vessel hermetically, and place it on hot ashes, renewing them when necessary, to keep up an equal temperature for twelve hours; after that time, pass the whole through a close cloth, squeezing it well: let it stand for half an hour; then

pour it off very carefully, that all the sediment may remain at the bottom; weigh it, and the above quantities will have yielded seventeen ounces; put into a matrass two pounds of crushed sugar with the infusion, close the matrass tight, and set it in the *bain-marie*, over a moderate fire; shake it occasionally to accelerate the dissolution of the sugar, and when perfectly dissolved, let the fire go out and the matrass cool gradually. When cold, pour the syrup into bottles.

VOL AU VENT.*—Take three quarters of a pound of puff paste, give it six turns, roll it out to a tolerable thickness, and take care that it is equally thick all over; lay a very thin piece of common paste on a baking-tin, put the puff paste on it, cut it to the size and shape of the dish it is to be served in; make a mark all round the top, at an inch and a half from the edge, *dorez*, and decorate the sides and top according to taste, and bake it in a moderate oven. When done, take out the inside, as marked, replace it in the oven to dry a little, and then fill your *vol au vent* with such *ragouts* or fruits as may be directed: if for sweets, glaze the top with sugar.

W.

WAFERS.*—Take a pint of good cream, half a pound of sifted flour, half a pound of powder sugar, and two drachms of orange-flower water. Beat the cream with the flower, a little at a time, until both are mixed perfectly smooth and free from lumps, then add the other articles, and as much more cream as will make the paste nearly as thin as milk; make the iron hot, dip a feather in some melted butter, and rub the iron over with it; put on the iron about a spoonful and a half of the paste, press them a little gently, and place the iron on a stove; open the iron a little frequently, to see if it be done; when one side is baked, turn the iron, and do the other. The wafers should only be lightly coloured. Take them from the mould carefully with a knife.

WAFERS (à l'Allemande).*—Blanch a pound of sweet almonds, and cut them into very thin slices; put them in a basin with three quarters of a pound of powder sugar, and two pinches of crisped orange flowers, mix them together with white of egg. Rub some wafer paper over with white wax, and a little sweet oil; spread the preparation over it as thin as possible,

and strew chopped pistachios on the surface; put them into a rather hot oven, When about half done, take them out, cut them into squares, replace them in the oven a moment, and then roll them on a stick; as soon as they are cold, lay them on a sieve; keep them covered.

WAFERS (en Cornets).*—Three ounces of butter, the yolks of three eggs, a quart of water, three quarters of a pound of powder sugar, and the same of flour. Melt the butter, then put to it the eggs (well beaten), sugar, flour, and the water, a little at a time, to prevent any lumps. Make your wafers as above directed, and whilst hot, twist them round like horns.

WAFERS (German).*—Take seventeen ounces of sifted flour, and half a pint of good yeast, which make into a paste, with as much warm milk as will make it run from the spoon freely, without being too clear; then put it into a warm place. When it has risen well, add to it the yolks of fourteen eggs, well beaten, the whites whipped to a snow, and the grated rinds of two lemons. The whole being well mixed, pour over it seventeen ounces of fresh butter melted, but not too hot; stir it gently with a wooden spoon, and put the preparation again into a warm place to rise a second time; when it has risen sufficiently, and your pan quite hot, rub the latter with butter, fill it with the paste, set it over a brisk fire, and fry your wafers; make both sides equally brown; when done, sprinkle them with powder sugar (and cinnamon, if you like), and serve them hot.

Be careful in taking out the paste to fill the pan, not to disturb, nor to plunge the spoon into the preparation, when not using it; the upper part of the paste should be taken off very gently, and the spoon laid across the top of the vessel; if these precautions be not attended to, the good appearance of the wafers will be destroyed.

WAFERS (à l'Italienne).*—Take eight eggs, fourteen ounces of powder sugar, a pound of flour, six ounces of cream, the same of milk, an ounce of orange flowers, and the rind of a lemon grated. Beat the eggs with the sugar and flour first; then add the cream, milk, and other materials, by degrees; mix them well, and take care there are not the slightest lumps. Make the wafers as directed.

WALNUTS in Brandy.*—Take your walnuts for this purpose, when sufficiently young for a pin to penetrate them; let them be fresh gathered; peel, and throw

them into cold water; then boil them in some water, with a small quantity of alum, and the juice of a lemon to prevent their turning black. When they are enough done, put them again into cold water. Boil some clarified sugar to *petit lissé*, and (having previously drained) pour this syrup over the walnuts; repeat this operation three succeeding days; the last time, however, boil the sugar to *la nappe*; the following day draw the fruit well, and then put it carefully into bottles; add to the syrup two thirds more brandy, strain the *liqueur*, and pour it to the walnuts. Cork the bottles tightly.

WALNUT Ketchup.*—Thoroughly well bruise one hundred and twenty young walnuts; put to them three quarters of a pound of salt, and a quart of good wine vinegar; stir them every day for a fortnight; then strain and squeeze the liquor from them through a cloth, and set it aside; put to the husks half a pint of vinegar, and let it stand all night; then strain and squeeze them as before, adding the liquor which is obtained from them to what was put aside the preceding day, and add to it one ounce and a quarter of whole black pepper, forty cloves, half an ounce of nutmegs bruised or sliced, half an ounce of ginger, and five drachms of mace, and boil it for half an hour; then strain it off from the spices, and bottle it for use.

WALNUT Ketchup for Fish Sauce.—Take a quart of walnut pickle, add to it a quarter of a pound of anchovies, and three quarters of a pint of red port, and let it boil till reduced to one third; then strain it, and when cold, put it into small hottles, and keep them closely corked.

WALNUTS of Marchpane.*—Take a piece of marchpane paste, into which work a little cinnamon, and *bole armenicum* (both in powder), but of the latter only a small quantity, as there should be but a very slight red tinge; when equally coloured, roll out the paste to the thickness of half an inch. Have ready two moulds of pear-tree wood of two halves of a walnut shell, into which put small pieces of the paste; press them down with the finger that the marks may be conveyed to the paste; cut off all which comes above the edges of the mould, and then turn them out (the paste must be well sprinkled with flour, to prevent its sticking to the moulds); when you have as many walnut shells as you wish, place them the hollow side downwards on paper; leave them thus for three or four days, and then put them into a cool oven for a quarter

of an hour; if put into too warm an oven the shells will burst, and be too deep coloured. In the mean time boil some sugar to a syrup, with a little water; when the sweetmeats are done, wash the outer part of them with this syrup, by means of a hair pencil; replace them in the oven a minute to dry; then fill each shell with *compote* of apples, raspberries, or any other fruit; moisten the edges with gum, and stick them together. These imitative walnuts, if carefully done, bear a close resemblance to the real ones, are of a delicious flavour, and will keep a long time in a dry place.

WALNUT Pickle.—Put a hundred of large double walnuts into a stone jar; take four ounces of black pepper, one ounce of Jamaica pepper, two ounces of ginger, one ounce of cloves, a pint of mustard seed, two cloves of garlic, and four handfuls of salt; bruise the spice and mustard seed, and boil them in as much vinegar as is sufficient to cover the walnuts; when cold, pour it over the walnuts; in two days boil the pickle again, pour it to the walnuts immediately, cover them close, and repeat this for three days.

WALNUT Pickle.*—Lay your walnuts in water, and change it every day for the space of three weeks to extract all the bitterness from them; make a pickle with spice, salt, and vinegar; let it boil a quarter of an hour, and pour over the walnuts.

WALNUTS preserved with Sugar.*—Gather the walnuts when they have attained their full size, but before they have become hard, they should be in that state that a pin will penetrate them. Prick each walnut all over with a large pin, put them into cold water, and leave them for two hours; then pour that water away, and fill the pan with fresh; let the walnuts remain thus for four days, changing the water every twenty-four hours, to take out all the bitterness. At the end of the time change the water, and set them on the fire; as soon as they are soft, take them out carefully with a skimmer, put them again into cold water, and leave them four or five days, changing the water as before every twenty-four hours. At the expiration of that time place the walnuts in a large glazed pan. Then take the common sugar, even the refuse of what has been clarified will be good enough; boil this with some water, and run the syrup through a jelly-bag; wash the pan that it was boiled in well, then put in the filtered syrup, and boil it to *lissé*; let it stand, and when about half

cold, pour it over the walnuts, and leave them; next day drain off the syrup, boil it again, and when half cold, pour it on the fruit; repeat this every twenty-four hours during eight or nine days, increasing the degree daily, so that on the last day it may be at *perlé*; a small quantity of coarse sugar should be added at every boiling, as the fruit ought to be covered with the syrup. On the ninth day, put a few cloves and some cinnamon in a glass of water for twenty-four hours; then cut each clove into four pieces, lengthwise; cut the cinnamon also into bits about the same size, take the walnuts out of the syrup, and stick four pieces of clove, and as many of cinnamon, into every walnut; in the mean while, boil the syrup to *grand lissé*; and when half cold, pour it over the fruit and leave it; in twenty-four hours drain off the syrup, and set it on the fire for the last time; as soon as it begins to boil, put in the fruit, let them boil up together about a dozen times, and then take them from the fire. Make the bottles quite hot, put in the walnuts one by one, with a skimmer, pour the syrup on (they should be quite covered with it), and when cold, cork them tight, and tie a parchment over every one.

These walnuts may be eaten immediately, or they will keep for ten years; but, as in the course of time the fruit sucks up the syrup, they should be filled up, when required, with a syrup, made with coarse sugar, boiled with some water.

WALNUTS (*Ratafia of*).—This is generally made with fresh ripe walnuts; when thoroughly cleaved and peeled, split two dozen of walnuts, with the shells, for the proportion of three quarts of brandy; and let it infuse in a cool place about a month, stirring the vessel now and then; then strain the brandy off, and put it into the vessel again, with a little cinnamon, coriander, a few cloves, and two pounds of clarified sugar; infuse this as long again; then strain it as usual. It will be the better for keeping.

WALNUTS (*Ratafia of*).*—Take a pound of very young walnuts; if a pin will not pass through easily, they are too old; pound them well, and infuse them for six weeks in two quarts of brandy, with half a drachm of cinnamon, and eighteen grains of mace. At the end of that period, strain the infusion, and mix with it a pound of sugar, dissolved in half a pint of water; let it remain six weeks longer, and then filter, and bottle it.

WALNUT Wine.—To every gallon of water, put two pounds of brown sugar and a pound of honey, and boil them for half an hour; be careful to skim it clean. Put into a tub a handful of walnut leaves to every gallon, and pour the liquor upon them; let it stand all night, then take out the leaves, and put in half a pint of yeast. Let it work fourteen days; beat it four or five times a day, to take off its sweetness, and then stop up the cask. It should stand six months before it is used.

WASTHEFICINE.*—Prepare some parsley roots and leaves, as directed for *sauce pluche*; cut the red part of carrots as thin as possible; cut also the rind of lemon, or bitter oranges; scald them all together for about five minutes, and then let them cool; when cold, put them into a stewpan with some fish broth; as soon as done, add some butter, or vinegar sauce, stir it in, and use it as directed.

WATERCRESSES (*Stewed*).—Pick and wash twelve bunches of watercresses; let them be boiled till they are half done, take them out, and drain and squeeze them quite dry; then chop and put them into a stewpan, add cullis, cream, salt, and pepper, but only a small quantity of each; let the whole stew gently ten minutes, and serve them to table with fried bread all round the dish.

WATER Cordial.*—Infuse for a week, the rinds of fifteen very sound lemons, half an ounce of cinnamon, and four ounces of coriander seeds crushed, in a gallon and a half of brandy, and a quart of water; then distil it. Dissolve three pounds and a half of sugar in an equal quantity of pure river water; mix it with your *liqueur*, filter, and bottle it.

WATER (*Imperial*).—Put into a large jug, or jar, two ounces of cream of tartar, with the juice of two lemons, and pour to these seven quarts of boiling water; when cold, strain it through a very fine sieve, sweeten, and bottle it; it is fit for use on the following day.

WATER (*Souchy*).—Stew a few flounders, some parsley leaves and roots, thirty peppercorns, and a quart of water, till the flounders are stewed to pieces: pulp them through a sieve. Put the pulped fish into a stewpan, with the liquor they were boiled in, some perch, tench, and some fresh leaves, and roots of parsley, and set it on the fire to simmer till all are done: then serve in a deep dish. Serve slices of bread and butter on a plate, to be eaten with the souchy.

WATER (Souchy).—Thoroughly cleanse some perch, or flounders; put them into a stewpan with some cold water (sufficient for broth), a very little white-wine vinegar, and some salt; let them boil till done, carefully skimming, serve them with the liquor they were boiled in; add to it some parsley roots, neatly cut, trimmed, and ready boiled, and strew over parsley, boiled of a nice green, and serve bread and butter on a plate, to be eaten with the souchy.

WELSH Rabbit.—Take a slice of bread, and toast it on both sides; toast a slice of Gloucester cheese on one side, lay it on the toast, brown it nicely with the salamander, rub some mustard over it, and serve as hot as possible.

WELSH Rabbit.*—Toast as many slices of bread as you may require; cut some Gloucester cheese into dice, and put it into a saucepan with a very small quantity of water, a little black or Cayenne pepper; when the cheese is melted, spread it over the toasts, and colour it with the salamander.

WHEATEARS.—Pick them, cut off the pinions at the first joint, draw out the inside; turn the feet close to the legs, and entwine one in the other; then run a long skewer through the middle of the bodies of as many as you intend serving, and fasten them on the spit.

WHEY.*—Put a very small portion of rennet into a quart of milk, and let it stand by the side of the fire until turned; then serve it in a dish, with sugar and a little nutmeg grated and strewed over, or strain the liquor carefully from the curd, and serve quite clear.

WHEY (Vinegar).—Put into some boiling milk as much vinegar as will make a small quantity quite clear; dilute it with hot water to an agreeable acid, and add a few lumps of sugar. You may, if you like it better, use lemon juice, instead of vinegar.

WHEY (White Wine).—Pour as much good raisin wine into a pint of boiling new milk, as will completely turn it, and make it look clear; let it boil up, then set the saucepan on one side till the curd subsides; it must not be stirred. Pour the whey off, and add to it half a pint of boiling water, and a bit of loaf sugar.

WHITE Pot.—Add to a pint of cream, four eggs, beat up with a little salt, some sliced nutmeg, and plenty of sugar: slice very thin the crumb of a small roll; put it into a dish, and pour the cream, &c.

over it; add a few sun raisins, previously boiled, and a little sweet butter, and put it into a moderate oven to bake.

WHITE Pot.*—Beat up the yolks of eight, and the whites of four eggs, with two quarts of new milk, a little rose water, a nutmeg grated, and a quarter of a pound of sugar; cut a small roll into very thin slices, lay them in a dish, and pour the milk, &c. over them; put a bit of butter on the top, and set it in the oven; it will take half an hour baking.

WHITINGS.—In choosing whittings, be careful that the skin has a silvery appearance, that the body is firm, and the fins stiff; these are sure proofs of its freshness.

WHITINGS à l'Anglaise.*—Put into a saucepan two spoonsful of oil, half a lemon sliced (the pips and rind taken off), salt, and pepper, two glasses of white wine, the same of water, and let them boil nearly a quarter of an hour; then put the whittings, properly cleaned, cook them in the above, and serve with a sauce made as follows: Blanch a clove of garlic, and beat it with the back of a knife, put it with parsley, shalots, and two glasses of Champagne, into a stewpan; let it boil five minutes, then add some butter rolled in flour, salt, and pepper; stir it over the fire till smooth, then serve.

WHITINGS (Boiled).—Whittings should be boiled in the same manner as cod, had-dock, or any other fish; serve with anchovy sauce, or ketchup, and butter.

WHITINGS (Broiled).—Wash the whittings in salt and water; dry them well with a cloth, flour them, lay them on the gridiron, and broil them over a very clear fire; serve with shrimp or oyster sauce.

WHITINGS (Dried).—To dry whittings, you must choose the largest; take out the gills, eyes, and entrails, and cleanse the blood from the backbone. Wipe them very dry, and put salt into them, and into the sockets of the eyes; let them lay for a night on a board: then hang them up in a dry place; they will be fit for eating in three or four days; when wanted to be served, skin and rub them over with egg, and strew them with bread crumbs. Lay them before the fire, and baste them with butter until sufficiently brown; serve with egg sauce.

WHITINGS, Force-meat Balls.—Bone as neatly as possible either large or small whittings; scrape the flesh, and pound it in a mortar; boil some bread crumbs in cream, until the liquor is quite soaked dry;

then pour it into the mortar, add a good bit of butter, a little chopped parsley, half a shalot, salt, pepper, the yolks of three eggs, and the whites well beaten; mix the whole well together, have a stewpan of stock on a brisk fire, and when it boils fast add to it a glass of white wine; take a small quantity of the *farce*, form it into a ball, and put it into the stock, and so continue till all is used; take care to turn them about; they require but a few minutes boiling; take them out one by one, according as you threw them in, and lay them on a sieve to drain. Serve with a good eullis sauce, with a little lemon juice.

WHITING (Fried).—Cleanse and skin them, turn their tails into their mouths, securing them with a small skewer: do them all over with egg, and bread crumbs, and fry them quickly in boiling lard. Serve with anchovy, or shrimp sauce, in a boat.

Whitings are frequently served to garnish salmon and cod.

WHITINGS (Fried).* — Take as many whitings as you may require; cleanse, scale, and wipe them dry; then run their tails through the eyes with a skewer, soak them well in milk; flour, and fry them of a nice colour. Serve them on a napkin.

WHITINGS with Herbs.—Cleanse and skin them; cut off the heads, then put them between two dishes, the under one well rubbed with butter, and all sorts of sweet herbs chopped fine and strewed over the fish, and let them simmer over hot ashes, put hot ashes also on the top; turn the fish once or twice: when done, place them on a dish; pour the sauce and all the sweet herbs over them.

WHITINGS (Minced à la Crème).—Take the fillets off the whitings, and toss them in egg, as directed in the receipt for *Fillets of Whitings fried*; then with your hands carefully separate the small flakes, putting them as you do them into a stewpan; when all is done, pour over them a good cream sauce; when wanted to be served, toss it gently over a moderate fire, and put it in a dish; be careful not to use a spoon, as it will break the flakes, and spoil the look of the dish.

WHITINGS with Sauce.—Make a brine with salt and water, sprigs of parsley, shalots, bits of roots, and onions; let the whole boil together for half an hour, then strain it, and boil the whitings in it, adding one third part of milk; when done, drain them: make a sauce with a bit of butter, a little flour, two whole green shalots, pepper, and salt; make this tolerably

thick with cream; take out the shalots, and serve the rest over the whitings.

WHITINGS (Fillets of) fried.—Take the skin off very neatly from the fillets, cut them in two, have ready an egg, beaten up with pepper and salt; toss the fillets in this, and a few minutes before serving, take them out of the egg, shake them in flour, fry them quick that they may not be greasy, lay them neatly round the dish, and serve a butter sauce, made very hot, in the centre, with a squeeze of lemon juice, and a little glaze mixed in it; garnish with fried parsley.

WHITING (Fillets of) Grillée, with Sharp Sauce.—Cut the fillets, and toss them in egg, the same as in the receipt for *Fillets of Whitings fried*; shake them in bread crumbs, and as you do them, lay them on paper; have ready some clarified butter, dip them in, then bread them a second time, lay them on a gridiron, over a clear fire of wood ashes, broil them of a nice colour on each side, then arrange them neatly round a dish, and pour into the centre some *consommé*, made very strong, add the juice of nearly half a lemon, and a little pepper and salt mixed in it.

WIDGEON.—They should be taken up with the gravy in, baste with butter, and sprinkle a little over them before they are taken up; pour a good gravy under them, and serve with shalot sauce in a boat.

WIDGEONS (Collared).—Bone the widgeons, cut them in halves, and marinate them for twelve hours in a little white wine, with cloves, mace, pepper, and salt; then take them out, dry them, season them with pepper and chopped sage; then dip them in egg, and lay them on their sides; add a couple of onions, chopped up; then roll them into collars, boil them in good stock, white wine, whole pepper, and mace; they must be kept in this pickle.

WIDGEON (Hashed).—Half roast them; when served to table, slice the breast, strew on pepper and salt, pour on a little red wine, and squeeze a little lemon juice over; put some gravy to this, set the plate over a lamp, and let it remain over the lamp till done.

WINE.*—The different methods of making English wines having already been mentioned under the several articles of which they are composed, little further need be said on the subject. The following is a list of the fruits most commonly used for making wines in this country:

Gooseberry.

Currant—red, white, and black.

Cherry.
 Grape.
 Damson.
 Sloe.
 Strawberry.
 Raspberry.
 Mulberry.
 Blackberry.
 Elderberry.
 Grape, and the foreign fruits.
 Raisin
 Orange.
 Lemon.

Of these, the best, according to general opinion, are of our own fruits, the gooseberry and currant, and of the others, the raisin and orange.

Quinces are sometimes made into wine, but with little success; from the resemblance to the apple and pear, it is better adapted to the making of cyder.

The principal defect in the manufacture of British wines, is the great quantity of sugar generally employed. If a much larger proportion of fruit were used, the wine would not only possess a more decided character, but be of a higher quality and of a much more wholesome nature.

WINE (Madeira) Sauce.*—Take a tea-spoonful of flour, and a preserved green lemon, cut into dice, mix them with a glass of Madeira wine, and a little *consommé*, add an ounce of butter, some salt, and nutmeg; set these on a very hot stove to boil for a quarter of an hour; then take it off, put in a quarter of a pound of butter, set it again on the fire, stirring constantly till the butter is melted.

WOODCOCKS.—The greatest possible care should be taken, in picking of these birds, to handle them as little as possible, on account of the skin being so particularly tender, and when broken it spoils the beauty of the bird. When picked, cut off the pinions at the first joint, press the legs close to the side, through which and the body pierce the beak of the bird; then cross the feet, and lay a slice of bacon over the breast. Woodcocks and snipes may be dressed according to the same rules.

Woodcocks.—Take a pound of lean beef, cut it into pieces, and put it into a saucepan, with two quarts of water, an onion stuck with cloves, two blades of mace, and some whole pepper; boil all these together till reduced to half; then strain it off into another saucepan: draw the woodcocks, and lay the trail in a plate; put the woodcocks into the gravy, and let

them boil in it for twelve minutes; while they are boiling, mince the trail and liver very small; put them into a small saucepan, with a little mace; add four or five spoonsful of the gravy the woodcocks are boiled in; then take the crumb of a stale roll, rub it fine into a dish placed before the fire, and put to the trail, in the small saucepan, half a pint of red port, a bit of butter, rolled in flour, set it on the fire, and shake it round till the butter is melted; then put in the bread crumbs, and shake the saucepan round; lay the woodcocks in the dish, pour the sauce over them, and serve.

Woodcocks.—These are dressed much in the same manner as woodcocks *à la Duchesse*, only that truffles are added to the forcemeat.

Woodcocks *à la Duchesse*.—Split six woodcocks down the back, and take out all the inside to make a *farce*, with two pounded anchovies, half a spoonful of capers, parsley, shalots, and mushrooms, all chopped very small, and mixed with a good bit of butter, a little scraped bacon, the yolks of two eggs, pepper, and salt; put this into the woodcocks, sew them up close, and braise them with a few slices of veal, and one slice of ham; cover them with thin slices of bacon; add a glass and a half of red wine, and a few spoonsful of cullis: when done, strain, and skim the sauce, and thicken it with butter and flour.

Woodcocks (Farced).—Split the woodcocks at the back, take out all the inside, and mix it with a little scraped bacon, chopped parsley, shalots, pepper, and salt; stuff the woodcocks with this, and sew them up; wrap them in slices of bacon, and over that, paper; then put them down to roast; serve with what sauce or *ragout* you think best.

Woodcocks *à la Française*.—Pick, draw, and truss them; lard their breasts with broad pieces of bacon; roast them, and serve them upon toasts dipped in verjuice.

Woodcocks (Minced) *en Croustades*.*—Take the meat from some cold roasted woodcocks, clear away all the sinews and skin, and mince it as fine as possible. Pound the intestines (except the gizzard) and remnants of the birds. Put a glass of Champagne wine and three shalots into a saucepan; set it on the fire, and when it has boiled up a few times, add four ladlesful of reduced *espagnole*, a bit of glaze of game; boil these, and then put in the

pounded meat; stir them well together, taking care it does not boil; strain the *purée*, and keep it hot. Make nine heart-shaped *croutons*, as usual (see *Fillets en Canapés*), and when cleared out, put the mince to the *purée*, mix them together with some butter, and then fill the hearts with it, and dish them, the points inwards; lay a poached egg on each, and serve them.

Woodcocks in a Minute.*—Put a brace of woodcocks into a fryingpan, with some butter, shred shalots, grated nutmeg, salt, and pepper; set the pan on a fierce fire, and fry the woodcocks lightly for seven or eight minutes; then add the juice of two lemons, half a glass of white wine, and some raspings; and leave them on the fire till the sauce has boiled up once; then serve all together.

Woodcock Pie (Cold).—When the woodcocks are picked, take out the entrails, and put them aside, and truss the birds, as for roasting; flatten the breast-bone, and slightly broil them over a clear charcoal fire; let them get cold, then lard them all over, pound some bacon in a mortar, mix with it the livers of the birds, pounded also, with two or three leaves of sweet basil; mince the entrails very fine, and mix them with the rest of the *farce*, raise the pie, lay some of the *farce* at the bottom of it, and put the rest into the woodcocks, lay them in the pie, put between them some pounded bacon, mixed with fresh butter, seasoned with a little mace, nutmeg, and salt; then lay in a nice veal cutlet, and over that some slices of bacon, cut very thin; put on the cover, and set it in the oven for three or four hours, according to the number of birds; serve cold.

For another way of making Woodcock Pie, follow the directions given for *Snipe Pie*.

Woodcocks (Potted).—They are done in the same manner as pigeons are potted.

Woodcocks (Purée of) en Croutons.*—Take the meat and insides of three or four cold roasted woodcocks, and pound it with nearly a quarter of a pound of bacon and some sweet herbs; put the bones and other bits of the birds into a stewpan, with a glass of white wine, some parsley leaves, a bay leaf, a clove, two glasses of stock, and six dessert-spoonsful of *velouté*, reduce these to half, rub the whole through a bolting-cloth, and when cold, pour it over the pounded meat, and pass the *purée*

through a sieve, as usual; if it will not pass easily, add a little *consommé* to it; put this *purée* into a saucepan, and keep it hot. Prepare some *croutons* as directed for *fillets en canapés* (only making them an inch and a half thick, and of a pointed oval shape), and when the middle is cleared away, fill the space with the *purée*, and serve the *croutons*.

Woodcocks au Restaurant.*—Take a leash of woodcocks; take the trails from two of the finest, with which mince and mix some calf's liver, and stuff them; truss all three, and roast them; when the bird which has the trail in is about two thirds done, take it up, pound it, bones and all, and boil it in equal quantities of stock and red Burgundy, with salt, pepper, and shalots; when it has boiled half an hour, rub it through a sieve, and serve it in the dish with the roasted woodcocks.

Woodcocks (Roasted).—They should be roasted with a toast under to receive the trail, which must be served under them in the dish. Serve with melted butter, and gravy for sauce.

Woodcocks (Salmis of).*—Take three cold roasted woodcocks; cut them up, trim the pieces, and put all the best parts into a stewpan; put the remnants into a mortar, with a pinch of parsley leaves, six shalots, a bay leaf, garlic, if liked, and pepper; pound these well, and put them into another saucepan, with a little melted butter; set them on the fire for about ten minutes, then add a glass of white wine, three ladlesful of *consommé*, and six of *espagnole*; reduce this to half, rub it through a bolting-sieve, and pour it over the woodcock; make the whole hot without boiling, and serve it with sippets in the dish.

Woodcock (Salmis of).*—Cut up the woodcock on the table, and put the pieces on a dish, which place on a stand, with a lamp under it; add pepper, salt, shred shalots, nearly a glass of white wine, the juice of a lemon, and a bit of butter: strew raspings over, and boil slowly for ten minutes, stirring occasionally. Use spirits of wine for your lamp.

Woodcock Sauce.—Pound the bones and livers of roasted woodcocks, and put them into a stewpan, with two spoonsful of *enlilis*, and two spoonsful of red port; reduce it to the consistence of a sauce, and then strain it; when strained, add pepper, salt, and the juice of two Seville oranges.

Woodcocks (Stewed).—Slit them, but do not take out the insides; fry them in

melted bacon, just to brown them; then put them into a stewpan, with some good gravy, salt, pepper, and some mushroom powder; add a little lemon juice, and let the whole stew gently till done.

Woodcocks en Surtout.—Make a forcemeat with some veal, as much beef suet, chopped and beaten in a mortar, an equal quantity of crumbs of bread, with a little beaten mace, pepper, and salt, some parsley, and a few sweet herbs; mix all up with the yolk of egg; half roast your woodcocks; then lay some of the forcemeat round a small baking-dish; chop the trail, and strew it all over the dish, then lay in the woodcocks; put into a stewpan, truffles, morels, and mushrooms, a parboiled sweetbread cut into pieces; let them stew together, beat it up with a little white wine; and then put them to some good gravy, and make it of a proper consistence; set it to cool, and then pour it over the woodcocks, and lay the yolks of hard-boiled eggs all about; work up the remainder of the forcemeat, and roll it out like paste, and lay over the birds sauce and eggs; close the edges, wash it over with yolks of eggs, and set it in the oven; it will take half an hour baking; serve it to table very hot.

Woodcocks (Tureen of).*—Take as many woodcocks as your tureen will require, take out the trails, and make them into a *farce*, with some pounded bacon, butter, sweet herbs, and anchovies; stuff your birds with this *farce*, and place them in a braising-pan between slices of bacon and veal; moisten with a glass of white wine and stock, close the pan as tight as possible, and braise them for five hours over a slow fire. Put the woodcocks into the tureen, and strain the liquor over them, skimming off the fat.

Woodcocks (Fillets of) en Canapé.*—Take the fillets of two brace of woodcocks, put them into a stewpan, sprinkle pepper and salt, and pour some melted butter over them. Then take the inside of the woodcocks (except the gizzard), a piece of bacon the size of an egg, a little parsley and shalot; chop these small, and mix with them pounded spice, pepper, and salt. Take some slices of bread half an inch thick, and divide them into pieces rather larger, but the same shape as the fillets; make a mark round each about the eighth of an inch from the edge, and fry them of a clear gold colour in butter; when done scoop out the part marked, and put into the space thus left some of the

above *farce*, and either bake or boil the *croutons* for a quarter of an hour; in the mean time toss up the fillets, and when ready to serve, lay one on each of the *croutons*, and send them to table, with a sauce made as directed for the *Fillets Sautés*, with the addition of a bit of glaze.

Woodcocks (Fillets of) à la Provençale.*—Prepare the fillets as directed for the *Sauté*; season them with pepper, salt, four spices, and cover them with oil; add a clove of garlic pounded, toss them up, and then keep them hot. Put some oil also to the remains of the birds, a clove of garlic, a pinch of parsley leaves, two cloves, six shalots, and a bay leaf; when these have had a few turns, add a little *roux*, a glass of white wine, three of stock, and reduce the sauce to half, take off the fat, and strain it. Lay the fillets on a dish *en couronne*, with a glazed *crouton* between each; put some lemon peel and juice to the sauce, and pour it over.

Woodcock (Fillets of) Sautés.*—Take the fillets from three brace of woodcocks, cut them neatly, and put them into a tossing-pan, with salt, pepper, and a little rosemary in powder; pour some melted butter over, and set them on a very brisk fire, turn them as soon as one side is done, and do not let them be done too much; then drain, and lay them in a dish *en couronne*, with a *crouton* between each fillet. Put the remnants of the birds into a stewpan, with half a glass of white wine, a bay leaf, and a clove; sweat them down till reduced to a glaze, then add another half-glass of white wine, a glass of stock six ladlesful of *espagnole*, and let these reduce to half; then strain and pour it over the fillets (which should be kept hot), and serve.

WORMWOOD Crème (Liqueur).*—Distil in the *bain-marie* the zests of two oranges, and half a pound of fresh-gathered wormwood tops, in a gallon of brandy, which will produce nearly half the quantity of *liqueur*. Dissolve four pounds of sugar in as many pints of filtered river water; mix this syrup with the *liqueur*; run it through a jelly-bag, and bottle it.

Y.

YEAST (to make).—Boil for half an hour two quarts of water, thickened with about three spoonsful of fine flour, and sweetened with nearly half a pound of brown sugar; when almost cold, put it

into a jug, adding four spoonsful of fresh yeast; shake it well together, let it stand uncovered near the fire for a day, to ferment. There will be a thin liquor on the top, pour this off; shake the remainder, and cork it up for use. To make a half-peck loaf you should use a quarter of a pint of the above.

YEAST Dumplings.—Make a very light dough with yeast, the same as for bread, but with milk instead of water, add salt; set it by the fire, covered up in a pan, for half an hour, or an hour, to rise; in the mean time set on the fire a large saucepan of hot water, and as soon as it boils, roll up the dough into small balls, and put them into the boiling water; keep them continually boiling for ten minutes, then take them out and serve them immediately, with wine sauce over them. To ascertain whether they are sufficiently boiled, stick a fork into one, and if it comes out clean, it is done enough.

Some think the best manner of eating them is by dividing them from the top by two forks, as they become heavy by their own steam, and eat them immediately with meat, or sugar and butter, or salt.

YELLOW Glaze.*—Make a glaze, with

a quarter of a pound of fine sugar in powder, the white of an egg, to which add by degrees as much lemon juice as may be necessary; when sufficiently beaten up, (and the longer it is beaten the whiter it will be), add to it a small quantity of infusion of saffron, strained, and the yellow rind of one or two lemons grated on a piece of sugar, scraped and pounded; take care, however, not to put too much of the latter, lest the glaze should be bitter.

YORKSHIRE Pudding.*—Mix two spoonsful of flour with a pint of milk and three eggs, well beaten, add a spoonful of salt, and a little ginger grated. Butter the pan, and put in the mixture; when browned by baking under the meat, turn the other side upwards, that that may be browned also. It should be made in a square pan, and served to table cut in pieces, neatly arranged upon a dish. The richness of the pudding is increased according to the number of eggs you may choose to put in.

ZESTS.—Zest (a term of art, used by confectioners) is the peel of oranges, lemons, or citrons, cut from top to bottom, in small slips or zests, as thin as possible.

EXPLANATION

Of some of the Terms made use of in the foregoing Pages.

- Attelets*—Small silver skewers.
Babu—A French sweet yeast cake. .
Bain-marie—See the DICTIONARY.
Bouquet—A bunch of parsley and scallions tied up to put in soups, &c.
Bouquet garni, or Assaisonné—The same, with the addition of cloves and aromatic herbs.
Bourguignote—A *ragout* of truffles.
Braise—See DICTIONARY.
Brioche—A French yeast cake.
Buisson (en)—A whimsical method of dressing up pastry, &c.
Capilotade—A common hash of poultry.
Civet—A hash of game or wild fowl.
Compiègne—A French sweet yeast cake, with fruit, &c. &c.
Compote—A fine mixed *ragout* to garnish white poultry, &c.; also a method of stewing fruit with syrup for desserts.
Compotier—A dish amongst the dessert service appropriated to the use of the *compote*.
Couronne (en)—To serve any prescribed articles on a dish in the form of a crown.
Court or short (to stew)—To reduce a sauce very thick.
Croustade—Bread baked in a mould, and scooped out to contain minces, &c.
CROUTONS—Bread cut in various shapes, and fried lightly in butter or oil.
Dorez—To wash pastry, &c. with yolk of egg well beaten.
Dorure—Yolks of eggs well beaten.
Entrées—Are dishes served at the commencement, or during the first course of the dinner.
Entremets—Small ornamental dishes, served in the second and third courses.
Financière—An expensive, highly-flavoured, mixed *ragout*.
Flan—A French custard.
Glaze (to fall to a)—To reduce sauces till they become a jelly, and adhere to the meat.
Glaze—Is usually made from a reduced *consommé*, or juices from the bottoms of braised white meats; it should be preserved in jelly-pots.
Glaze, Glace, or Ice—Is composed of white of egg beaten with powder sugar.
Godiveau—A common veal forcemeat.
Gras (au)—This signifies that the article specified is dressed with meat gravy.
Gratin—A layer of some particular article is spread over a silver, or any other dish that will bear the fire, and placed on a stove or hot ashes until it burns to it.
Hors d'œuvre—A small dish, served during the first course.
Hatelets—The same as *Attelets*.
Lard (to)—To stick bacon, or other specified articles, into poultry, meat, &c.; it is done by means of a larding-pin, one end of which is pointed, the other square, and hollow; the *lardon* is put into this hollow, the point is then inserted into the meat, and on being drawn out, leaves the *lardon* standing up in its proper place.
Lardons—The pieces into which bacon and other things are cut, for the purpose of larding meat, &c. &c.
Larding-pin—A utensil by means of which meat, &c. is larded.
Liaison—A finish with yolks of eggs and cream, for *ragouts* and sauces.
Madeleines—Cakes made of the same composition as pound-cakes.
Maigre (au)—Soups, &c. dressed without meat.
Marinade—A prepared picklo for meat, fish, &c.

Mask—To cover completely.

Nouilles—An Italian paste, resembling macaroni; it is flat, instead of being in pipes.

Panada—Bread soaked in milk, used principally for *quenelles* and fine farces.

Passer—To fry lightly.

Pâté—A raised crust pie.

Poêlé—A light braise for white meats. The difference between this and the braise is, that in the former the meat, or whatever it may be, need not be so much done as in the latter.

Potage—Another term for soup.

Purée—Any meat, fish, or other article, boiled to a pulp, and rubbed through a sieve.

Quenelles—A fine farce; it is generally poached when used.

Roux—Butter and flour amalgamated together over the fire to a proper consistence, either white or brown.

Salmi—A highly-seasoned hash.

Sauter—To fry very lightly.

Sabotière, or *Sorbetière*—A pewter or tin vessel, in which are placed the moulds containing the substance to be frozen.

Tammy—A silk sieve, or tammy cloth.

Tourner, or *Turn*—To stir a sauce; also to pare and cut roots, vegetables, and fruits, neatly.

Tourte—A puff-paste pie.

Vanner—To take up sauce, or other liquid, in a spoon, and turn it over quickly.

ARTICLES IN SEASON.

*The Asterisk * denotes the Months when the Article opposite to which it is placed is in Season.*

[illegible]

Articles	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
CARROTS . .	*		*	*	*	*	*	*	*			*
CAULIFLOWERS .						*	*	*	*	*	*	*
CELERY . .	*	*					*	*	*	*	*	*
CHERRIES . .				*	*	*	*	*	*	*	*	*
CHERVIL . .	*	*	*	*	*		*					*
CHESTNUTS . .	*										*	*
CHICKENS . .	*	*	*	*	*	*	*	*	*	*	*	*
CHUB . .					*							*
COCKLES . .												
COD . .	*	*						*	*	*	*	*
CODLINGS . .												*
CRABS . .		*	*	*	*							*
CRANBERRIES .	*	*	*	*	*							
CRAYFISH . .		*	*	*	*	*	*	*				
CRETTES . .					*	*						
CUCUMBER . .	*	*	*	*	*	*	*					
CURRENTS . .					*		*	*	*			
DABS . .	*	*	*					*	*			
DAMSON . .									*	*		
DOTTERELS . .									*	*	*	*
DUCKS . .								*	*			
DUCKLINGS . .			*	*	*	*	*					
DUCK (Wild) .									*	*	*	*
EELS . .	*	*	*				*	*	*			*

	Jan.	Feb.	Mar.	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
LAMB (<i>House</i>)	*	*	*	*								*
LAMPREYS	*	*										
LARKS										*	*	*
LEEKs	*	*	*	*					*	*	*	*
LETTUCES	*	*	*	*	*	*	*	*	*	*	*	*
LEVERET			*	*	*	*	*					
LOBSTER	*	*	*	*	*	*	*	*	*	*	*	
MACKEREL				*	*	*						
MEDLARS	*							*			*	*
MELON					*	*	*					
MINT			*	*								
MORELS	*	*	*	*								
MULBERRIES								*				
MULLET				*		*	*	*				
MUSCLES											*	*
MUSHROOMS	*	*	*	*	*			*	*		*	*
MUTTON	*	*	*	*	*	*	*	*	*	*	*	*
NECTARINES						*	*	*				
NUTS	*										*	*
NUTS (<i>Hazel</i>)									*	*		
ONIONS					*	*	*	*	*			
ONIONS (<i>Young</i>)				*								
ORANGES	*	*	*									
OYSTERS	*	*	*	*					*	*	*	*

[illegible]

	Jan.	Feb.	Mar	Apr.	May	June	July	Aug.	Sept.	Oct.	Nov.	Dec.
RADISHES .				☞	☞	☞	☞					
RASPBERRIES .							☞	☞				
RHUBARB .		☞	☞	☞	☞							
ROACH .								☞	☞	☞		
SALAD .			☞	☞	☞	☞	☞	☞	☞			
SALAD (<i>Small</i>) .	☞											☞
SALMON .				☞	☞	☞	☞	☞				
SALMON TROUT .										☞	☞	
SALSIFY .							☞	☞	☞	☞	☞	☞
SAVORY .	☞	☞	☞									☞
SAVOYS .	☞	☞	☞								☞	☞
SCORZONERA .	☞								☞	☞	☞	☞
SHALOTS .								☞				
SHRIMPS .					☞	☞	☞					
SIBERIAN CRABS .							☞	☞				
SKATE .	☞	☞	☞	☞				☞	☞			
SMEELTS .	☞	☞	☞	☞	☞	☞			☞	☞	☞	☞
SNIPES .	☞	☞								☞	☞	☞
SOLES .	☞	☞	☞	☞	☞	☞	☞	☞	☞	☞	☞	☞
SORREL .	☞	☞	☞	☞	☞	☞	☞	☞	☞			
SPINACH .	☞	☞	☞	☞	☞	☞				☞		☞
SPRATS .											☞	☞
SPROUTS .	☞	☞	☞	☞				☞	☞	☞		
STRAWBERRIES .			☞	☞	☞	☞	☞	☞				

[illegible]

C. WHITING, BEAUFORT HOUSE, STRAND.

OPINIONS OF THE PRESS

ON THIS WORK.

Why should not Dolby be as great a man as Johnson? He is cook at the Thatched-house Tavern, and the literature of the frying-pan must not be neglected. This is the first time, we believe, that the terms of the art of cooking have ever been reduced to a form of ready reference. The plan is good, and presents palpable advantages. The cook has done his part well; no man understands the etymologies of gastronomy better; and he has given us, in a very philosophical style, the language of the kitchen, reduced to its true elements. We like the book: it is worth the attention of all housekeepers.—*Atlas*.

Talk of Mrs. Glass and Mrs. Rundle, their predecessors, their contemporaries, and their successors, Dr. Kitchiner excepted—they have been laid on the shelf long since, and it will not surprise us if the Cook's Oracle be torn up to singe poultry and game with before the season closes. The dictionary plan is novel; you pounce at once, ladies, on the article you want, and settle in half a glance how to have it cooked; invite a friend to take bread and cheese with you, turn to bread—what think ye of twenty-five recipes for making and using that no longer plain and simple diet? turn to cheese, and what think ye of a choice of fifty-one ways of serving it up? Surely, in these times, when even bachelors fare may be made to form as many courses and removes as an ancient civic feast, the art of cooking must flourish as much, nay, we fear, more, than all the arts and sciences together. Poor Dr. Kitchiner would have run wild, and summoned a new committee of taste, had he thought it possible to present such an improvement in the culinary art. It appears to contain all that the veriest gourmand in Christendom would sigh for, in a life like Methuselah's, with "a throat a yard long and palate all the way."—*Lady's Magazine*.

The alphabetical form in a cookery-book is, for the first time, employed in the volume before us; and nobody will question the advantage of facility in referring to good things, which actually amount (would palate of man conceive it?) to several thousands. But still more substantial advantages accompany Mr. Dolby's performance. He is the master-cook of the Thatched-house Tavern; and his dictionary is enriched with, we know not how many, excellent receipts, both in cookery and confectionary, which have never appeared in print before.—*New Monthly Magazine*.

It is not alone to the excellence and novelty of his receipts that the distinguished success of Mr. Dolby's newly-published "Cook's Dictionary, and Family Manual" may be ascribed, inasmuch as a portion of the value of the work is to be found in its plan, by which any one may, in an instant, possess himself of whatever information may be required in the preparation of dinner and dessert. This great advantage is obtained by alphabetical arrangement and copiousness of instruction, which supersede the necessity of toiling through an intricate index, and wandering from one receipt to another. The author is the celebrated cook of the Thatched-house Tavern, St. James's-street, and his book bids fair to become the sole oracle of English and Foreign cookery and confectionary.—*Morning Post*.

In all the systems hitherto extant of the Culinary Art, the arrangement has been so intricate and confused as, in a great measure, to render useless whatever merits they might otherwise have possessed. This inconvenience which every mistress of a family has felt over and over again, when consulting her "Oracle," is now obviated by a "Dictionary of Cookery and Confectionary," just published by Mr. Dolby; a work which to an arrangement ensuring immediate facility of reference, adds the advantage of combining all the most recent inventions and improvements in the art, and of embodying upwards of five thousand receipts, many of which have never yet been laid before the public.—*Globe*.

The present king has dined in his palace, during the first three months of his reign, upwards of twenty-one thousand persons, including domestics; but, what is very extraordinary, the kitchen bills for the same period are less in amount than those of the corresponding quarter in the reign of George IV. His Majesty does not employ in

Opinions of the Press.

the department of the *cuisine* at any of his palaces, *one single French cook*. This piece of court intelligence, humble though it be, proves beyond doubt only the excellence but the *economy* of our native culinary art, as developed in the popular "Cook's Dictionary" of Mr. Dolby, of the Thatched-house Tavern, the only professed English cook who has recently published a body of receipts and instructions for the due preparation of the dinner, the dessert and the supper. His Majesty's opinion as to who are the best caterers for the table, cannot fail to have due weight, and the demand (already large) is increased for Dolby's New Family Manual of Cookery.—*Cheltenham Chronicle*.

So great is the celebrity of Dolby's Dictionary of Cookery and Confectionary, of which one third, or nearly two thousand, of the receipts have never before seen the light, that we understand at one of the late City banquets, peremptory directions were given that every dish in the dinner and the dessert should be prepared from the receipts contained in that successful book. Nothing, it seems, will now *go down* that is not *à la Dolby*. As cook of the Thatched House Tavern, the author has superintended the preparation of feasts partaken of by the most dignified personages of the land (his late Majesty included); and it was from his exercise of the above office that the reputation of Dolby as a *cuisinier* first arose.—*Weekly Journal*.

Dr. Johnson said, that one of the chief blessings of life was a table abundantly, but, above all, *judiciously* spread. If this be true, and who will dispute the assertion, it accounts for the universal reception of the new work entitled *The Cook's Dictionary*, by the well-known and admired *cuisinier* of the Thatched-house Tavern—a book which may truly be pronounced the most successful one of a long season. Mr. Dolby's constant practice in superintending the operations of the kitchen entitles him to assume confidence in his instructions to others. He never indulges in idle speculations and unintelligible theories—"Out of his *proof* he speaks;" and our countrymen may now be said to possess, for the first time, an authentic body of Cookery and Confectionary, embracing not only the best receipts for our own national dishes, but for the chief of those of every other land.—*Courier*.

The name of Mr. Dolby is now, like his own good things, in every body's mouth, and his "Dictionary," which savours of all that is excellent in taste, substance, and arrangement, has now become the established favourite, not only in all the kitchens of the nobility and the fashionable hotels, but, from its clearness of arrangement, and facility of reference, it is now in such high favour as to be more resorted to than any other Cookery Book extant. It is indeed an admirably digested Manual, teaching both the decorative and the solid—both how to *dress* well, and how to *live* well. It is the *pan-opticon*, the *pan-orama* of culinary science, and its author has been aptly called the grand explorer, or *Captain Cook*, who has made the most valuable discoveries in the *table-land* of gastronomy.—*County Chronicle*.

"The great labour and research manifested by Mr. Dolby in his popular Work entitled *The Cook's Dictionary*, entitle him to the thanks of the public in general, and of housekeepers in particular. Care in the preparation of a dinner has been judiciously styled 'one of the minor moralities;' but care alone, without knowledge, is of little use, and it may safely be said, knowledge was never more clearly conveyed than in the instructions as regards Cookery and Confectionary given in Mr. Dolby's Work to mistresses of families."

The popularity of this English manual of Cookery and Confectionary is admitted to be unrivalled. The eating public are a much more numerous body than the reading public, and no work of literature can ever hope to circulate by tens of thousands like a book which teaches us how to live because it teaches us how best to eat. Wives and other mistresses of families in England have been time out of mind, reproached for the eternal sameness of their culinary preparations, which alternate only from the roast to the boiled, the leg to the shoulder, the ribs to the loin. But in Mr. Dolby's Dictionary the reader is presented, not only with five thousand piquant and wholesome receipts, but may see at a glance a score or two different modes of dressing one joint. Possessed of this book, a family may, without extra expense, and but little additional trouble, sit down to a new kind of dinner every day for several years; and every one knows how intimately the preservation of health depends upon change of diet.—*Sun*.









RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

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Date	Particulars
JUNE 99	Chemical Treatment
	Fumigation
	Deacidification
	Renaissance HA Liquid Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks

